



## CAVIAR

{TRADITIONAL ACCOMPANIMENTS}

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

## SEAFOOD PLATEAUX

CHILLED 65 / 90

EAST & WEST COAST OYSTERS 4  
HALF POUND KING CRAB LEGS 25  
HALF DOZEN GULF PRAWNS 21  
{REMOULADE & COCKTAIL SAUCE}  
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FIRE ROASTED SEAFOOD 45 / 90  
*drawn butter, old bay pan jus*

## STARTERS

PRIME FILET TARTARE 21  
*cognac, harissa aioli, caper, truffle, quail egg, parmesan reggiano*  
CRAB & OYSTER ROCKERFELLER 22  
*lump crab, parmesan*  
STEAMED MUSSELS & CLAMS 19  
*tasso ham, roasted tomato, garlic & herb chardonnay cream*  
HUDSON VALLEY FOIE GRAS TORCHON 23  
*sauternes fall jam, brioche muffin*  
BONE MARROW & SWEETBREADS 21  
*rosemary crusted, crispy sweetbreads, calvados demi*  
DIVER SCALLOPS 22  
*butternut squash puree, oyster mushrooms, hazelnuts, sage, verjus rouge reduction*  
BRAISED DUCK POUTINE 18  
*cheese curds, house 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, applewood smoked bacon, blue cheese, red onion, walnuts, apple, honey mustard vinaigrette*  
PICKLED BEET SALAD 16  
*goat cheese skordalia, kale, almonds, spiced bread crumbs*  
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 39  
*espelette crust, romesco, nicoise stuffed chili pepper*  
LEMON SOLE 36  
*spinach & roasted tomato basmati pilaf, brown butter beurre blanc*  
LOBSTER CARBONARA FETTUCCHINI 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

43 6 OZ BISON FILET  
52 8 OZ PRIME FILET  
63 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  
10 House-Cut Chips  
9 Sautéed Asparagus  
10 Whipped Potatoes  
14 Woodland Mushrooms  
12 Pan-Fried Smashed Potato  
11 Brussels Sprouts, *applewood bacon, Reggiano*  
9 Garlic Spinach, *sautéed or creamed*  
16 Wild Mushroom Parisian Gnocchi  
11 Broccolini, *pistachio, lemon zest*  
35 Fresh Truffle Mac~N~Cheese

### 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  
Fresh Shaved Truffles ..... MP

## WINES BY THE GLASS

### SPARKLING WINE & CHAMPAGNE

<b>Sparkling</b> , Domaine Vigneau-Chevreau, <i>Brut</i> , Vouvray, France NV .....	13
<b>Champagne</b> , Billecart-Salmon, France NV .....	32
<b>Sparkling Rosé</b> , Raventós, <i>Cava de Nit</i> , Catalonia, Spain '15 .....	17

### WHITE WINE

<b>Pinot Grigio</b> Le Monde, Friuli, Italy '16 .....	13
<b>Sauvignon Blanc</b> Domaine Daulny, Sancerre, France '16 .....	18
<b>Chenin Blanc</b> Ken Forrester, <i>Old Vine Reserve</i> , Stellenbosch, South Africa '16 .....	13
<b>Chardonnay</b> La Carafe, <i>Haut Côtes du Nuits Blanc</i> , Burgundy, France '15 ..	17
<b>Chardonnay</b> Orin Swift, <i>Mannequin</i> , Napa, CA '14 .....	23
<b>Riesling</b> Robert Weil, <i>Tradition</i> , Kabinett, Rheingau, Germany '15 .....	14

