

LUNCH MENU



SOUP CHICKEN PASTINA CUP 4 | BOWL 7
CREAM OF TOMATO CUP 4 | BOWL 7
SOUP OF THE DAY CUP 5 | BOWL 8

TAPAS

CALAMARI // 12*
FRESH CALAMARI, CHERRY PEPPERS, AND KALAMATA OLIVES
DUSTED WITH SEASONED FLOUR SERVED FRIED OR
SAUTEED WITH MARINARA AND LEMON HERB AIOLI

ANTIPASTO // 14*
ITALIAN MEATS, FRESH RICOTTA CHEESE,
SHARP PROVOLONE, GRILLED VEGETABLES, AND OLIVE
SALAD SERVED WITH GRILLED FLATBREAD

ROASTED BRUSSELS // 11
TOSSED WITH CHOPPED BACON
AND FINISHED WITH SHAVED PARMESAN AND BALSAMIC REDUCTION

MONROE’S WINGS // 13*
TEN HOUSE BRINED BONE-IN OR
BONELESS WINGS WITH YOUR CHOICE OF SAUCE
(GARLIC PARM, MILD, MEDIUM, HOT, EXTRA HOT, SPICY SICILIAN, OR COUNTRY SWEET)

SHRIMP COCKTAIL // 12*
FOUR JUMBO SHRIMP SERVED WITH
OUR HOUSE-MADE COCKTAIL SAUCE

CRAB CAKES // 12
TWO PAN SEARED CRAB CAKES SERVED WITH SPICY REMOULADE

PRINCE EDWARD ISLAND MUSSELS // 16*
PEI MUSSELS, SAUTEED FENNEL,
LEEKs, GARLIC AND WHITE WINE SAUCE SERVED WITH A SIDE
OF PARMESAN FRITES AND GRILLED FOCACCIA BREAD

SALADS

ALL SALADS SERVED WITH A ROLL AND BUTTER
CHOPPED SALAD ADD \$3

ARUGULA SALAD // 14*
ARUGULA, APPLE SLICES, CANDIED PECANS, AND GOAT CHEESE
SERVED WITH HONEY BALSAMIC VINAIGRETTE

ROASTED VEGETABLE QUINOA SALAD // 14
BIBB LETTUCE, GOAT CHEESE, AND LEMON VINAIGRETTE

WEDGE // 11*
ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU,
HOUSE-MADE DRESSING AND CRUMBLED GORGONZOLA

GRILLED CHICKEN CAESAR // 16*
ROMAINE, BACON, ANCHOVIES,
MUSHROOMS, RED ONION, GRATED PARMESAN, AND
HOUSE-MADE CROUTONS

CRANBERRY BLOSSOM // 16*
SPRING MIX, GRILLED CHICKEN, DRIED CRANBERRIES,
CANDIED PECANS, AND GORGONZOLA,
SERVED WITH HOUSE DRESSING

BEET AND CHEVERE // 16*
SPRING MIX, ROASTED BEETS,
FRESH GOAT CHEESE, RED ONION, AND WALNUTS

COBB // 16*
SPRING MIX, BACON, GRILLED CHICKEN,
AVOCADO, TOMATO, HARD BOILED EGG, RED ONION,
GORGONZOLA, AND CHOICE OF DRESSING

CHICKEN MILANESE // 16*
SPRING MIX SERVED WITH A CHICKEN
CUTLET, LEMON VINAIGRETTE, AND GRATED PARMESAN

ADD CHICKEN 7 | ADD SALMON 8 | ADD GRILLED SHRIMP 9
ADD CAJUN SHRIMP 10 | ADD SEARED AHI TUNA 10

DRESSINGS: HOUSE, POPPYSEED, HONEY MUSTARD, HONEY BALSAMIC,
1000 ISLAND, RANCH, LEMON VINAIGRETTE, CREAMY BLEU / CRUMBLY BLEU - ADD .75

GRILLED FLAT BREAD PIZZA

BURN & CURL // 10
MARINARA, FRESH MOZZARELLA, AND OLD FASHIONED PEPPERONI

FLAT BREAD OF THE DAY // 11
DAILY SELECTION OF TOPPINGS

PANINIS | BURGERS | WRAPS

TURKEY CRANBERRY BLISS // 14
ROASTED TURKEY BREAST, RED PEPPERS,
SWISS, SPRING MIX WITH CRANBERRY MAYO

ROASTED VEGETABLE WRAP // 14
ZUCCHINI, SQUASH, RED PEPPERS, ONION, EGGPLANT, TOMATO,
BASIL, AND FRESH MOZZARELLA (SERVED HOT)

