



## CAVIAR

{TRADITIONAL ACCOMPANIMENTS}

30g GOLDEN WHITE FISH 30 • 30g AMERICAN BOWFIN 65  
30g SIBERIAN OSETRA 125

## SEAFOOD PLATEAU

65/130

EAST & WEST COAST OYSTERS 4  
HALF POUND KING CRAB LEGS 25  
HALF DOZEN GULF PRAWNS 21  
CHILLED MAINE LOBSTER  
HALF/WHOLE MP  
{REMOULADE & COCKTAIL SAUCE}

## STARTERS

PRIME FILET TARTARE 21  
*cognac, harissa aioli, caper, truffle,  
quail egg, parmesan reggiano*  
STEAMED MUSSELS 19  
*tasso ham, roasted tomato,  
garlic & herb chardonnay cream*  
CLAMS CASINO 18  
*wilted spinach, bacon and breadcrumb stuffing*  
BONE MARROW & SWEETBREADS 21  
*basil crusted, crispy black pepper sweetbreads,  
strawberry demi*  
DIVER SCALLOPS 22  
*sweet pea puree, oyster mushroom, pistachio,  
basil, verjus rouge reduction*  
BRAISED RABBIT POUTINE 18  
*cheese curds, house-cut chips,  
whole grain dijon gravy, chives*

## SALADS & SOUPS

TABLE SIDE CAESAR 20 PP (MIN 2 PPL)  
*baby romaine, crouton, white anchovy, pecorino*  
THE MONARCH SALAD 16  
*bibb lettuce, Nueske's bacon, blue cheese,  
red onion, walnuts, apple, honey mustard vinaigrette*  
ARCTIC CHAR CRUDO 18  
*frisee & watercress, smoked crème fraiche, yukon chips,  
fennel-pernod vinaigrette, radish*  
SIMPLE SALAD 12  
*mixed greens, fresh herbs, tomato, cucumber,  
champagne vinaigrette*  
FRENCH ONION SOUP 15  
*gruyère, crostini*  
SOUP OF THE DAY 14  
*Chef's Inspiration*

## FISH & FOWL

SEARED TUNA STEAK 38  
*roasted tomato, sauce verte*  
LEMON SOLE 36  
*spinach & roasted tomato basmati pilaf,  
brown butter beurre blanc*  
LOBSTER CARBONARA FETTUCCINI 38  
*Maine lobster tail, sweet peas, wild mushrooms,  
egg yolk, parmesan reggiano*  
HERB ROASTED HALF CHICKEN 30  
*Yorkshire pudding, roasted garlic*



## PRIME SELECTIONS

### PRIME MEATS

42 6 OZ BISON FILET  
52 8 OZ PRIME FILET  
62 18 OZ KANSAS CITY STRIP  
65 20 OZ COWBOY RIB EYE  
68 24 OZ PORTERHOUSE  
110 32 OZ TOMAHAWK RIB EYE  
FOR TWO  
36 16 OZ PORK TOMAHAWK  
50 16 OZ COLORADO  
LAMB SADDLE

### SIDES

11 Welsh Cheddar Jacket Potato  
9 House-Cut Chips  
14 Pork Cheek Mac n Cheese  
*braised spicy mustard greens*  
9 Sautéed Asparagus  
9 Whipped Potatoes  
14 Woodland Mushrooms  
12 Pan-Fried Smashed Potato  
10 Brussels Sprouts,  
*applewood bacon, Reggiano*  
9 Garlic Spinach  
*sautéed or creamed*  
10 Peas & Radish  
16 Wild Mushroom Parisian Gnocchi

### THE MONARCH PRIME BURGER 30

*Welsh cheddar, Nueske's bacon, caramelized onions, apple butter steak sauce, house-cut chips*

## SAUCES

Maître d' Butter ..... 3  
Cream Sherry Mushroom Ragout ..... 5  
Apple Butter Steak Sauce ..... 3  
Meyer Lemon Hollandaise ..... 4  
House-Made Spicy English Mustard ..... 2  
London Curry Sauce ..... 5  
Green Peppercorn Demi ..... 5  
Sauce Verte ..... 5

