



EXECUTIVE CHEF: ANDREW VACCARO  
SOUS CHEF: CHRISTOPHER SATHER

# Dinner Menu

## TAPAS

### CRAB CAKES 17

TWO PAN SEARED CRAB CAKES, SPICY REMOULADE

### PRINCE EDWARD ISLAND MUSSELS 17 \*

PEI MUSSELS, FENNEL, LEEKS, GARLIC, WHITE WINE SAUCE, GRILLED FOCACCIA BREAD, PARMESAN FRITES

### CALAMARI 16 | \*GF ADD 2

FRESH FRIED OR SAUTÉED CALAMARI, CHERRY PEPPERS, KALAMATA OLIVES, MARINARA, LEMON HERB AIOLI

### SHRIMP COCKTAIL 16 \*

FOUR JUMBO SHRIMP, HOUSE-MADE COCKTAIL SAUCE

### ANTIPASTO 18 | \*GF ADD 2

ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, OLIVE SALAD, GRILLED FLATBREAD

### GRILLED VEGETABLES & GARLIC BULB 17 | \*GF ADD 2

ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, ONION, TOASTED BREAD POINTS, BALSAMIC REDUCTION, CHEESE BLEND

### CHICKEN QUESADILLA 14 | SHRIMP & AVOCADO 16

GRILLED CHICKEN OR SHRIMP & AVOCADO, CHEDDAR, BLACK OLIVES, SCALLIONS, TOMATOES, JALAPENOS, SOUR CREAM, HOUSE-MADE SALSA

### GREENS & BEANS 15 \*

BRAISED ESCAROLE, BEANS, GARLIC, CALABRIAN PEPPER | ADD HOUSE-MADE SAUSAGE 6

### ROASTED BRUSSELS 15 \*

BRUSSELS SPROUTS, CHOPPED BACON, SHAVED PARMESAN, BALSAMIC REDUCTION

### POTATO CROQUETTES 14

THREE CROQUETTES, KATHERINE'S MASHED POTATOES, SMOKED GOUDA, SCALLIONS, CRISPY FRIED ONIONS, CARAMELIZED ONION CREAM SAUCE

### MEATBALL 13

9 OZ. HOUSE-MADE MEATBALL, RICOTTA CHEESE, PESTO, SHAVED PARMESAN CHEESE, MARINARA SAUCE | VODKA SAUCE 2

### ARTICHOKES FRENCH 14 | \*GF ADD 2

SIX ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

### MONROE'S WINGS 18

TWELVE HOUSE-BRINED BONE-IN OR BONELESS WINGS, CHOICE OF SAUCE  
HOT | EXTRA HOT | MILD | MEDIUM | SPICY SICILIAN | GARLIC PARMESAN | COUNTRY SWEET | CHEF ANDY'S SAUCE

### GARLIC BREAD 14

CHOICE OF: HONEY GOAT CHEESE, TOASTED PISTACHIO, FIG REDUCTION, FRESH HERBS  
OR SAUTEED SPINACH, ARTICHOKES, CHEESE

### GRILLED FOCACCIA 14

WHIPPED HONEY RICOTTA, OLIVE TAPENADE, BALSAMIC REDUCTION

### STUFFED MUSHROOMS 14

FIVE MUSHROOMS STUFFED WITH SWEET & SPICY SAUSAGE, CREAM CHEESE, PEPPADEWS

### STUFFED PORTOBELLO 12

PICK TWO: SPINACH ARTICHOKE OR THREE CHEESE

## SOUP

**BOWL OF SOUP** CREAM OF TOMATO 8 \* | CHICKEN PASTINA 8 \*GF WITHOUT PASTA  
(MON-THUR) SOUP OF THE DAY 9 | (FRIDAY) CLAM CHOWDER 10 \* | (SATURDAY) LOBSTER BISQUE 12 \*

## SIDES

PARMESAN FRITES 5 | PARMESAN TRUFFLE FRITES 7 | ONION RINGS 7  
MASHED POTATOES 6 | GNOCCHI 13 | CHEF'S VEGETABLE 6

## LIGHT FARE

### MONROE'S BURGER 18 | \*GF ADD 2

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

### MONROE'S VEGGIE BURGER 18

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

### CHICKEN CUTLET SANDWICH 18 | \*GF ADD 2

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

### MILE HIGH QUICHE 26

CHOICE OF: QUICHE LORRAINE OR QUICHE OF THE DAY & CHOICE OF: HOUSE, CAESAR, OR CRANBERRY BLOSSOM SALAD

### ROG'S FAVORITE 26 | \*GF ADD 2

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

## SALAD

### SUBSTITUTE CHICKEN FOR

ONE CHICKEN CUTLET 2 | SALMON 8 | GRILLED SHRIMP 9 | TUNA 10  
TENDERLOIN 14 | HOUSE-MADE VEGGIE CUTLET 8 | ADD EXTRA CHICKEN 7  
CHOPPED 3 | SUBSTITUTE ICEBERG OR ROMAINE 2

