

EXECUTIVE CHEF *Andrew Vaccaro*



SOUS CHEF *Anthony Querric*

## TAPAS

- CRAB CAKES 22**  
TWO PAN FRIED CRAB CAKES, SPICY REMOULADE
- PRINCE EDWARD ISLAND MUSSELS 20 \***  
PEI MUSSELS, FENNEL, LEEKS, GARLIC, WHITE WINE SAUCE, GRILLED FOCACCIA BREAD, PARMESAN FRITES
- CALAMARI 20 | \*GF ADD 3**  
FRESH FRIED OR SAUTÉED CALAMARI, CHERRY PEPPERS, KALAMATA OLIVES, MARINARA, LEMON HERB AIOLI
- SHRIMP COCKTAIL 18 \***  
FOUR JUMBO SHRIMP, HOUSE-MADE COCKTAIL SAUCE
- CRAB STUFFED MUSHROOMS 16**  
FIVE MUSHROOMS STUFFED WITH CRAB MEAT, SEASONED CREAM CHEESE, BREAD CRUMBS
- GRILLED VEGETABLES & GARLIC BULB 18 | \*GF ADD 3**  
ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, ONION, TOASTED BREAD POINTS, BALSAMIC REDUCTION, CHEESE BLEND
- GREENS & BEANS 16 \***  
BRAISED ESCAROLE, BEANS, GARLIC, SPICY CALABRIAN PEPPER | ADD HOUSE-MADE SAUSAGE 6
- MONROE'S GREENS 18 | \*GF ADD 3**  
ESCAROLE, ARTICHOKE, CHERRY PEPPERS, KALAMATA OLIVES, TOASTED BREAD CRUMBS
- ROASTED BRUSSELS 16 \***  
BRUSSELS SPROUTS, CHOPPED BACON, SHAVED PARMESAN, BALSAMIC REDUCTION **OR** BRUSSELS SPROUTS TOSSED IN SPICY HONEY CALABRIAN SAUCE
- GRILLED FOCACCIA 16**  
WHIPPED HONEY RICOTTA, OLIVE TAPENADE, BALSAMIC REDUCTION
- MONROE'S WINGS 18**  
TWELVE HOUSE-BRINED BONE-IN OR BONELESS WINGS, CHOICE OF SAUCE: MILD | MEDIUM | HOT | EXTRA HOT | SPICY SICILIAN GARLIC PARMESAN | COUNTRY SWEET | CHEF ANDY'S SAUCE
- ANTIPASTO 22 | \*GF ADD 3**  
ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, OLIVE SALAD, GRILLED FLATBREAD
- CHICKEN QUESADILLA 16**  
GRILLED CHICKEN, CHEDDAR, BLACK OLIVES, SCALLIONS, TOMATOES, JALAPENOS, SOUR CREAM, HOUSE-MADE SALSA
- GARLIC BREAD 16**  
CHOICE OF: HONEY GOAT CHEESE, TOASTED PISTACHIO, FIG REDUCTION, FRESH HERBS **OR** SAUTÉED SPINACH, ARTICHOKE, CHEESE
- POTATO CROQUETTES 16**  
THREE CROQUETTES, KATHERINE'S MASHED POTATOES, SMOKED GOUDA, SCALLIONS, CRISPY FRIED ONIONS, CARAMELIZED ONION CREAM SAUCE
- MEATBALL 14**  
9 OZ HOUSE-MADE MEATBALL, RICOTTA CHEESE, PESTO, SHAVED PARMESAN, MARINARA SAUCE | VODKA SAUCE 2
- ARTICHOKE FRENCH 16 | \*GF ADD 2**  
SIX ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

## SOUPS

BOWL OF: CREAM OF TOMATO 8 \* | CHICKEN PASTINA 8 \*GF WITHOUT PASTA | (MON-THUR) SOUP OF THE DAY 9 | (FRIDAY) CLAM CHOWDER 10 \* (SATURDAY) LOBSTER BISQUE 14 \*