## CROWN IT

King Crab Oscar ..... 18  
Lobster Tail ..... 21  
Seared U10 Diver Scallops ..... 16  
King Crab Legs ..... 20  
Blue Cheese ..... 5  
Bourbon Caramelized Onions ..... 5

## WINES BY THE GLASS

### SPARKLING WINE & CHAMPAGNE

<b>Sparkling</b> , Jean Philippe, Blanquette de Limoux, France '14 .....	12
<b>Champagne</b> , Billecart-Salmon, France NV <b>half-bottle</b> .....	32
<b>Sparkling Rosé</b> , Raventós, Spain '14 .....	16

### WHITE WINE

<b>Albariño</b> , Fillaboa, Rías Baixas, Spain '15 .....	12
<b>Pinot Grigio</b> , Erste Neue, Alto Adige, Italy '16 .....	13
<b>Sauvignon Blanc</b> , Pré Semelé, Sancerre, France '15 .....	18
<b>Chardonnay</b> , Dom. de la Cadette, Burgundy '15 .....	17
<b>Chardonnay</b> , Duckhorn Vineyards, Napa, CA '14 .....	23
<b>Viognier</b> , Jean-Michel Gerin, Rhône, France '14 .....	14

### ROSE

<b>Rosé</b> , Domaine de la Fouquette, Provence, France '16 .....	13
<b>Rosé</b> , Folded Hills, <i>Lilly Rosé of Grenache</i> , Santa Ynez, CA '16 .....	15

### RED WINE

<b>Pinot Noir</b> , Violin, Willamette, OR '13 .....	17
<b>Grenache Blend</b> , Château de Montfaucon, <i>Baron Louis</i> , Lirac, France '13 .....	15
<b>Nebbiolo</b> , Silvio Giamello, Langhe, Italy '15 .....	16
<b>Tempranillo</b> , Akutain, <i>Crianza</i> , Rioja Alta, Spain '12 .....	16
<b>Super Tuscan</b> , Gaja, <i>Ca'Marcanda, Promis</i> , Tuscany, Italy '14 .....	29
<b>Bordeaux</b> , Château Lanessan, Haut-Médoc, France '10 .....	23
<b>Red Blend</b> , Banshee, <i>Mordecai</i> , Napa, CA '14 .....	13
<b>Cabernet Sauvignon</b> , Darms Lane, <i>Fortune 1621</i> , Napa, CA '14 .....	20
<b>Cabernet Sauvignon</b> , Turley, Napa, CA '13 .....	32
<b>Malbec</b> , Tapiz, Mendoza, Argentina '14 .....	15

## MONARCH COCKTAILS

<b>BELUGA AND CAVIAR</b> 40 <i>Beluga Gold Line Noble Russian vodka, caviar, cucumber</i>
<b>BUBBLES AND SUCH</b> 14 <i>Woody Creek gin, Dolin Genepy, Contratto vermouth bianco, sparkling wine</i>
<b>PUNCH DRUNK LOVE</b> 15 <i>Absolut Elyx vodka, raspberry, lemon, sparkling rosé</i>
<b>MOTHER OF DRAGONS</b> 15 <i>Hangar One Mandarin vodka, Solerno blood orange liqueur, lime, habanero honey, egg white, cayenne</i>
<b>DIRTY DANCING</b> 18 <i>Patron Roca reposado, watermelon juice, spicy agave nectar, lime</i>
<b>TEQUILA MOCKING BIRD</b> 14 <i>Suerte Blanco tequila, mint, cucumber, lime juice</i>
<b>CORPSE REVIVER #2</b> 15 <i>J.Rieger gin, Lillet Blanc, lemon juice, Cointreau, Redux Absinthe rinse</i>
<b>1944 MAI TAI</b> 15 <i>Ron Zacapa 23 rum, orgeat, lime juice, Wray &amp; Nephew rum float</i>
<b>OH ME OH MY</b> 15 <i>EH Taylor small batch bourbon, Amaro Montenegro, traditional sour</i>
<b>BREAKING THE LAW</b> 15 <i>Laws Secale straight rye whiskey, mint, crushed ice, mint bitters</i>
<b>DEVIL'S ADVOCATE</b> 14 <i>blackberry ginger smash with choice of vodka, gin, tequila, rum, or bourbon</i>
<b>SHANDY AND A SHOT</b> 11 <i>Steigl Pils, house-made grapefruit soda, house spirit of choice</i>