### PEACH BURRATA SALAD 24 \*

ARUGULA, SPINACH, FRESH PEACHES, PROSCIUTTO, BURRATA CHEESE, FRESH BASIL, CRACKED BLACK PEPPER, CHOPPED PISTACHIOS, WARM HOUSE HONEY VINAIGRETTE

### PEAR & BLEU 24 \*

FRESH SPRING GREENS, RED ONION, SLICED PEARS, WALNUTS, GORGONZOLA, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE

### MONROE'S CHOPPED SALAD 22\*

ROMAINE, ARUGULA, MARINATED CHI CHI BEANS, RED ONION, CELERY HEARTS, ASSORTED OLIVES, SHARP PROVOLONE, SOPPRESSATA, PEPPERONCINI, GRILLED MARINATED ARTICHOKES, HOUSE DRESSING

### BLACKBERRY BALSAMIC 24

BABY SPINACH , SPRING GREENS, BLACKBERRIES, AVOCADO, RED ONION, FRIED GOAT CHEESE, PISTACHIOS, GRILLED CHICKEN, HOUSE BLACKBERRY VINAIGRETTE

### THE BERRY 24 \*

BUTTER LETTUCE, SEASONAL BERRIES, TOASTED SLIVERED ALMONDS, FETA CHEESE, RED ONION, GRILLED CHICKEN, POPPYSEED DRESSING

### ARUGULA SALAD 24 \*

ARUGULA, APPLE SLICES, CANDIED PECANS, GOAT CHEESE, GRILLED CHICKEN, HONEY BALSAMIC VINAIGRETTE

### WEDGE 16 \* | WITH CHICKEN 22\*

ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, CRUMBLD GORGONZOLA, HOUSE DRESSING

### COBB 24 \*

FRESH SPRING GREENS, AVOCADO, TOMATO, HARD BOILED EGG, RED ONION, BACON, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING

### BALSAMIC GORGONZOLA STEAK SALAD 28 \*

FRESH SPRING GREENS, ARUGULA, TOMATO, CARAMELIZED ONIONS, GRILLED CORN, GORGONZOLA, SLICED BEEF TENDERLOIN, SPICY CALABRIAN DRESSING

### CHICKEN MILANESE 25 | \*GF ADD 2

FRESH SPRING GREENS, CHICKEN CUTLET, GRATED PARMESAN, LEMON VINAIGRETTE

### CAESAR SALAD 24 \*

ROMAINE, BACON, MUSHROOMS, RED ONION, GRATED PARMESAN, HOUSE-MADE PARMESAN CRISP, GRILLED CHICKEN, ANCHOVIES, CAESAR DRESSING

### CRANBERRY BLOSSOM 24 \*

FRESH SPRING GREENS, DRIED CRANBERRIES, CANDIED PECANS, GORGONZOLA, GRILLED CHICKEN, HOUSE DRESSING

### BEET & WARM GOAT CHEESE 24 \*

FRESH SPRING GREENS, ROASTED BEETS, WARM GOAT CHEESE ROLLED IN WALNUTS, RED ONION, WALNUTS, GRILLED CHICKEN, HOUSE DRESSING

### HOUSE SALAD 21 \*

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, RANCH, LEMON VINAIGRETTE, CREAMY BLEU, [CRUMBLY BLEU - ADD 1]

**(\*) MADE WITH NO GLUTEN CONTAINING INGREDIENTS  
PLEASE NOTE THAT WE ARE NOT A NUT FREE FACILITY  
PLEASE ASK YOUR SERVER FOR ADDITIONAL INFORMATION**

\$10 PLATE SHARE FEE FOR ALL SALADS AND ENTREES  
22% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE PEOPLE  
TWO HOUR TABLE LIMIT FROM THE TIME YOU ARE SEATED  
NO SEPARATE CHECKS

