



DINNER MENU

Gluten Free

TAPAS

CALAMARI // 16

CHERRY PEPPERS AND KALAMATA OLIVES
DUSTED WITH SEASONING SERVED WITH
MARINARA & LEMON HERB AIOLI

SHRIMP COCKTAIL // 12

FOUR JUMBO SHRIMP SERVED WITH
OUR HOUSE-MADE COCKTAIL SAUCE

GREENS & BEANS // 12

BRAISED ESCAROLE AND BEANS
ADD HOUSE-MADE SAUSAGE 4

ARTICHOKE FRENCH // 16

ARTICHOKE HEARTS IN LEMON
BUTTER SHERRY SAUCE

SALADS

ARUGULA SALAD // ARUGULA, APPLE SLICES,
CANDIED PECANS AND GOAT CHEESE SERVED WITH
HONEY BALSAMIC VINAIGRETTE 16

WEDGE // BACON, TOMATO, RED ONION,
CREAMY BLEU, HOUSE DRESSING
AND CRUMBLed GORGONZOLA 13

HOUSE SALAD // FIELD GREENS, TOMATO,
CUCUMBER, RED ONION, CARROT,
AND HOUSE CHEESE BLEND 14

LIGHT FARE

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

GRILLED FLAT BREAD PIZZA // 14
DAILY SELECTION OF TOPPINGS



ENTREES

CHOICE OF PASTA // 22
PENNE WITH MARINARA

OLIVE OIL AND GARLIC SAUCE
WITH SHAVED PARMESAN // 24

VODKA SAUCE WITH FETA CHEESE // 24

BEEF TENDERLOIN // 38

8 oz. GRILLED BEEF TENDERLOIN
SERVED WITH KATHERINE'S MASHED
POTATOES AND CHEF'S VEGETABLE

LOBSTER MAC-N-CHEESE // 32

FRESH LOBSTER IN FOUR CHEESE SAUCE
SERVED OVER PENNE PASTA
AND FINISHED WITH TRUFFLE OIL

CHICKEN PARM 29* // **VODKA SAUCE** 31

TWIN BREADED ITALIAN HERBED CHICKEN
BREASTS TOPPED WITH MARINARA AND
MOZZARELLA SERVED OVER PENNE PASTA

DELMONICO // 36

14 oz. GRILLED DELMONICO SERVED WITH KATHERINE'S
MASHED POTATOES AND CHEF'S VEGETABLE

BLACKENED TUNA // 36

BLACKENED TUNA SERVED OVER FINGERLING
POTATOES AND ROASTED BRUSSELS SPROUTS

CHICKEN FRENCH // 31

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

ARTICHOKE FRENCH // 26

ARTICHOKE HEARTS IN A LEMON BUTTER SHERRY SAUCE
SERVED OVER PENNE PASTA & BRAISED ESCAROLE