## MONARCH MANHATTANS

<b>SHIBUYA</b> <i>Hibiki Harmony Japanese whisky, Carpano Anitca sweet vermouth, bitters, gold leaf cherry</i> 29
<b>THE LOWER FORTY-EIGHT</b> <i>sweet vermouth, bitters, house cured cherry   Knob Creek rye 15 • Pikesville Straight rye</i> 21
<b>RUN FOR THE ROSES</b> <i>St. Germain, sweet vermouth, rose water</i> <i>Four Roses Single Barrel bourbon 16 • Four Roses Cask Strength bourbon</i> 22
<b>BLACK BUFFALO</b> <i>Averna, chocolate bitters, burnt orange   Buffalo Trace bourbon 14 • E.H. Taylor four grain</i> 29
<b>BURNING MAN</b> <i>cherry wood smoke, sweet vermouth, barrel aged bitters   Eagle Rare 15 • High West Campfire</i> 22

## BEER

<b>SONOMA CIDER</b> , <i>The Anvil Bourbon Cider</i> , California .....	6	<b>BALLAST POINT</b> , <i>Sculpin IPA</i> , California .....	7
<b>SQUARE MILE</b> , <i>Hopped Cider</i> , Oregon .....	6	<b>BEAR REPUBLIC</b> , <i>Racer 5 IPA</i> , California .....	6
<b>AMSTEL LIGHT</b> , Holland .....	5	<b>DILIRIUM TREMENS</b> , <i>Strong Pale Ale</i> , Belgium .....	10
<b>PACIFICO</b> , <i>Cerveza Clara</i> , Mexico .....	5	<b>ALESMITH BREWING COMPANY</b> <i>Wee Heavy Scotch Style Ale 750ml</i> , California .....	22
<b>STEIGL PILS</b> , Austria .....	5	<b>GUINNESS STOUT</b> , Ireland .....	7
<b>STELLA ARTOIS</b> , Belgium .....	6	<b>LEFT HAND BREWING COMPANY</b> , <i>Nitro Milk Stout</i> , CO .....	6
<b>MAUI BREWING COMPANY</b> , <i>Bikini Blonde</i> , Hawaii .....	6	<b>ABITA BREWING COMPANY</b> , <i>Bayou Bootlegger Hard Root Beer</i> , Louisiana .....	6
<b>GOOSE ISLAND BEER COMPANY</b> , <i>Sofie Farmhouse Ale</i> .....	9	<b>ST. PAULI</b> , <i>N.A. Germany</i> .....	5
<b>ASPEN BREWING COMPANY</b> , <i>Silver City Ale</i> , Colorado .....	6		
<b>ROARING FORK BEER COMPANY</b> , <i>AMF Amber Lager</i> , CO .....	6		

## DESSERT WINE/PORT

Saracco Moscato d'Asti '15	10
Royal Tokaji Co. Mad Cuvee '12	16
Ware's Warrior Reserve	9
Porto Barros 10 year Tawny	13
Kopke 20 year Tawny	23
Dow's 40 year Tawny	48

## SIPPING TEQUILA

Avion 44 Extra Anejo	34
Casa Dragones Jaoven	65
Clase Azul Reposado	25
Don Julio 1942 Anejo	30
Patron Platinum	42