## ENTREES

### ALL PASTAS, PARMS AND ENTREES SERVED WITH SIDE HOUSE SALAD

CAESAR SALAD 4 | CRANBERRY BLOSSOM SALAD 4 | PETIT WEDGE 6 | BEET & WARM GOAT CHEESE 6

### 8 OZ BEEF TENDERLOIN 48 \* | 14 OZ. DELMONICO 42 \* | 12 OZ NY STRIP STEAK 38 \*

GRILLED STEAK WITH KATHERINE'S MASHED POTATOES, CHEF'S VEGETABLE, HOUSE GARLIC BUTTER

### 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

### STEAK ADD ONS: GORGONZOLA CRUST 4 | HORSERADISH CREAM SAUCE 6 | HOLLANDAISE SAUCE 5

CRAB CRUST 12| LOBSTER CRUST 18| LOBSTER TAIL MP | SAUTÉED MUSHROOMS 4 | CARAMELIZED ONIONS 4  
DEMI 3| STUFFED PORTOBELLO 8 (SPINACH ARTICHOKE OR THREE CHEESE)

### U/10 SCALLOPS 42 \*

FIVE PAN SEARED SEA SCALLOPS, CREAMY THREE CHEESE RISOTTO, CHEF'S VEGETABLE, HERBED BROWN BUTTER SAUCE

### PECAN CRUSTED SALMON 34 \*

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

### PARMESAN CRUSTED MAHI 38 \*

PARMESAN CRUSTED MAHI, FINGERLING POTATOES, ROOT VEGETABLE HASH

### TUNA 38 | \*GF OPTION AVAILABLE

SEARED BLACKENED AHI TUNA, SUMMER SQUASH, CRISPY POTATO CAKE, LEMON ARUGULA PESTO

### SEA BASS 44 \*

8 OZ SEA BASS, LEMON GARLIC BROCCOLINI, KATHERINE'S MASHED POTATOES, LEMON BEURRE BLANC

### CHICKEN MILANESE 32 | \*GF ADD 2

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

### CHICKEN FRENCH 32 | ARTICHOKE FRENCH DINNER 28 | \*GF ADD 2

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

### WALNUT CRUSTED CHICKEN 32 | \*GF ADD 2

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 DUCK BREAST, CREAMED SPINACH & BABY BELLA MUSHROOMS, PARMESAN FINGERLING POTATOES, SWEET MUSTARD CREAM SAUCE

## PASTA & PARMS

### PASTA CHOICE | MARINARA 24 | VODKA SAUCE 26 | ALFREDO 26 | OIL & GARLIC 26 | \*GF PENNE ADD 2

SHAVED PARMESAN - ANGEL HAIR, FARFALLE. RIGATONI OR PENNE

ADD HOUSE-MADE MEATBALL OR ITALIAN SAUSAGE 6 | CHICKEN 7 | BROCCOLI 4

### PENNE VODKA 28 | \*GF PENNE ADD 2

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

### FETTUCCINE ALFREDO 38 | \*GF PENNE ADD 2

FETTUCCINE, BABY BELLA MUSHROOMS, ASPARAGUS, PEAS, ALFREDO SAUCE, PECORINO ROMANO, BLACK PEPPER

### GNOCCHI MARINARA 28 | OIL & GARLIC 30| VODKA SAUCE & FETA 30 | ALFREDO 30 | ESCAROLE & BEANS 32

FRESH HOUSE-MADE CHEESE GNOCCHI

### BRAISED BEEF SHORT RIB RAGU 36 | \*GF PENNE ADD 2

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

### VERDITA 28| CHICKEN 32 | SHRIMP 38 | \*GF PENNE ADD 2

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

### LOBSTER MAC & CHEESE 36 | \*GF PENNE ADD 2

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

### SEAFOOD FRA DIAVOLO 42 | \*GF PENNE ADD 2

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

### FIVE CHEESE LASAGNA 32 | THREE MEAT LASAGNA 36

FIVE CHEESE: PARMESAN, ROMANO, ASIAGO, RICOTTA, MOZZARELLA  
THREE MEAT: BEEF, PORK, VEAL, HOUSE RICOTTA, FONTINA MOZZARELLA BLEND, MARINARA, BÉCHAMEL

