

# TAPAS

## CRAB CAKES 15

TWO PAN SEARED CRAB CAKES SERVED WITH SPICY REMOULADE

## PRINCE EDWARD ISLAND MUSSELS 16

PEI MUSSELS, SAUTEED FENNEL, LEEKS, GARLIC & WHITE WINE SAUCE SERVED WITH SIDE OF PARMESAN FRITES & GRILLED FOCACCIA BREAD

## CALAMARI 15

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

## SHRIMP COCKTAIL 14

FOUR JUMBO SHRIMP SERVED WITH HOUSE-MADE COCKTAIL SAUCE

## ANTIPASTO 16

ITALIAN CURED MEATS, FRESH RICOTTA CHEESE, SHARP PROVOLONE, GRILLED VEGETABLES, & OLIVE SALAD SERVED WITH GRILLED FLATBREAD

## GRILLED VEGETABLES & GARLIC BULB 16

ZUCCHINI, SQUASH, EGGPLANT, RED PEPPERS, & ONION SERVED WITH TOASTED BREAD POINTS

## STUFFED ESCAROLE 14

STUFFED ESCAROLE WITH KALAMATA OLIVES, ARTICHOKEs, CHERRY PEPPERS, & PANCETTA SAUTEED IN GARLIC BUTTER SAUCE WITH BREAD CRUMB & CHEESE BLEND

## CHICKEN QUESADILLA 13

GRILLED CHICKEN, CHEDDAR, BLACK OLIVES, SCALLIONS, TOMATOES, & JALAPENOS SERVED WITH SOUR CREAM & HOUSE-MADE SALSA

## GREENS & BEANS 13

BRAISED ESCAROLE & BEANS | ADD HOUSE-MADE SAUSAGE 4

## ROASTED BRUSSELS 14

TOSSED WITH CHOPPED BACON, SHAVED PARMESAN, & BALSAMIC REDUCTION

## POTATO CROQUETTES 14

THREE CROQUETTES STUFFED WITH KATHERINE'S MASHED POTATOES, SMOKED GOUDA, & SCALLIONS WITH CRISPY FRIED ONIONS & CARAMELIZED ONION CREAM SAUCE

## MEATBALL 10

9 OZ. HOUSE-MADE MEATBALL TOPPED WITH MARINARA SAUCE  
ADD VODKA SAUCE 2 - WITH RICOTTA CHEESE, PESTO & SHAVED PARMESAN CHEESE

## ARTICHOKE FRENCH 14

FIVE ARTICHOKE HEARTS SAUTEED IN LEMON BUTTER SHERRY SAUCE

## CAPRESE 15

TOMATO, BASIL, & BURRATA SERVED WITH GRILLED FOCACCIA & BALSAMIC REDUCTION

## MONROE'S WINGS 15

TWELVE HOUSE-BRINED BONE-IN OR BONELESS WINGS WITH YOUR CHOICE OF SAUCE  
HOT | EXTRA HOT | MILD | MEDIUM | SPICY SICILIAN | GARLIC PARMESAN | COUNTRY SWEET

## GARLIC BREAD 12

TOPPED WITH CARAMELIZED ONIONS, ROASTED RED PEPPERS & SMOKED GOUDA

# LIGHT FARE

## QUICHE LORRAINE OR BROCCOLI CHEDDAR QUICHE 15

FRESHLY BAKED HOUSE-MADE QUICHE SERVED WITH PARMESAN FRITES

## GRILLED FLATBREAD PIZZA 13

DAILY SELECTION OF TOPPINGS

## MONROE'S BURGER 18

HALF POUND BURGER, HOUSE-MADE PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO, & CHOICE OF SWISS, GORGONZOLA, OR WHITE CHEDDAR SERVED WITH PARMESAN FRITES

## MONROE'S VEGGIE BURGER 18

HOUSE-MADE VEGGIE BURGER WITH RED PEPPER AIOLI, GRILLED BALSAMIC ONIONS, SLICED TOMATO, & CHOICE OF SWISS, GORGONZOLA, OR WHITE CHEDDAR SERVED WITH PARMESAN FRITES

# SOUP & SALAD

CHOPPED ADD 3 | ADD CHICKEN 7 | ADD SALMON 8 | ADD GRILLED SHRIMP 9 | ADD SEARED AHI TUNA 10

CHICKEN PASTINA OR CREAM OF TOMATO SOUP OF THE DAY

CUP 5 | BOWL 8  
CUP 6 | BOWL 8

## 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 & LEMON VINAIGRETTE

## WEDGE 14

ICEBERG, BACON, TOMATO, RED ONION, CREAMY BLEU, HOUSE DRESSING, & CRUMBLed GORGONZOLA

## CAESAR SALAD 16

ROMAINE, BACON, ANCHOVIES, MUSHROOMS, RED ONION, GRATED PARMESAN, & HOUSE-MADE CROUTONS

## CRANBERRY BLOSSOM 16

SPRING MIX, DRIED CRANBERRIES, CANDIED PECANS, & GORGONZOLA, SERVED WITH HOUSE DRESSING

## BEET & CHEVERE 16

SPRING MIX, ROASTED BEETS, FRESH GOAT CHEESE, RED ONION, & WALNUTS

## 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

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

# PASTA & PARMS

## ANGEL HAIR PASTA 22 | VODKA SAUCE 24

WITH MARINARA SAUCE OR OLIVE OIL & GARLIC BUTTER SAUCE WITH SHAVED PARMESAN  
ADD HOUSE-MADE MEATBALL OR ITALIAN SAUSAGE \$4

