

DINNER MENU

TAPAS

CRAB CAKES // 14
TWO PAN SEARED CRAB CAKES SERVED WITH SPICY REMOULADE

CRAB STUFFED MUSHROOMS // 14
CRAB AND CREAM CHEESE STUFFED MUSHROOMS
WITH BREAD CRUMB BUTTER

ITALIAN BRAISED CLAMS // 14
CLAMS STEAMED IN WHITE WINE BUTTER HERB BROTH
SERVED WITH GRILLED FOCACCIA BREAD

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

CALAMARI // 15
FRESH CALAMARI, CHERRY PEPPERS, AND KALAMATA OLIVES DUSTED WITH SEASONED
FLOUR SERVED FRIED OR SAUTEED WITH MARINARA AND LEMON HERB AIOLI

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

ANTIPASTO // 16*
ITALIAN MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE,
GRILLED VEGETABLES, AND OLIVE SALAD SERVED WITH GRILLED FLATBREAD

CHICKEN QUESADILLAS // 13
GRILLED CHICKEN, CHEDDAR, BLACK OLIVES, SCALLIONS, TOMATOES,
AND JALAPENOS SERVED WITH SOUR CREAM AND HOUSE-MADE SALSA

GREENS & BEANS // 12
BRAISED ESCAROLE AND BEANS // ADD HOUSE-MADE SAUSAGE 4*

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

POTATO CROQUETTES // 13
KATHERINE'S MASHED POTATOES, SMOKED GOUDA, AND SCALLIONS
WITH CRISPY FRIED ONIONS AND CARAMELIZED ONION CREAM SAUCE

HOUSE-MADE MEATBALL // 10
9 oz. MEATBALL TOPPED WITH MARINARA OR VODKA SAUCE ADD // 2
RICOTTA CHEESE, PESTO, AND SHAVED PARMESAN CHEESE

ARTICHOKE FRENCH // 14
ARTICHOKE HEARTS IN LEMON BUTTER SHERRY SAUCE

CAPRESE // 14
TOMATO, BASIL, AND BURRATA SERVED WITH GRILLED
FOCACCIA AND BALSAMIC REDUCTION

MONROE'S WINGS // 14*
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)

PARMESAN TOAST // 12
BAGUETTE, PARMESAN, AND OLIVE TAPENADE

GARLIC BREAD WITH GOUDA //12

SALADS

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

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

ROASTED VEGETABLE QUINOA SALAD // BIBB LETTUCE, ROASTED
VEGETABLES, QUINOA, GOAT CHEESE, AND LEMON VINAIGRETTE 16

WEDGE // ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU,
HOUSE DRESSING AND CRUMBLED GORGONZOLA 13*

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

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

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

GRILLED HEARTS OF ROMAINE // ROMAINE, CHARRED TOMATOES,
GOAT CHEESE, AND KALAMATA OLIVES
SERVED WITH LEMON HONEY VINAIGRETTE 16*

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

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

LIGHT FARE

QUICHE LORRAINE OR BROCCOLI CHEDDAR QUICHE // 15
FRESHLY BAKED AND SERVED WITH A HOUSE SALAD

GRILLED FLATBREAD PIZZA // 13*
DAILY SELECTION OF TOPPINGS

MONROE'S BURGER // 18*
HALF POUND BURGER, HOUSE-MADE PICKLES, GRILLED BALSAMIC ONIONS,
SLICED TOMATO, AND CHOICE OF SWISS, GORGONZOLA,
OR WHITE CHEDDAR SERVED WITH PARMESAN FRITES

MONROE'S VEGGIE BURGER // 18
HOUSE-MADE VEGGIE BURGER TOPPED WITH GRILLED BALSAMIC ONIONS,
SLICED TOMATO, AND CHOICE OF SWISS, GORGONZOLA,
OR WHITE CHEDDAR WITH RED PEPPER AIOLI AND PARMESAN FRITES
ADD SAUTEED MUSHROOMS, AVOCADO, BACON, ONION RINGS, FRIED EGG // 4

GRILLED VEGETABLES AND GARLIC BULB // 16
ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, AND ONION
SERVED WITH TOASTED BREAD POINTS

PASTA

CHOICE OF PASTA // 20*
ANGEL HAIR OR PENNE WITH MARINARA OR
OLIVE OIL AND GARLIC BUTTER SAUCE WITH SHAVED PARMESAN 22*
(ADD HOUSE-MADE MEATBALLS OR ITALIAN SAUSAGE \$4)

PENNE VODKA // 22*
TOMATO CREAM VODKA SAUCE TOPPED WITH FETA CHEESE,
FRESH HERBS, AND A CRACK OF BLACK PEPPER

HOUSE-MADE GNOCCHI // 25
FRESH CHEESE GNOCCHI WITH MARINARA SAUCE OR
- OLIVE OIL AND GARLIC SAUCE TOPPED WITH SHAVED PARMESAN 25
- VODKA SAUCE TOPPED WITH FETA CHEESE 28
- TOPPED WITH MONROE'S GREENS AND BEANS 30