## SALADS

SUBSTITUTE CHICKEN FOR: ONE CHICKEN CUTLET 4 | SALMON 8 | GRILLED SHRIMP 9 | TUNA 10 | TENDERLOIN 14 | HOUSE-MADE VEGGIE CUTLET 8  
ADD EXTRA CHICKEN 10 | CHOPPED 3 | SUBSTITUTE ICEBERG OR ROMAINE 2

- KALE & PORK BELLY SALAD 28 \***  
KALE, PICKLED RED ONION, SHAVED PARMESAN, PORK BELLY, TOSSED IN HOUSE-MADE RANCH
- WARM SWEET POTATO SALAD 28 \***  
FRESH SPRING GREENS, SPINACH, DICED SWEET POTATOES, RED ONION, DRIED CRANBERRIES, FETA, GRILLED CHICKEN, MAPLE CIDER VINAIGRETTE
- PEAR & BLEU 28 \***  
FRESH SPRING GREENS, RED ONION, SLICED PEARS, WALNUTS, GORGONZOLA, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE
- MONROE'S CHOPPED SALAD 26 \***  
RADICCHIO, ROMAINE, ARUGULA, MARINATED CHI CHI BEANS, RED ONION, CELERY HEARTS, ASSORTED OLIVES, SHARP PROVOLONE, SOPPRESSATA, PEPPERONCINI, GRILLED MARINATED ARTICHOKE, TOSSED IN HOUSE DRESSING
- ARUGULA SALAD 28 \***  
ARUGULA, APPLE SLICES, CANDIED PECANS, GOAT CHEESE, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE
- WEDGE 18 \* | WITH CHICKEN 24 \***  
ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, CRUMBLED GORGONZOLA, HOUSE DRESSING
- COBB 28 \***  
FRESH SPRING GREENS, AVOCADO, TOMATO, HARD BOILED EGG, RED ONION, BACON, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING
- BALSAMIC GORGONZOLA STEAK SALAD 34 \***  
FRESH SPRING GREENS, ARUGULA, TOMATO, CARAMELIZED ONIONS, GRILLED CORN, GORGONZOLA, SLICED BEEF TENDERLOIN, SPICY CALABRIAN DRESSING
- CHICKEN MILANESE 28 | \*GF ADD 3**  
FRESH SPRING GREENS, CHICKEN CUTLET, GRATED PARMESAN, LEMON VINAIGRETTE
- MONROE'S CAESAR SALAD 28 \***  
ROMAINE, BACON, MUSHROOMS, RED ONION, SHAVED PARMESAN, HOUSE-MADE PARMESAN CRISP, GRILLED CHICKEN, ANCHOVIES, CAESAR DRESSING
- CLASSIC CAESAR 26 | \*GF OPTION AVAILABLE**  
ROMAINE, CROUTONS, SHAVED & GRATED PARMESAN, GRILLED CHICKEN, LEMON WEDGE, CAESAR DRESSING
- CRANBERRY BLOSSOM 28 \***  
FRESH SPRING GREENS, DRIED CRANBERRIES, CANDIED PECANS, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING
- BEET & WARM GOAT CHEESE 28 | \*GF OPTION AVAILABLE**  
FRESH SPRING GREENS, ROASTED BEETS, FRIED GOAT CHEESE, RED ONION, WALNUTS, GRILLED CHICKEN, HOUSE DRESSING
- HOUSE SALAD 28 \***  
FRESH SPRING GREENS, TOMATO, CUCUMBER, RED ONION, CARROTS, CHEESE BLEND, GRILLED CHICKEN, HOUSE DRESSING

**DRESSINGS:** HOUSE (WHITE BALSAMIC VINAIGRETTE), POPPYSEED, HONEY MUSTARD, HONEY BALSAMIC, GREEK, 1000 ISLAND, SPICY CALABRIAN, RANCH, CREAMY BLEU, LEMON VINAIGRETTE, MAPLE CIDER VINAIGRETTE, [CRUMBLY BLEU - ADD 1]

## SIDES

PARMESAN FRITES 6 | PARMESAN TRUFFLE FRITES 8 | ONION RINGS 8 | MASHED POTATOES 10 | GNOCCHI 16  
CHEF'S VEGETABLE 8 | SIDE HOUSE SALAD 12 | SIDE CLASSIC CAESAR 14

(\* ) MADE WITH NO GLUTEN CONTAINING INGREDIENTS | PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS.

