



MONARCH
PRIME & BAR

TO BEGIN

- POTATO AND TROUT | 14
yukon gold | black salt | aleppo | apple
- *BISON TARTARE | 18
30 day Dry-Aged Bison | onion marmalade
mustard | celery | egg yolk | sweet corn
- FRENCH ONION DIP | 12
soubise | potato | chive | everything bagel | 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
daily selection
- WEDGE | 12
butter lettuce | lamb bacon | buttermilk | dill |
tomato | sorghum | egg yolk
- *CAESAR | 11
white anchovy | balsamic | focaccia | pink peppercorn | grana padano
- BEET SALAD | 12
sherry | fromage blanc | egg yolk | petite greens | steel cut oats
- WAGYU BEEF SALAD | 15
corned beef cheek | leek | bleu cheese | mustard | hazelnut

TO DEVOUR

- ROASTED CHICKEN | 24
spätzle | peach | kale | tarragon | hazelnut
- *WAGYU MEATLOAF | 20
fresno chile | celery | demi | pommes purée
- *STRIPED BASS | 27
succotash | sweet corn nage | heirloom tomato | pepper
- SPAGHETTINI | 18
smoked vegetable ragoût | celery | fennel pollen
- PORK SHOULDER | 19
green chile | spinach | potato | house cheese | basil | honey
- LAMB SHANK | 30
polenta | whey | mustard | coriander | white pepper | chive

CHEF'S TASTING MENU | 75

FIVE COURSES

additional wine pairings | 35

TO CARVE

dry-aged†, medium rare, served a la carte, with Monarch house demi
please allow 30 minutes

*8oz FILET | 45

*†21 DAY 6oz WAGYU SIRLOIN | 29

*†30 DAY 8oz BISON STRIPLOIN | 38

*†45 DAY 10oz WAGYU PRIME RIBEYE | 60

***†60 DAY 45oz WAGYU TOMAHAWK CHOP | 150**

limited availability

TO ADD

- BABY RED POTATOES | 9
crème fraîche | dill | smoked paprika
- GRILLED ASPARAGUS | 9
fromage blanc | herb oil
- POMMES PURÉE | 10
yukon gold | chive | olive oil
- CRISPY FINGERLINGS | 8
fresno chile | pickled mustard seed
- LOCAL OYSTER MUSHROOMS | 12
house bacon lardons | chili oil
- BROCCOLINI | 8
garlic confit | grana padano

SEASONAL BREAD & BUTTER | 4

EXECUTIVE CHEF | PATRICK MICHEELS

Monarch Prime & Bar is an Aparium Hotel 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.*