VERDITA // 26*
ANGEL HAIR PASTA, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS,
SPINACH, SUN-DRIED TOMATOES, AND FETA CHEESE FINISHED WITH
WHITE WINE BUTTER HERB SAUCE // WITH CHICKEN 28 | WITH SHRIMP 31

LOBSTER MAC-N-CHEESE // 30*
FRESH LOBSTER IN FOUR CHEESE SAUCE SERVED
OVER FARFALLE PASTA FINISHED WITH TRUFFLE OIL

SEAFOOD FRA DIAVOLO // 34*
CLAMS, SHRIMP, AND SCALLOPS SAUTEED IN SPICY WHITE WINE MARINARA
SERVED OVER CAPPELLINI AND TOPPED WITH PARMESAN CHEESE

SAUSAGE MARSALA // 28
BUTTERNUT SQUASH AND SAUSAGE WITH SPINACH IN MARSALA
CREAM SAUCE TOSSED WITH PENNE AND GARNISHED WITH PINE NUTS

PARMS

EGGPLANT PARMESAN 24* // **VODKA SAUCE** 26*
BREADED EGGPLANT CUTLETS TOPPED WITH MARINARA AND
MOZZARELLA SERVED OVER ANGEL HAIR PASTA

CHICKEN PARM 28* // **VODKA SAUCE** 30*
TWIN BREADED ITALIAN HERBED CHICKEN BREASTS TOPPED WITH
MARINARA AND MOZZARELLA SERVED OVER ANGEL HAIR PASTA

VEAL PARM 32 // **VODKA SAUCE** 34
BREADED ITALIAN HERBED VEAL CUTLETS TOPPED WITH
MARINARA AND MOZZARELLA SERVED OVER ANGEL HAIR PASTA

ENTREES

BEEF TENDERLOIN // 36*
8 oz. GRILLED BEEF TENDERLOIN SERVED WITH
KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

DELMONICO // 34*
14 oz. GRILLED DELMONICO SERVED WITH
KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

GORGONZOLA CRUSTED \$4 | CRAB CRUSTED \$7
SAUTEED MUSHROOMS \$4 | LOBSTER TAIL \$27 | HOLLANDAISE \$5

ROASTED HALVED CHICKEN // 27
LEMON ROASTED HALVED CHICKEN
SERVED WITH KATHERINE'S MASHED POTATOES AND CHEF'S VEGETABLE

PAN SEARED DUCK // 34
WILD MUSHROOM AND HONEY GOAT CHEESE RISOTTO
SERVED WITH CHEF'S VEGETABLE

U/10 SCALLOPS // 34*
FIVE PAN SEARED SCALLOPS OVER A BED OF RED PEPPER AND
ROASTED CORN RISOTTO WITH CITRUS BROWN BUTTER SAUCE

PECAN SALMON // 30*
ATLANTIC SALMON TOPPED WITH HOUSE-MADE MUSTARD
ENCRUSTED WITH PECANS SERVED WITH KATHERINE'S
MASHED POTATOES AND CHEF'S VEGETABLE

BLACKENED TUNA // 34
BLACKENED TUNA SERVED OVER SAUTEED ESCAROLE, TOMATO,
AND WHITE BEANS DRIZZLED WITH BALSAMIC REDUCTION

SEABASS // 40
PAN SEARED SEABASS SERVED WITH SAFFRON CREAM
OVER CREAMY HERB POLENTA AND CHEF'S VEGETABLE

PANKO CRUSTED GROUPE // 32
BAKED AND SERVED WITH BACON, RED ONION BEURRE BLANC,
ROASTED BRUSSELS SPROUTS, AND FINGERLING POTATOES

PARMESAN CRUSTED MAHI // 32*
SERVED OVER POTATO AND ROOT VEGETABLE HASH

CHICKEN MILANESE // 30*
ITALIAN BREADED CHICKEN BREASTS SERVED OVER
KATHERINE'S MASHED POTATOES TOPPED WITH ARUGULA
SALAD AND FINISHED WITH LEMON VINAIGRETTE

CHICKEN FRENCH // 30*
EGG BATTERED CHICKEN SAUTEED IN LEMON BUTTER SHERRY SAUCE
SERVED OVER ANGEL HAIR PASTA WITH A SIDE OF BRAISED ESCAROLE

ARTICHOKE FRENCH DINNER // 25
EGG BATTERED ARTICHOKE SAUTEED IN LEMON BUTTER SHERRY SAUCE
SERVED OVER ANGEL HAIR PASTA WITH A SIDE OF BRAISED ESCAROLE

WALNUT CRUSTED CHICKEN // 30*
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

ADD A LOBSTER TAIL TO ANY ENTREE - \$45

ALL PASTAS, PARMS, AND ENTREES SERVED WITH HOUSE SALAD
CAESAR SALAD ADD \$4 | CRANBERRY BLOSSOM SALAD ADD \$4
PETITE WEDGE ADD \$6 | BEET AND CHEVERE ADD \$6

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