

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, ARTICHOKE, 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

CUP 5 | BOWL 8

SOUP OF THE DAY

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, & CRUMBLD 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**