

## TAPAS

**PRINCE EDWARD ISLAND MUSSELS 16** PEI MUSSELS, SAUTEED FENNEL, LEEKS, GARLIC & WHITE WINE SAUCE

**CALAMARI 18** FRESH FRIED OR SAUTEED CALAMARI, CHERRY PEPPERS, & KALAMATA OLIVES DUSTED WITH SEASONED CORN STARCH SERVED WITH MARINARA & LEMON HERB AIOLI

**SHRIMP COCKTAIL 14** FOUR JUMBO SHRIMP SERVED WITH OUR HOUSE-MADE COCKTAIL SAUCE

**ANTIPASTO 18** ITALIAN MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, AND OLIVE SALAD SERVED WITH GRILLED GLUTEN FREE FLATBREAD

**GRILLED VEGETABLE & GARLIC BULB 16** ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, & ONION SERVED WITH TOASTED GLUTEN FREE BREAD

**GREENS & BEANS 13** BRAISED ESCAROLE AND BEANS // ADD HOUSE-MADE SAUSAGE 4

**ROASTED BRUSSELS 14** TOSSED WITH CHOPPED BACON AND FINISHED WITH SHAVED PARMESAN AND BALSAMIC REDUCTION

**ARTICHOKE FRENCH 16** FIVE ARTICHOKE HEARTS IN LEMON BUTTER SHERRY SAUCE

**MONROE'S WINGS 15** TWELVE HOUSE-BRINED BONE-IN WINGS WITH YOUR CHOICE OF SAUCE

## SALADS

**ARUGULA SALAD 16** ARUGULA, APPLE SLICES, CANDIED PECANS, & GOAT CHEESE SERVED WITH HONEY BALSAMIC VINAIGRETTE

**ROASTED VEGETABLE QUINOA SALAD 16** BIBB LETTUCE, ROASTED VEGETABLES, QUINOA, & GOAT CHEESE SERVED WITH LEMON VINAIGRETTE

**WEDGE 14** ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, HOUSE DRESSING & GORGONZOLA

**CAESAR SALAD 16** ROMAINE, BACON, ANCHOVIES, MUSHROOMS, RED ONION, & GRATED PARMESAN

**CRANBERRY BLOSSOM 16** SPRING MIX, DRIED CRANBERRIES, CANDIED PECANS, & GORGONZOLA SERVED WITH HOUSE DRESSING

**BEET AND CHEVERE 16** SPRING MIX, ROASTED BEETS, FRESH GOAT CHEESE, RED ONION, & WALNUTS SERVED WITH HOUSE DRESSING

**GRILLED HEARTS OF ROMAINE 16** ROMAINE, CHARRED TOMATOES, GOAT CHEESE, RED ONION & CRISPY PANCETTA SERVED WITH BROWN SUGAR CIDER VINAIGRETTE

**HOUSE SALAD 14** SPRING MIX, TOMATO, CUCUMBER, RED ONION, CARROT & HOUSE CHEESE BLEND

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

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

## GLUTEN FREE

*Dinner Menu*



## SOUP

CREAM OF TOMATO CUP 5 BOWL 8

ASK YOUR SERVER ABOUT THE SOUP OF THE DAY

## LIGHT FARE

**GRILLED FLATBREAD PIZZA 15** DAILY SELECTION OF TOPPINGS

**MONROE'S BURGER 20** HALF POUND BURGER, HOUSE-MADE PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO, & CHOICE OF SWISS, GORGONZOLA, OR WHITE CHEDDAR SERVED WITH HOUSE SALAD

## PASTA & PARMS

**PASTA 24** PENNE WITH MARINARA OR OLIVE OIL AND GARLIC SAUCE WITH SHAVED PARMESAN OR VODKA SAUCE 26  
ADD ITALIAN SAUSAGE \$4

**VERDITA 29** PENNE, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUN-DRIED TOMATOES, AND FETA CHEESE FINISHED WITH WHITE WINE BUTTER HERB SAUCE // WITH CHICKEN 32 / WITH SHRIMP 35

**LOBSTER MAC-N-CHEESE 34** FRESH LOBSTER IN FOUR CHEESE SAUCE SERVED OVER PENNE FINISHED WITH TRUFFLE OIL

**SEAFOOD FRA DIAVOLO 40** CLAMS, SHRIMP, AND SCALLOPS SAUTEED IN SPICY WHITE WINE MARINARA SERVED OVER PENNE AND TOPPED WITH PARMESAN CHEESE