CHICKEN SALAD WRAP // 14
CRANBERRY, ALMONDS, AND CELERY WITH
LETTUCE AND TOMATO

CHICKEN CUTLET // 14
BREADED CHICKEN CUTLET WITH ARUGULA, RED ONION,
CHEESE BLEND, AND LEMON HERB AIOLI (SERVED HOT)

REUBEN ON RYE // 14
SHAVED CORNED BEEF, SAUERKRAUT,
SWISS, AND 1000 ISLAND DRESSING

MEATBALL SANDWICH // 13
HOUSE-MADE MEATBALLS WITH
MARINARA AND FRESH MOZZARELLA (SERVED HOT)

STEAK SANDWICH // 14
HOUSE COOKED BEEF, THINLY SLICED
TOPPED WITH SAUTEED MUSHROOMS AND ONIONS,
CHEDDAR AND HORSERADISH MAYO (SERVED HOT)

CHICKEN FRENCH SANDWICH // 14
SERVED WITH SAUTEED
ESCAROLE AND FRESH MOZZARELLA (SERVED HOT)

MONROE’S BURGER // 14
HALF POUND BURGER, HOUSE-MADE
PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO, AND
CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR

MONROE’S VEGGIE BURGER // 14
HOUSE-MADE VEGGIE BURGER TOPPED
WITH GRILLED BALSAMIC ONIONS, SLICED TOMATO, AND
CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR WITH A
RED PEPPER AIOLI AND PARMESAN FRITES

ADD SAUTEED MUSHROOMS // 4
ADD AVOCADO, BACON, ONION RINGS, FRIED EGG // 3

PORTABELLA MUSHROOM SANDWICH // 14*
GRILLED PORTABELLA MUSHROOM, SMOKED GOUDA, CRISPY FRIED ONIONS,
RED PEPPERS AND ARUGULA DRIZZLED WITH BALSAMIC (SERVED HOT)

SIDES // 2
MACARONI SALAD, HOUSE SALAD, HOUSE-MADE KETTLE CHIPS,
PARMESAN FRITES, OR FRESH FRUIT. CAESAR SALAD ADD \$2

{ LUNCH ENTREES }

ALL LUNCH ENTREES SERVED WITH HOUSE SALAD

FRESHLY BAKED QUICHE LORRAINE
OR BROCCOLI CHEDDAR QUICHE // 13

HOUSE-MADE GNOCCHI // 15
FRESH CHEESE GNOCCHI WITH MARINARA SAUCE OR
- OLIVE OIL AND GARLIC SAUCE TOPPED WITH SHAVED PARMESAN 16
- VODKA SAUCE TOPPED WITH FETA CHEESE 16
-TOPPED WITH MONROE’S GREENS & BEANS 17

PASTA WITH MARINARA SAUCE // 15*
PASTA WITH VODKA SAUCE // 17*
CHOICE OF PENNE OR ANGEL HAIR
{ ADD HOUSE-MADE MEATBALLS OR ITALIAN SAUSAGE \$4 }

LOBSTER MAC-N-CHEESE // 18*
FRESH LOBSTER IN FOUR CHEESE SAUCE SERVED OVER
FARFALLE PASTA AND FINISHED WITH TRUFFLE OIL

CHICKEN FRENCH // 21*
EGG BATTERED CHICKEN WITH LEMON BUTTER SHERRY SAUCE
SERVED OVER ANGEL HAIR PASTA

EGGPLANT PARMESAN // 16 // **VODKA SAUCE** 18
BREADED EGGPLANT CUTLETS TOPPED WITH MARINARA AND
MOZZARELLA SERVED OVER ANGEL HAIR PASTA

CHICKEN PARMESAN // 16 // **VODKA SAUCE** 18
TWIN BREADED ITALIAN HERBED CHICKEN BREASTS TOPPED
WITH MARINARA AND MOZZARELLA OVER ANGEL HAIR PASTA

TENDERLOIN WITH FRITES // 27
8 oz. GRILLED BEEF TENDERLOIN SERVED WITH
PARMESAN FRITES AND CHEF’S VEGETABLE