## SIPPING RUM

Diplomatico Vintage 2000	25
Kirk & Sweeney	14
Ron Zacapa 23	14
Smith & Cross	11

## COGNAC/ARMAGNAC

Courvoisier VS	13
Courvoisier VSOP	18
Delord Bas Armagnac 25yr	19
Frapin Fontpinot XO	25
Guillon Painturaud VSOP	30
Hennessy VSOP	20
Hennessy XO	40
Paul Beau Hors d'Age	30
Pierre Ferrand	13
Remy Martin VSOP	16
Remy Martin XO	38
Remy Martin Louis XIII	1/2 oz \$100
Remy Martin Louis XIII	1 oz \$200
Remy Martin Louis XIII	2 oz \$400

## BOURBON/RYE

10th Mtn Division Rye	12
1792 Ridgemont Reserve	18
Blanton's	15
Bowman Brothers	18
Buffalo Trace	11
E.H. Taylor Four Grain	19
E.H. Taylor Small Batch	13
Eagle Rare	13
Elijah Craig Barrel Proof	15
Elmer T. Lee Single Barrel	17
Four Roses Single Barrel	14
Four Roses Cask Strength	18
Hancock's President's Reserve	18
High West Rendezvous Rye	15
High West Campfire	15
Laws Four Grain BIB	17
Laws Secale Straight Rye BIB	17
Leopold's Rye	15
Maker's Mark Cask Strength	17
Michter's Bourbon	13
Michter's Rye	13
Michter's Sour Mash	13
Pikesville Straight Rye	15
Rock Hill Farms	20
Rowan's Creek	13
Russell's 10	13
Sazerac 6 Year Rye	14
Templeton Rye	13
Whistle Pig 10 Straight Rye	18
Whistle Pig 12 Old World	26
Whistle Pig 14 Boss Hog	70
Willet Pot Still	13
Willet Rye	15
Woodford Reserve	14

## SCOTCH/WHISK(E)Y

Arran 10	12	Macallan 18	60
Arran Port Cask	16	Macallan 25 1oz	150
Balvenie 12	16	Macallan 25 2oz	300
Balvenie 14	18	Oban 14	20
Balvenie 21	46	Red Breast 12	15
Dalmore 15	26	Spring Bank 10	14
Dalmore Cigar Malt	36	Tallisker 10	20
Glenfiddich 15	18	Tullamore Dew	14
Glenmorangie 10	15	Hakushu 12	25
Glenmorangie Nectar D'Or	17	Hakushu 18	55
Johnnie Walker Black	15	Hibiki Harmony	18
Johnnie Walker Platinum	30	Hibiki 12	35
Johnnie Walker Blue	60	Nikka Taketsuru	15
Lagavulin 16	25	Ohishi Single Sherry Cask	15
Macallan 12	15	Yamazaki 12	40

# DESSERT

## PAVLOVA

*Champagne macerated strawberries, lemon curd, whipped cream*

14

## STICKY TOFFEE PUDDING

*medjool dates, bourbon butterscotch ice cream*

13

## WARM CHOCOLATE TRUFFLE CAKE

*chocolate ganache, vanilla bean ice cream*

13

## BORDEAUX CHERRY CLAFOUTIS

*marscapone ice cream*

12

## BANOFFEE PIE

*dark chocolate ice cream*

13

## ICE CREAM & SORBET

*nightly selection*

9

## DESSERT COCKTAILS

### BLUE BLAZER

*Maker's Mark cask strength,  
green chartreuse,  
lemon juice, honey*

17

### ROOT BEER FLOAT

*El Dorado spiced rum,  
hard root beer,  
vanilla ice cream,  
whipped cream*

16

## APERITIF/DIGESTIF

Amaro Montenegro .....	12
Averna .....	12
Busnel Calvados VSOP.....	15
Contratto Apertif .....	14
Contratto Bitter .....	14
Daron Calvados.....	13
Fernet Branca .....	12
Green Chartreuse .....	16
Green Chartreuse V.E.P.....	35
Yellow Chartreuse.....	18
Golden Moon Ex Gratia.....	14
Golden Moon Redux Absinthe.....	15
House-Made Limoncello .....	12
Liquore Strega.....	12
Meletti Amaro .....	12
Zirbenz Stone Pine.....	16