



MONARCH
PRIME & BAR

TO BEGIN

POTATO AND TROUT | 14
yukon gold | black salt | aleppo | apple

RUTABAGA TARTARE | 12
smoked almond | parsley | apricot

FRENCH ONION DIP | 12
soubise | potato | chive | everything bagel | red onion
add local caviar | 5

BLEU CHEESE AND KALE | 12
cured ham | crème brûlée | pecan | red wine

CHICKEN PÂTÉ | 12
black truffle | smoked fat | port

TO CONTINUE

SOUP | 9
seasonal selection

WEDGE | 12
butter lettuce | duck confit | buttermilk vinaigrette | dill | tomato
sorghum | egg yolk

*CAESAR | 11
white anchovy | balsamic | focaccia | pink peppercorn

BEET SALAD | 12
sherry | crème fraîche | egg yolk | arugula | honey

TO DEVOUR

*MONARCH BURGER | 14
mornay | dill pickle | mustard | house bun | add lamb bacon 2

*SHORT RIB MEATLOAF | 20
pepper | celery | demi | pommes puree

*STRIPED BASS | 24
celeriac | black garlic | potato beignet | sweet pickle

AGNOLOTTI | 18
chestnut | charred onion | tart cherry | nasturtium

PORK SHOULDER | 19
green chile | arugula | potato | house cheese | basil honey

WAGYU BEEF SALAD | 15
corned beef cheek | leek | bleu cheese | mustard | hazelnut

TO CARVE

dry aged, served a la carte, with Monarch house demi, served medium rare

*8oz FILET | 45

*14 DAY DUCK BREAST | 40

*30 DAY 8oz BISON STRIPLOIN | 38

*21 DAY 6oz WAGYU SIRLOIN | 29

*45 DAY 10oz WAGYU PRIME RIB | 60

~ *60 DAY 45oz WAGYU TOMAHAWK CHOP | 150 (LIMITED AVAILABILITY) ~

includes 2 sides

TO ADD

BABY RED POTATOES | 9
creme fraiche, dill

SEASONAL VEGETABLE | 9

POMMES PURÉE | 10
yukon gold | chive | olive oil

SEASONAL BREAD & BUTTER | 4

CURLY FRITES | 8
tomato jam | calabrian aioli

SEARED MAITAKE MUSHROOMS | 12
lardo | chili oil

BROCCOLINI | 8
garlic confit | grana padano

EXECUTIVE CHEF | PATRICK MICHEELS

Monarch Prime & Bar is an Aparium Group & Maven Social Restaurant

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*