### RED WINE

<b>Red Burgundy</b> René Lequin-Colin, <i>Santenay 1er Cru La Comme</i> , Burgundy, France '14 .....	25
<b>Pinot Noir</b> Loring Wine Company, <i>Rosella's</i> , Santa Lucia Highlands, CA '15 .....	17
<b>Nebbiolo</b> Piero Benevelli, Langhe, Italy '16 .....	17
<b>Syrah</b> Pierre Gaillard, Crozes-Hermitage, Rhône Valley, France '15 .....	16
<b>Tempranillo</b> Torre de Oña, Reserva, Rioja, Spain '12 .....	16
<b>Super Tuscan</b> Gaja, Ca'Marcanda, <i>Promis</i> , Tuscany, Italy '15 .....	29
<b>Bordeaux</b> Duluc de Branaire-Ducru, Saint-Julien, France '12 .....	27
<b>Cabernet</b> Mercer Estates, <i>Reserve</i> , Horse Heaven Hills, WA '15 .....	20
<b>Cabernet</b> Caymus, Napa, CA '15 .....	40
<b>Malbec</b> Durigutti, <i>Classico</i> , Mendoza, Argentina '16 .....	13

## MONARCH COCKTAILS

**BELUGA AND CAVIAR** 45  
*Beluga Gold Line Noble Russian vodka, caviar, cucumber*

**TEQUILA MOCKING BIRD** 15  
*Suerte Blanco tequila, mint, cucumber, lime juice*

**SMOKE AND MIRRORS** 15  
*Herencia Mexicana Blanco, Yuu Baal Espadín Mezcal, lavender agave, lime, candied lavender*

**PUNCH DRUNK LOVE** 15  
*Absolut Elyx vodka, raspberry, lemon, sparkling rosé*

**MOTHER OF DRAGONS** 15  
*Hangar One Mandarin vodka, Solerno blood orange liqueur, lime, habanero honey, egg white, cayenne*

**CORPSE REVIVER #2** 15  
*Woody Creek gin, Lillet Blanc, lemon juice, Cointreau, Redux Absinthe rinse*

**SCARLET O'HARA** 17  
*Grand Marnier, Highland Park Magnus scotch, Leopold's cranberry liqueur, spiked honey, lemon*

**TOMBSTONE** 15  
*Amaro Nonino, Sacred Bond brandy, Ron Zacapa 23 rum, bitters*

**1944 MAI TAI** 15  
*Diplomatico Reserva Exclusiva, orgeat, lime juice, Wray & Nephew rum float*

**OH ME OH MY** 15  
*EH Taylor small batch bourbon, Amaro Montenegro, traditional sour*

**B3**  
*{A Tribute Cocktail} 16*  
*Laws Four Grain bourbon, Cabot Farm maple syrup, Llanllyr Source club soda*

(\$2 of every sale is donated to a charitable fund)

## MONARCH MANHATTANS

**SHIBUYA** Hibiki Harmony Japanese whisky, Carpano Anitca sweet vermouth, bitters, gold leaf cherry 26

**THE LOWER FORTY-EIGHT** sweet vermouth, bitters, house cured cherry | Knob Creek rye 15 • Pikesville Straight rye 20

**RUN FOR THE ROSES** St. Germain, sweet vermouth, rose water  
Basil Hayden bourbon 15 • Four Roses Cask Strength bourbon 22

**BLACK BUFFALO** Averna, chocolate bitters, burnt orange | Buffalo Trace bourbon 14 • 1792 Ridgmont Reserve 22

**BURNING MAN** cherry wood smoke, sweet vermouth, barrel aged bitters | Eagle Rare 15 • High West Campfire 20

## BEER

<b>SONOMA CIDER</b> , The Anvil Bourbon Cider, CA .....	6	<b>BALLAST POINT</b> , Sculpin IPA, CA .....	7
<b>AMSTEL LIGHT</b> , Holland .....	5	<b>DELIRIUM TREMENS</b> , Strong Pale Ale, Belgium .....	10
<b>PACIFICO</b> , Cerveza Clara, Mexico .....	5	<b>GUINNESS STOUT</b> , Ireland .....	7
<b>CZECHVAR</b> , Czech Republic .....	6	<b>LEFT HAND BREWING COMPANY</b> , Nitro Milk Stout, CO ..	6
<b>STELLA ARTOIS</b> , Belgium .....	6	<b>ABITA BREWING COMPANY</b> , Bayou Bootlegger Hard Root Beer, LA .....	6
<b>ASPEN BREWING COMPANY</b> , Aspen Blonde, CO .....	6	<b>ST. PAULI</b> , N.A. Germany .....	5
<b>ROARING FORK BEER COMPANY</b> , AMF Amber Lager, 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	68
Clase Azul Reposado	25
Don Julio 1942 Anejo	30
Patron Platinum	50

