MONROE'S 3001

EXECUTIVE CHEF *Andrew Vaccaro*

TAPAS

CRAB CAKES 22
TWO PAN FRIED CRAB CAKES, SPICY REMOULADE

PRINCE EDWARD ISLAND MUSSELS 22 *
PEI MUSSELS, FENNEL, LEEKS, GARLIC, WHITE WINE SAUCE, GRILLED FOCACCIA BREAD, PARMESAN FRITES

CALAMARI 22 | *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 18
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, ARTICHOKES, 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

ROASTED TOMATO & BURRATA 18 | *GF ADD 3
CHARRED CHERRY TOMATOES, THIN SLICED GARLIC, OLIVE OIL, HERBS, WARM BURRATA, CROSTINI

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 24 | *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, JALAPEÑOS, SOUR CREAM, HOUSE-MADE SALSA

GARLIC BREAD 16
CHOICE OF: HONEY GOAT CHEESE, TOASTED PISTACHIO, FIG REDUCTION, FRESH HERBS
OR SAUTÉED SPINACH, ARTICHOKES, 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

ARTICHOKES 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 | GRILLED OR PAN FRIED 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

BLACKBERRY BALSAMIC 28 | *GF OPTION AVAILABLE
BABY SPINACH, SPRING GREENS, BLACKBERRIES, AVOCADO, RED ONION, FRIED GOAT CHEESE, SPICY WALNUTS, GRILLED CHICKEN, HOUSE BLACKBERRY VINAIGRETTE

THE BERRY 28 *
BUTTER LETTUCE, SEASONAL BERRIES, FETA, RED ONION, TOASTED PISTACHIO, GRILLED CHICKEN, POPPYSEED DRESSING

PEAR & BLEU 28 *
FRESH SPRING GREENS, RED ONION, SLICED PEARS, WALNUTS, GORGONZOLA, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE

MONROE'S CHOPPED SALAD 28 *
RADICCHIO, ROMAINE, ARUGULA, MARINATED CHI CHI BEANS, RED ONION, CELERY HEARTS, ASSORTED OLIVES, SHARP PROVOLONE, SOPPRESSATA, PEPPERONCINI, GRILLED MARINATED ARTICHOKES, 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 28 | *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, 1000 ISLAND, SPICY CALABRIAN, RANCH, CREAMY BLEU, LEMON VINAIGRETTE, MAPLE CIDER VINAIGRETTE, HONEY LEMON VINAIGRETTE [CRUMBLY BLEU - ADD 1]

SIDES

PARMESAN FRITES 6 | PARMESAN TRUFFLE FRITES 8 | ONION RINGS 8 | MASHED POTATOES 10 | GNOCCHI 16
FETTUCCINE 14 | 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

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

STEAKS

ALL MONROES STEAKS ARE CERTIFIED ANGUS BEEF ®.

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 68 *
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 .

PASTA & PARMS

BAKED CREAMY PESTO PASTA 42 | *GF PENNE ADD 3
RIGATONI, BROCCOLI, ROASTED RED PEPPERS, SHRIMP, PARMESAN CHEESE, CREAMY PESTO

SEAFOOD FRA DIAVOLO 46 | *GF PENNE ADD 3
ANGEL HAIR PASTA, CLAMS, SHRIMP, SCALLOPS, SPICY WHITE WINE MARINARA SAUCE, PARMESAN CHEESE

CALABRIAN RIGATONI 36 | *GF PENNE ADD 3
RIGATONI, HOT & SWEET SAUSAGE, BROCCOLINI, ROASTED RED PEPPERS, SPICY CALABRIAN CREAM SAUCE (PLEASE NOTE: VERY SPICY)

LOBSTER MAC & CHEESE 40 | *GF PENNE ADD 3
FARFALLE PASTA, FRESH LOBSTER MEAT, FOUR CHEESE SAUCE, BREAD CRUMBS, TRUFFLE OIL

FIVE CHEESE LASAGNA 38 *(25 MIN. COOK TIME)*
MARINARA, FRESH PASTA SHEETS, PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA, TOPPED WITH VODKA **OR** MARINARA SAUCE

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

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 PARMESAN 36 | EGGPLANT 29 | VEAL 39
VODKA SAUCE ADD 3 | *GF ADD 3
ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

CHICKEN FETTUCCINI ALFREDO 34 | *GF PENNE ADD 3
FETTUCCINI, FOUR CHEESE GARLIC ALFREDO SAUCE, BROCCOLI, CRISPY CHICKEN CUTLET

ENTREES

U/10 SCALLOPS 48 *
FIVE PAN SEARED U10 SEA SCALLOPS, SWEET CREAM, SPINACH RISOTTO, SPICY CALABRIAN BROCCOLINI

PECAN CRUSTED SALMON 44 | *GF ADD 3
ATLANTIC PECAN CRUSTED SALMON, SWEET HOUSE-MADE MUSTARD, PECANS, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

PARMESAN CRUSTED MAHI 44 *
PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

TUNA 46 *
PAN SEARED AHI TUNA, SESAME VINAIGRETTE, GARLIC FINGERLING POTATOES, SAUTEED SUMMER SQUASH RIBBONS

SEA BASS 58 *
PAN SEARED 8 OZ SEA BASS, CRISPY PROSCIUTTO, BLACK BEANS, ROASTED RED PEPPER RISOTTO

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

CHICKEN FRENCH 36 | ARTICHOKES FRENCH DINNER 28 | *GF ADD 3
EGG BATTERED CHICKEN BREASTS OR ARTICHOKE HEARTS, ANGEL HAIR, LEMON BUTTER SHERRY SAUCE, BRAISED ESCAROLE

CHICKEN MILANESE 38 | *GF ADD 3
BREADED CHICKEN CUTLETS, KATHERINE'S MASHED POTATOES, ARUGULA SALAD, LEMON VINAIGRETTE

WALNUT CRUSTED CHICKEN 38 | *GF ADD 3
BREADED CHICKEN CUTLETS, SWEET WALNUT BUTTER SAUCE, KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE

DUCK 42 *
PAN SEARED 8 OZ DUCK BREAST, SHERRY ONION CREAM, KATHERINE'S MASHED POTATOES, GOAT CHEESE BRUSSELS SPROUTS

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

ROG'S FAVORITE 28 | *GF ADD 3
PAN SEARED AHI TUNA, ARUGULA, TOMATO, ONION, SRIRACHA AIOLI, BRIOCHE ROLL, PARMESAN FRITES **OR** HOUSE SALAD

CHICKEN CUTLET SANDWICH 24 | *GF ADD 3
BREADED CHICKEN CUTLET, ARUGULA, RED ONION, PARMESAN, LEMON AIOLI, TOASTED BAGUETTE, PARMESAN FRITES

BURGER ADDITIONS

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

(*) 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

MONROE'S 3001