**BRAISED BEEF SHORT RIB RAGU 32** SHORT RIB WITH WILD MUSHROOMS, CHERRY PEPPERS WITH A TOMATO DEMI SERVED OVER PENNE

**EGGPLANT PARMESAN 28 | VODKA SAUCE 30** EGGPLANT CUTLETS TOPPED WITH MARINARA & MOZZARELLA SERVED OVER PENNE

**CHICKEN PARMESAN 34 | VODKA SAUCE 36** TWIN BREADED ITALIAN HERBED CHICKEN BREASTS TOPPED WITH MARINARA & MOZZARELLA SERVED OVER PENNE

## ENTREES

**ALL PASTAS, PARMS AND ENTREES SERVED WITH A HOUSE SALAD**

CAESAR SALAD ADD \$4 / CRANBERRY BLOSSOM SALAD ADD \$4 / PETIT WEDGE ADD \$6 / BEET AND CHEVERE ADD \$6

**BEEF TENDERLOIN 38** 8 OZ. GRILLED BEEF TENDERLOIN SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

**DELMONICO 36** 14 OZ. GRILLED DELMONICO SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

**ADD:** GORGONZOLA CRUST 4 | CRAB CRUST 7 | SAUTEED MUSHROOMS 4 | HOLLANDAISE SAUCE 5 | LOBSTER TAIL 30

**HERB ROASTED LEMON CHICKEN 32** LEMON ROASTED BONE-IN CHICKEN SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

**PAN SEARED DUCK 38** WILD MUSHROOM AND HONEY GOAT CHEESE RISOTTO SERVED WITH CHEF'S VEGETABLE

**U/10 SCALLOPS 38** FIVE PAN SEARED SCALLOPS OVER A BED OF RED PEPPER AND ROASTED CORN RISOTTO WITH CITRUS BROWN BUTTER SAUCE

**PECAN SALMON 34** ATLANTIC SALMON TOPPED WITH HOUSE-MADE MUSTARD ENCRUSTED WITH PECANS SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

**BLACKENED TUNA 38** BLACKENED TUNA SERVED OVER SAUTEED ESCAROLE, TOMATO AND WHITE BEANS DRIZZLED WITH BALSAMIC REDUCTION

**SEABASS 42** PAN SEARED SEABASS TOPPED WITH A LEMON CAPER CREAM SAUCE AND SERVED WITH CREAMY SPINACH AND FINGERLING POTATOES

**GROUPE 36** BAKED AND SERVED WITH BACON, RED ONION BEURRE BLANC, ROASTED BRUSSEL SPROUTS AND FINGERLING POTATOES

**PARMESAN CRUSTED MAHI 34** SERVED OVER POTATO AND ROOT VEGETABLE HASH

**PORK CHOP 30** PORK TOPPED WITH BOURBON DEMI AND SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

**CHICKEN MILANESE 34** ITALIAN BREADED CHICKEN BREASTS SERVED OVER KATHERINE'S MASHED POTATOES TOPPED WITH ARUGULA SALAD AND FINISHED WITH LEMON VINAIGRETTE

**CHICKEN FRENCH 34** EGG BATTERED CHICKEN SAUTEED IN LEMON BUTTER SHERRY SAUCE SERVED OVER PENNE WITH A SIDE OF BRAISED ESCAROLE

**ARTICHOKE FRENCH DINNER 30** EGG BATTERED ARTICHOKE SAUTEED IN LEMON BUTTER SHERRY SAUCE SERVED OVER PENNE WITH A SIDE OF BRAISED ESCAROLE

**WALNUT CRUSTED CHICKEN 34** TWIN BREADED CHICKEN BREAST CUTLETS WITH SWEET WALNUT BUTTER SAUCE AND A HINT OF SPICE SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

**LOBSTER TAIL DINNER 38** 9 OZ. LOBSTER TAIL SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

**ADD A LOBSTER TAIL TO ANY ENTREE 30**

**\$3 PLATE CHARGE WILL APPLY TO SHARED MEALS || NO SEPARATE CHECKS**