ALL OF MONROE'S DISHES ARE PREPARED FROM SCRATCH, SOME DISHES MAY TAKE LONGER THAN OTHERS | \$10 PLATE SHARE FEE FOR ALL SALADS & ENTREES  
22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE PEOPLE | TWO HOUR TIME LIMIT FROM THE TIME YOU ARE SEATED  
NO SEPARATE CHECKS | \$2 PER PERSON TO CUT OUTSIDE DESSERTS

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## ALL STEAKS, ENTREES, PASTAS & PARMS ARE SERVED WITH SIDE HOUSE SALAD

SUB CLASSIC CAESAR ADD 4 | SUB MONROE'S CAESAR, CRANBERRY BLOSSOM, ARUGULA, PETIT WEDGE OR BEET & WARM GOAT CHEESE ADD 6

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### STEAKS

#### 8 OZ BEEF TENDERLOIN 54 \* | 14 OZ DELMONICO 48 \* | 12 OZ NY STRIP STEAK 40 \*

GRILLED STEAK, HOUSE SHALLOT & GARLIC COMPOUND BUTTER, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

#### THE STEAKHOUSE 48 \*

18 OZ GRILLED PORTERHOUSE STEAK SMOTHERED IN MUSHROOMS & ONIONS, HONEY GORGONZOLA BUTTER, KATHERINE'S MASHED POTATOES, BEEFSTEAK TOMATOES, THICK RED ONIONS, BALSAMIC REDUCTION

#### PRIME FILET 65 \*

10 OZ PAN SEARED PRIME FILET, MUSHROOM & ONION BALSAMIC JAM, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

#### STEAK ADDITIONS

CRAB CRUST 22 | LOBSTER CRUST 32 | LOBSTER TAIL MP  
SAUTÉED MUSHROOMS 6 | CARAMELIZED ONIONS 5  
GORGONZOLA CRUST 4 | HORSERADISH CREAM SAUCE 6

MONROE'S IS NOT RESPONSIBLE FOR STEAKS ORDERED MEDIUM WELL OR WELL DONE .

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### PASTA & PARMS

#### VERDITA 32 | CHICKEN 36 | SHRIMP 42 | \*GF PENNE ADD 3

ANGEL HAIR, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUN-DRIED TOMATOES, FETA CHEESE, WHITE WINE HERB SAUCE

#### PENNE VODKA 32 | \*GF PENNE ADD 3

PENNE, DICED PROSCIUTTO, TOMATO CREAM VODKA SAUCE, FETA CHEESE, FRESH HERBS, BLACK PEPPER

#### GNOCCHI | MARINARA 30 | OIL & GARLIC 32 | ALFREDO 32

#### VODKA SAUCE & FETA 32 | ESCAROLE & BEANS 34

FRESH HOUSE-MADE CHEESE GNOCCHI

#### BRAISED BEEF SHORT RIB RAGU 38 | \*GF PENNE ADD 3

PENNE, BRAISED BEEF SHORT RIB, MUSHROOMS, ONION, RED BELL PEPPERS, SWEET & SAVORY TOMATO SAUCE, WHIPPED RICOTTA

#### CHICKEN FETTUCCINI ALFREDO 34 | \*GF PENNE ADD 3

FETTUCCINI, FOUR CHEESE GARLIC ALFREDO SAUCE, BROCCOLI, PAN FRIED CHICKEN

#### LOBSTER MAC & CHEESE 38 | \*GF PENNE ADD 3

FARFALLE PASTA, FRESH LOBSTER MEAT, FOUR CHEESE SAUCE, BREAD CRUMBS, TRUFFLE OIL

#### SEAFOOD FRA DIAVOLO 45 | \*GF PENNE ADD 3

ANGEL HAIR PASTA, CLAMS, SHRIMP, SCALLOPS, SPICY WHITE WINE MARINARA SAUCE, PARMESAN CHEESE

#### FIVE CHEESE LASAGNA 36 (25 MIN. COOK TIME)

MARINARA, FRESH PASTA SHEETS, PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA, TOPPED WITH VODKA **OR** MARINARA SAUCE