## PENNE VODKA 24

TOMATO CREAM VODKA SAUCE TOPPED WITH FETA CHEESE, FRESH HERBS, & CRACK OF BLACK PEPPER

## HOUSE-MADE GNOCCHI 26

- FRESH HOUSE-MADE CHEESE GNOCCHI WITH MARINARA SAUCE  
- OLIVE OIL AND GARLIC SAUCE TOPPED WITH SHAVED PARMESAN 26  
- VODKA SAUCE TOPPED WITH FETA CHEESE 29  
- TOPPED WITH MONROE'S GREENS & BEANS 30

## VERDITA 27

ANGEL HAIR PASTA, GARLIC, KALAMATA OLIVES, ARTICHOKE HEARTS, SPINACH, SUN-DRIED TOMATOES, & FETA CHEESE FINISHED WITH WHITE WINE BUTTER HERB SAUCE -- WITH CHICKEN 30 | WITH SHRIMP 33

## LOBSTER MAC-N-CHEESE 32

FRESH LOBSTER MEAT IN FOUR CHEESE SAUCE SERVED OVER FARFALLE PASTA TOPPED WITH WITH BREAD CRUMBS & TRUFFLE OIL

## SEAFOOD FRA DIAVOLO 38

CLAMS, SHRIMP, & SCALLOPS SAUTEED IN SPICY WHITE WINE MARINARA SAUCE SERVED OVER ANGEL HAIR PASTA TOPPED WITH PARMESAN CHEESE

## FIVE CHEESE LASAGNA 28

PARMESAN, ROMANO, ASIAGO, RICOTTA & MOZZARELLA

## BRAISED BEEF SHORT RIB RAGU 30

BEEF SHORT RIB, WILD MUSHROOMS, & CHERRY PEPPERS WITH TOMATO DEMI SERVED OVER PENNE PASTA

## EGGPLANT PARMESAN 26 | VODKA SAUCE 28

BREADED EGGPLANT CUTLETS WITH MARINARA SAUCE & MOZZARELLA SERVED OVER ANGEL HAIR PASTA

## CHICKEN PARMESAN 32 | VODKA SAUCE 34

TWIN BREADED ITALIAN HERBED CHICKEN BREASTS WITH MARINARA SAUCE & MOZZARELLA SERVED OVER ANGEL HAIR PASTA

## VEAL PARMESAN 36 | VODKA SAUCE 38

BREADED ITALIAN HERBED VEAL CUTLETS TOPPED WITH MARINARA & MOZZARELLA SERVED OVER ANGEL HAIR PASTA

Dinner Menu

MONROE'S  
5001

# 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 & CHEF'S VEGETABLE

## DELMONICO 36

14 OZ. GRILLED DELMONICO SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

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

## PAN SEARED DUCK 38

WILD MUSHROOM & HONEY GOAT CHEESE RISOTTO SERVED WITH CHEF'S VEGETABLE

## U/10 SCALLOPS 38

FIVE PAN SEARED SCALLOPS OVER RED PEPPER & ROASTED CORN RISOTTO WITH CITRUS BROWN BUTTER SAUCE

## PECAN SALMON 32

ATLANTIC SALMON TOPPED WITH HOUSE-MADE MUSTARD ENCRUSTED WITH PECANS SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

## BLACKENED TUNA 38

BLACKENED TUNA SERVED OVER SAUTEED ESCAROLE, TOMATOES & WHITE BEANS WITH BALSAMIC REDUCTION

## SEABASS 42

PAN SEARED SEABASS TOPPED WITH LEMON CAPER CREAM SAUCE SERVED WITH CREAMY SPINACH & FINGERLING POTATOES

## PANKO CRUSTED GROUPER 34

BAKED AND SERVED WITH BACON, RED ONION BEURRE BLANC, ROASTED BRUSSELS SPROUTS AND FINGERLING POTATOES

## PARMESAN CRUSTED MAHI 34

SERVED OVER POTATO AND ROOT VEGETABLE HASH

## STUFFED BONE-IN PORK 28

STUFFED WITH BUTTERNUT SQUASH, PICKLED RED ONION, & SOPPRESSATA TOPPED WITH BOURBON PORK DEMI SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

## CHICKEN MILANESE 32

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

## CHICKEN FRENCH 32

EGG BATTERED CHICKEN BREASTS SAUTEED IN LEMON BUTTER SHERRY SAUCE SERVED OVER ANGEL HAIR PASTA WITH BRAISED ESCAROLE

## ARTICHOKE FRENCH DINNER 28

EGG BATTERED ARTICHOKE HEARTS SAUTEED IN LEMON BUTTER SHERRY SAUCE SERVED OVER ANGEL HAIR PASTA WITH BRAISED ESCAROLE

## HERB ROASTED LEMON CHICKEN 32

LEMON ROASTED BONE-IN CHICKEN SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

## WALNUT CRUSTED CHICKEN 32

TWIN BREADED CHICKEN BREAST CUTLETS WITH SWEET WALNUT BUTTER SAUCE & HINT OF SPICE SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

## LOBSTER TAIL DINNER 38

9 OZ. LOBSTER TAIL SERVED WITH KATHERINE'S MASHED POTATOES & CHEF'S VEGETABLE

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

**FULL GLUTEN FREE MENU AVAILABLE ON REVERSE SIDE**

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

## 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

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MONROE'S  
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## 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**