## SIPPING RUM

Diplomatico Ambassador	55
Diplomatico Vintage 2000	26
Diplomatico Reserva Exclusiva	14
Kirk & Sweeney	14
Ron Zacapa 23	14
Smith & Cross	13

## 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	45
Paul Beau Hors d'Age	30
Pierre Ferrand	13
Remy Martin VSOP	18
Remy Martin XO	38
Remy Martin Louis XIII	1/2 oz 125
Remy Martin Louis XIII	1 oz 250
Remy Martin Louis XIII	2 oz 500

## SCOTCH/WHISK(E)Y

Ardbeg 10	15
Arran 10	14
Arran Port Cask	16
Balvenie 12	18
Balvenie 14	20
Balvenie 21	49
Dalmore 15	26
Dalmore Cigar Malt	36
Glenfiddich 15	18
Glenmorangie 10	15
Glenmorangie Nectar D'Or	18
Johnnie Walker Black	15
Johnnie Walker Platinum	30
Johnnie Walker Blue	60
Lagavulin 16	30
Macallan 12	16

## BOURBON/RYE

10th Mtn Division Rye	14
1792 Ridgmont Reserve	18
Blanton's	16
Bowman Brothers	18
Buffalo Trace	13
E.H. Taylor Four Grain	25
E.H. Taylor Small Batch	14
Eagle Rare	13
Elijah Craig Barrel Proof	16
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	16
High West Campfire	16
Laws Sauternes Finish	17
Laws Four Grain BIB	17
Laws Secale Straight Rye BIB	17
Leopold's Rye	15
Maker's Mark Cask Strength	15
Michter's Bourbon	14
Michter's Rye	14
Michter's Sour Mash	14
Pikesville Straight Rye	15
Rock Hill Farms	20
Rowan's Creek	14
Russell's 10	13
Sazerac 6 Year Rye	14
Templeton Rye	14
Whistle Pig 10 Straight Rye	18
Whistle Pig 12 Old World	26
Whistle Pig 14 Boss Hog	70
Willet Pot Still	14
Willett Rye	15
Woodford Reserve	14

Macallan 18	60
Macallan 25 1oz	150
Macallan 25 2oz	300
Oban 14	20
Red Breast 12	16
Spring Bank 10	20
Tallisker 10	20
Tullamore Dew	14
Hakushu 12	25
Hakushu 18	55
Hibiki Harmony	18
Hibiki 12	35
Nikka Taketsuru	15
Ohishi Single Sherry Cask	15
Yamazaki 12	40

## DESSERT

### PAVLOVA

*pomegranate, blueberry, orange curd, white chocolate, whipped cream*  
14

### STICKY TOFFEE PUDDING

*medjool dates, marscapone*  
13

### WARM CHOCOLATE TRUFFLE CAKE

*chocolate ganache, vanilla bean ice cream*  
13

### WARM APPLE TARTLET

*pecan custard, le delice de Bourgogne cheese, crème anglaise*  
14

### 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 Nonino	13	Green Chartreuse	16
Amaro Montenegro	12	Green Chartreuse V.E.P.	35
Busnel Calvados VSOP	15	Yellow Chartreuse	16
Buffalo Trace Cream	13	Golden Moon Ex Gratia	14
Contratto Apertif	14	Golden Moon Redux Absinthe	15
Contratto Bitter	14	House-Made Limoncello	12
Daron Calvados	14	Liquore Strega	13
Dolin Genapy	12	Meletti Chocolate	12
Fernet Branca	12	Meletti Amaro	12