#### CHICKEN PARMESAN 36 | EGGPLANT 29 | VEAL 39

#### VODKA SAUCE ADD 3 | \*GF ADD 3

ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

#### CALABRIAN RIGATONI 34 | \*GF PENNE ADD 3

RIGATONI, HOT & SWEET SAUSAGE, BROCCOLINI, ROASTED RED PEPPERS, SPICY CALABRIAN CREAM SAUCE (PLEASE NOTE: VERY SPICY)

#### PASTA CHOICE | MARINARA 26 | VODKA SAUCE 28 | ALFREDO 28 | OIL & GARLIC 28

#### \*GF PENNE ADD 3

CHOICE OF: ANGEL HAIR, FARFALLE, RIGATONI OR PENNE, SHAVED PARMESAN  
ADD HOUSE-MADE MEATBALL OR ITALIAN SAUSAGE 8 | CHICKEN 10 | BROCCOLI 6

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### ENTREES

#### U/10 SCALLOPS 46 \*

FIVE PAN SEARED U10 SEA SCALLOPS, CRISPY PROSCIUTTO LEMON SAGE BROWN BUTTER, CREAMY RISOTTO, BROCCOLINI

#### PECAN CRUSTED SALMON 42 | \*GF ADD 3

ATLANTIC PECAN CRUSTED SALMON, SWEET HOUSE-MADE MUSTARD, PECANS, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

#### PARMESAN CRUSTED MAHI 42 \*

PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

#### TUNA 44 \*

PAN SEARED AHI TUNA, ROASTED TOMATOES, KALAMATA OLIVES, CAPERS, FRESH HERBS, SWEET BALSAMIC RISOTTO

#### SEA BASS 58 \*

PAN SEARED 8 OZ SEA BASS, LEMON BUTTER SAUCE, KATHERINE'S MASHED POTATOES, BROCCOLINI

#### CHICKEN FRENCH 34 | ARTICHOKE FRENCH DINNER 28 | \*GF ADD 3

EGG BATTERED CHICKEN BREASTS OR ARTICHOKE HEARTS, ANGEL HAIR, LEMON BUTTER SHERRY SAUCE, BRAISED ESCAROLE

#### CHICKEN MILANESE 36 | \*GF ADD 3

BREADED CHICKEN CUTLETS, KATHERINE'S MASHED POTATOES, ARUGULA SALAD, LEMON VINAIGRETTE

#### WALNUT CRUSTED CHICKEN 36 | \*GF ADD 3

BREADED CHICKEN CUTLETS, SWEET WALNUT BUTTER SAUCE, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

#### LOBSTER TAIL DINNER MP \*

9 OZ LOBSTER TAIL, DRAWN BUTTER, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

#### DUCK 42 \*

PAN SEARED 8 OZ DUCK BREAST, SHALLOT MARSALA CREAM SAUCE, HERB ROASTED FINGERLING POTATOES, SAUTEED BACON, PORTOBELLO, BROCCOLINI

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### LIGHT FARE

#### MONROE'S BURGER 24 | \*GF ADD 3

HALF POUND BURGER (8 OZ), HOUSE-MADE PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO, BRIOCHE ROLL, CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR, PARMESAN FRITES

#### MONROE'S VEGGIE BURGER 24

HOUSE-MADE VEGGIE BURGER, RED PEPPER AIOLI, GRILLED BALSAMIC ONIONS, SLICED TOMATO, BRIOCHE ROLL, CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR, PARMESAN FRITES

