



CAVIAR

BJORK 30G

KALUGA HYBRID 100 • SIBERIAN STURGEON ROYAL 175

OSCIETRA 295 • TASTING FLIGHT OF THREE 36G 215

{blini, farm egg, chive, crème fraiche}

SEAFOOD PLATEAUX

PETIT/GRAND ~ MP

EAST & WEST COAST OYSTERS 5

HALF POUND KING CRAB LEGS MP

1/2 DOZEN LEMON HERB
JUMBO PRAWNS 30

STARTERS

DUO OF JAMÓN 38

pata negra & prosciutto, manchego escabeche

MONARCH ROCKEFELLER 24

oyster, lump crab, garlic, spinach, parmesan, smoked trout roe

TUNA CRUDO 33

avocado mousse, ponzu sauce, garlic chili oil, pico de gallo

VITTELLO TONNATO 35

thin sliced veal loin, tuna aioli, shaved parmesan, lemon oil

CRAB CAKES 29

béarnaise, citrus emulsion, radish, pickled fennel, endive

STEAMED MUSSELS 28

lemongrass coconut broth, chinese sausage, cilantro, fresno

DIVER SCALLOPS 36

pea purée, maitake mushrooms, pistachio, verjus rouge

CRISPY FROGS LEGS 28

crispy battered frog legs, New Orleans style remoulade

SALADS & SOUPS

TABLE SIDE CAESAR 24 PP (MIN 2 PPL)

hearts of romaine, crouton, white anchovy, parmesan

GRILLED OCTOPUS SALAD 24

aquachile, watermelon, feta, aged balsamic

THE MONARCH SALAD 23

bibb lettuce, applewood smoked bacon, blue cheese, red onion, walnuts, apple, honey mustard vinaigrette

MARKET GREEN SALAD 16

mixed greens, fresh herbs, tomato, cucumber, champagne vinaigrette

FRENCH ONION SOUP 18

gruyère, crostini

FISH & FOWL

CARIBBEAN LOBSTER TAIL 58

& RED SNAPPER

macademia nut crusted, green mango salad, wasabi honey butter

LEMON SOLE 50

spinach & roasted tomato basmati pilaf, brown butter beurre blanc

MEDITERRANEAN SEA BASS 54
EN PAPILOTE

castelvetrano olives, leeks, zucchini, heirloom tomato romesco

HERB ROASTED HALF CHICKEN 42

smashed potato, lemon pan jus



PRIME SELECTIONS

PRIME MEATS

52 6 oz BISON FILET

65 8 oz PRIME FILET

75 12 oz EYE OF RIB EYE

78 18 oz KANSAS CITY STRIP

85 20 oz COWBOY RIB EYE

For Two

125 28 oz PORTERHOUSE

145 32 oz TOMAHAWK RIB EYE

59 18 oz PORK TOMAHAWK
apple chutney

68 COLORADO RACK OF LAMB
Za'atar marinade, chimichurri, yogurt sauce

SIDES

16 Potato au Gratin, *mornay, parmesan snow, chives*

16 Crispy Onion Petals, *cornmeal, béarnaise*

15 Smashed Potatoes, *yukon gold, herb butter*

17 Charred Asparagus, *soy red wine vinaigrette, chili crunch*

15 House-Cut Chips, *rosemary salt*

16 Haricots Verts *blue cheese, almond, lemon confit*

15 Whipped Potatoes, *smoked sea salt, chive*

15 Spinach, *creamed or sautéed*

23 Parisian Gnocchi, *truffle, parmesan, mushroom*

19 Glazed King Trumpet Mushrooms,
beurre fondue, chives

18 Street Corn Mac & Cheese, *cotija, hatch chile*

THE MONARCH BISON BURGER 38

béarnaise, gruyere, bacon, caramelized onions, bib lettuce, truffle chips

SAUCES

Béarnaise 8

Truffle Black Garlic Butter..... 9

Sherry Mushroom Ragout..... 9

Green Peppercorn Demi..... 9

Gaucha Chimichurri 8

Spicy House English Mustard 6

Creamy Horseradish 7

CROWN IT

Seared Foie Gras 19

King Crab Oscar 42

Butter Poached Lobster Tail 35

Garlic Roasted Scallop 19

King Crab..... 45

Blue Cheese Crust 9

Caramelized Onions 9