### CHICKEN PARMESAN 32 | EGGPLANT 26 | VEAL 36 | VODKA SAUCE ADD 2 | \*GF ADD 2

ANGEL HAIR, MARINARA SAUCE, MOZZARELLA

### CALABRIAN RIGATONI 32| \*GF PENNE ADD 2

RIGATONI, HOT & SWEET SAUSAGE, BROCCOLINI, ROASTED RED PEPPERS, CALABRIAN CREAM SAUCE

Monday

**FRENCH NIGHT**

**BROCCOLI FRENCH APPETIZER 14 | \*GF ADD 2**  
FOUR BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

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

**CHICKEN FRENCH 25 | \*GF ADD 2**  
TWO EGG BATTERED CHICKEN BREASTS, LEMON BUTTER SHERRY SAUCE

**BROCCOLI FRENCH 25 | \*GF ADD 2**  
FIVE EGG BATTERED BROCCOLI SPEARS, LEMON BUTTER SHERRY SAUCE

**ARTICHOKES FRENCH 25 | \*GF ADD 2**  
EIGHT EGG BATTERED ARTICHOKE HEARTS, LEMON BUTTER SHERRY SAUCE

**SHRIMP FRENCH 28 | \*GF ADD 2**  
FIVE EGG BATTERED JUMBO SHRIMP, LEMON BUTTER SHERRY SAUCE

Tuesday

**BURGERS & BREWS**

**ALL DRAFT BEER PINTS 6**

**BBQ BURGER 16**  
ONION RINGS, BBQ SAUCE, YELLOW CHEDDAR

**JALAPENO BURGER 16 | \*GF ADD 2**  
JALAPENO, GARLIC AIOLI, SWISS CHEESE

**SRIRACHA BURGER 16 | \*GF ADD 2**  
ARUGULA, CARAMELIZED ONIONS, SRIRACHA AIOLI, GOUDA

**MUSHROOM BURGER 16 | \*GF ADD 2**  
MUSHROOMS, CARAMELIZED ONIONS, SWISS

**SWEET OR SPICY BURGER 16 | \*GF ADD 2**  
COUNTRY SWEET OR SPICY BUFFALO SAUCE,  
LETTUCE, TOMATO, MAYO, CREAMY BLEU

**BACON BLUE BURGER 16 | \*GF ADD 2**  
CRUMBLY BLEU, CREAMY BLEU, SAUTÉED ONION, BACON

**THE BO BURGER 16**  
BACON, CARAMELIZED ONIONS, HOUSE MADE SRIRACHA  
ONION STRAWS, MAYO, PICKLES, SWISS

**ALL BURGERS SERVED WITH PARMESAN FRITES | ADD ONION RINGS 2  
SUB GRILLED CHICKEN, CHICKEN CUTLET OR VEGGIE BURGER**

**DAILY FEATURES**



**MONROE'S HAPPY HOUR | 7 DAYS A WEEK | 4-6 PM | DINE-IN & BAR**

Wednesday

**LOBSTER STUFFED AVOCADO 23 \***  
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 24 \***  
BEEF SHORT RIB, SWEET TOMATO DEMI, KATHERINE'S  
MASHED POTATOES, CHEF'S VEGETABLE

**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 HOUSE SALAD & ROLLS WITH OIL**

**EGGPLANT PARMESAN 25 | \*GF ADD 2**  
BREADED EGGPLANT CUTLETS, MARINARA OR VODKA SAUCE,  
MOZZARELLA, ANGEL HAIR | ADD ALFREDO 2

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

**VEAL PARMESAN 28 | \*GF ADD 2**  
BREADED VEAL CUTLET, MARINARA OR VODKA SAUCE,  
MOZZARELLA, ANGEL HAIR | ADD ALFREDO 2

Friday

**CLAM CHOWDER 9 \***

**STUFFED BAKED CLAMS 14**  
MIDDLENECK CLAMS, HOUSE-MADE BREAD  
CRUMBS, RED PEPPER, CALABRIAN CHILI

**LOBSTER ROLL MP**  
CHOICE OF NEW ENGLAND (COLD) OR CONNECTICUT STYLE (HOT)  
SERVED WITH PARMESAN FRITES OR COLESLAW

**BROILED HADDOCK 18 \***  
PARMESAN FRITES, COLESLAW

**HADDOCK FRENCH 20 | \*GF ADD 2**  
EGG BATTERED HADDOCK, LEMON BUTTER SHERRY  
SAUCE, KATHERINE'S MASHED POTATOES, ESCAROLE

**FISH FRY 18**  
BEER BATTERED HADDOCK, PARMESAN FRITES, COLESLAW

**CHEF ANDY'S FISH OF THE DAY (MARKET PRICE)**

Saturday

**LOBSTER BISQUE 12 \***

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

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

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

**SHRIMP ALEXANDER 38 | \*GF ADD 2**  
ANGEL HAIR, SPINACH, BROCCOLI, GARLIC & BACON IN WINE BUTTER  
SAUCE TOPPED WITH FETA, FOUR JUMBO SHRIMP ALEXANDER

Sunday

**SUNDAY SAUCE (DINE-IN ONLY)**  
**MARINARA 22 | VODKA SAUCE 24 | ALFREDO 24 | SPICY FRA DIAVOLO 24 | \*GF ADD 2**  
ANGEL HAIR, RIGATONI OR PENNE, MEATBALL, SHAVED PARMESAN