#### CHICKEN CUTLET SANDWICH 22 | \*GF ADD 3

BREADED CHICKEN CUTLET, ARUGULA, RED ONION, PARMESAN, LEMON AIOLI, TOASTED BAGUETTE, PARMESAN FRITES

#### ROG'S FAVORITE 28 | \*GF ADD 3

PAN SEARED AHI TUNA, ARUGULA, TOMATO, ONION, SRIRACHA AIOLI, BRIOCHE ROLL, PARMESAN FRITES **OR** HOUSE SALAD

### BURGER ADDITIONS

BACON, EGG, SAUTÉED ONIONS, OR MUSHROOMS 3 | AVOCADO 4 | BBQ SHORT RIB 6

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## DAILY FEATURES

### *monday* FRENCH NIGHT

**BROCCOLI FRENCH APPETIZER 14 | \*GF ADD 3**  
FOUR BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

**FRENCH ENTREES INCLUDE SIDE HOUSE SALAD & ROLLS WITH OIL  
SERVED WITH ANGEL HAIR PASTA & BRAISED ESCAROLE**

**CHICKEN FRENCH 25 | \*GF ADD 3**  
TWO EGG BATTERED CHICKEN BREASTS, LEMON BUTTER SHERRY SAUCE

**BROCCOLI FRENCH 25 | \*GF ADD 3**  
FIVE EGG BATTERED BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

**ARTICHOKES FRENCH 25 | \*GF ADD 3**  
EIGHT EGG BATTERED ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

**SHRIMP FRENCH 32 | \*GF ADD 3**  
FIVE EGG BATTERED JUMBO SHRIMP, LEMON BUTTER SHERRY SAUCE

### *tuesday* BURGERS & BREWS

**ALL DRAFT BEER PINTS 6**

**BBQ BURGER 20**  
ONION RINGS, BBQ SAUCE, YELLOW CHEDDAR

**JALAPENO BURGER 20 | \*GF ADD 3**  
JALAPENO, GARLIC AIOLI, SWISS CHEESE

**SRIRACHA BURGER 20 | \*GF ADD 3**  
ARUGULA, CARAMELIZED ONIONS, SRIRACHA AIOLI, GOUDA

**SWEET OR SPICY BURGER 20 | \*GF ADD 3**  
COUNTRY SWEET **OR** SPICY BUFFALO SAUCE, LETTUCE, TOMATO, MAYO, CREAMY BLEU

**THE BO BURGER 20**  
BACON, CARAMELIZED ONIONS, HOUSE-MADE SRIRACHA, ONION STRAWS, MAYO,  
PICKLES, SWISS

**ALL BURGERS SERVED WITH PARMESAN FRITES | ADD ONION RINGS 4  
SUB GRILLED CHICKEN 4 | CHICKEN CUTLET 4 | VEGGIE BURGER 4**

**CHICKEN RIGGIES 32**  
RIGATONI, RED BELL PEPPERS, RED ONIONS, HOT CHERRY PEPPERS, MUSHROOMS,  
DICED CHICKEN BREAST, SPICY CREAM SAUCE, SIDE HOUSE SALAD

**SALAD SPECIAL 24**  
**ALL SERVED WITH CHICKEN | SUBSTITUTE CHICKEN CUTLET 4**  
CHOOSE ONE: CRANBERRY BLOSSOM, COBB, MONROE'S CAESAR, CLASSIC CAESAR,  
OR BEET & WARM GOAT CHEESE

### *wednesday* STEAK NIGHT

**ALL DAILY FEATURES NOT VALID ON HOLIDAYS  
INCLUDING VALENTINE'S DAY**

**LOBSTER STUFFED AVOCADO 25 \***  
TWO AVOCADO HALVES STUFFED WITH BUTTER POACHED LOBSTER SALAD TOPPED WITH CAJUN  
CANDIED BACON

**12 OZ NY STRIP STEAK 25 \* | 18 OZ PORTERHOUSE 30 \***  
(SERVED WITH SIDE HOUSE SALAD, MASHED POTATOES & CHEF'S VEGETABLE)  
ADD SAUTÉED MUSHROOMS 4 | ADD ONIONS 4 | ADD SAUTÉED MUSHROOMS & ONIONS 6

**BRAISED BEEF SHORT RIB 32 \***  
BEEF SHORT RIB, SWEET TOMATO DEMI, KATHERINE'S MASHED POTATOES,  
CHEF'S VEGETABLE, SIDE HOUSE SALAD

**WINE NIGHT**  
BRING YOUR OWN BOTTLE OF WINE AND WE'LL WAIVE THE CORKAGE FEE  
WITH THE PURCHASE OF TWO DINNER ENTREES  
**(NOT VALID ON HOLIDAYS, APPLIES TO 750ML BOTTLES ONLY)**

### *thursday* PARM NIGHT

**INCLUDES SIDE HOUSE SALAD & ROLLS WITH OIL**  
**EGGPLANT PARMESAN 25 | \*GF ADD 3**  
BREADED EGGPLANT CUTLETS, MARINARA OR VODKA SAUCE, MOZZARELLA, ANGEL HAIR  
SUB ALFREDO 2

**CHICKEN PARMESAN 25 | \*GF ADD 3**  
BREADED CHICKEN CUTLET, MARINARA OR VODKA SAUCE, MOZZARELLA, ANGEL HAIR  
SUB ALFREDO 2

**VEAL PARMESAN 30 | \*GF ADD 3**  
BREADED VEAL CUTLET, MARINARA OR VODKA SAUCE, MOZZARELLA, ANGEL HAIR  
SUB ALFREDO 2

### *friday* ALL ABOUT FISH

**CLAM CHOWDER 10 \***

**STUFFED BAKED CLAMS 16**  
SIX MIDDLENECK CLAMS, HOUSE-MADE BREAD CRUMBS, RED PEPPER, SPICY CALABRIAN CHILI

**COCONUT SHRIMP BASKET 24**  
TEN JUMBO COCONUT SHRIMP, PARMESAN FRITES, COLESLAW, SPICY CARIBBEAN SAUCE

**BROILED HADDOCK 20 \***  
PARMESAN FRITES, COLESLAW

**HADDOCK FRENCH 24 | \*GF ADD 3**  
EGG BATTERED HADDOCK, LEMON BUTTER SHERRY SAUCE, KATHERINE'S  
MASHED POTATOES, ESCAROLE, SIDE HOUSE SALAD

**FISH FRY 20**  
BEER BATTERED HADDOCK, PARMESAN FRITES, COLESLAW

**CHEF ANDY'S FISH OF THE DAY  
(MARKET PRICE) INCLUDES SIDE HOUSE SALAD**

### *saturday* DATE NIGHT

**LOBSTER BISQUE 14 \***

**LAMB LOLLIPOPS 22 \***  
SIX GRILLED LAMB LOLLIPOPS, BALSAMIC GLAZE

**WHIPPED GOAT CHEESE 16 | \*GF ADD 3**  
WHIPPED GOAT CHEESE, CANDIED BACON, DATES,  
SPICY CALABRIAN HONEY, WARM BAGUETTE

**RACK OF LAMB \* (MARKET PRICE)**  
15 OZ HERB CRUSTED RACK OF LAMB, CHEF'S FEATURED SAUCE, KATHERINE'S  
MASHED POTATOES, CHEF'S VEGETABLE, SIDE HOUSE SALAD

**CHEF'S STEAK FEATURE \* (MARKET PRICE)**  
TWICE BAKED POTATO OR KATHERINE'S MASHED POTATOES,  
CHEF'S VEGETABLE, SIDE HOUSE SALAD

**SURF & TURF \* (MARKET PRICE)**  
TWICE BAKED POTATO OR KATHERINE'S MASHED POTATOES,  
CHEF'S VEGETABLE, SIDE HOUSE SALAD

**NO PLATE SHARING ON DAILY FEATURES  
DAILY FEATURES NOT VALID ON HOLIDAYS**

