

DINNER MENU



MONARCH EXECUTIVE CHEF

Adam West

M B O I N S A T R R C O H

SHARING

- DECONSTRUCTED AHI ROLL** 17.
Tuna Tartare | Avocado | Crab | Sushi Rice
- LAMB CHOP LOLLIPOPS** 16.
Mixed Greens | Horseradish Dipping Sauce
- CRISPY CALAMARI SALAD** 12.
Asian Greens | Sweet Chili Vinaigrette
- DUCK CONFIT RAVIOLI** 12.
Manchego | Wilted Arugula | Smoked Duck Breast
- PAN ROASTED FOIE GRAS** 14.
Texas Toast | Vanilla-SoCo Sabayon | Cherry Dr. Pepper Reduction

SOUPS & SALADS

- SOUP OF THE DAY** 7.
Chef's Daily Preparation
- TRUFFLED POTATO SOUP** 7.
Toasted Bread Crumbs
- ZAZA MESCLUN SALAD** 8.
Spring Mixed Lettuce | Sweet Tomatoes |
Toasted Garlic-Herb Vinaigrette
- CLASSIC CAESAR SALAD** 8.
Croutons | Shaved Parmesan Reggiano
- GRILLED ENDIVE & BIBB LETTUCE** 9.
White Balsamic Vinaigrette | Candied Pecans | Cranberries
- ASIAN CHICKEN SALAD** 12.
Marinated Chicken Breast | Roasted Shiitake Mushrooms |
Crispy Wontons | Pickled Ginger Vinaigrette
Substitute Ahi Tuna +6.

ALL NATURAL **BLACK ANGUS**

STEAKHOUSE FARE.



Monarch Proudly Grills All Natural Black Angus Beef From the Texas and Oklahoma Plains

16 OZ. COWBOY RIBEYE - \$39.

6 OZ. PETITE FILET - \$27.

12 OZ. NEW YORK STRIP - \$35.

SAUCES

Garlic & Herb Butter | Cabernet Jus | Shiitake Demi | Chimichuri

SIDES

Your Choice - \$6 ea.

DAILY MASH

GRILLED BROCCOLINI

ROASTED GARLIC RISOTTO

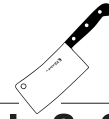
BACON MAC-N-CHEESE

FOREST MUSHROOMS

GRILLED ASPARAGUS

FRIES

BUTCHER'S.



BLOCK

ALL NATURAL **BLACK ANGUS**

6 OZ. PETITE FILET

12 OZ. NEW YORK STRIP

BACON MAC-N-CHEESE

GRILLED ASPARAGUS

65.

SAUCES

Garlic & Herb Butter | Cabernet Jus | Shiitake Demi | Chimichuri

Can't Decide? Taste three of our favorites! (No substitutions please)

3 ENTREE SAMPLER

GINGER BEEF TENDERLOIN

ROASTED SEA SCALLOPS

STEELHEAD SALMON

39.

MONARCH DINING EXPERIENCE

44.

Enjoy some of the most popular items from the menu chosen by the Chef and his team! See server for details...



ENTRÉES

- STEELHEAD SALMON** 27.
Caramelized Sunchoke | Roasted Beets | Verjus Gastrique
- GINGER BEEF TENDERLOIN** 34.
Wasabi Slather | Sesame Mashed Potatoes |
Shiitake Demi | Grilled Broccolini
- MARKET FISH** MKT.
Seasonal Accompaniments
- SOUTH TEXAS ANTELOPE** 33.
Carrot Cardamom Pudding | Baby Carrots |
Huckleberry | Pistachio
- FREE RANGE CHICKEN** 27.
Roasted Garlic Risotto | Sweet Onion Pan Sauce |
Brussel Sprouts
- PAN ROASTED SEA SCALLOPS** 32.
Bulgur Wheat Pilaf | Parsley Essence | Piquillo Coulis |
Crispy Soppresata
- SMOKED BERKSHIRE PORK CHOP** 28.
Stone Ground Corn Grits | Haricot Vert | Bacon Pan Jus
- CABERNET BRAISED OSSO BUCCO** 29.
Daily Mash | Braised Red Cabbage | Gremolata
- CHICKEN FRIED PORTOBELLO** 21.
Tofu Dirty Rice | Smoked Hon Shimeji Gravy

DRINKS MENU



M B O I N S A T R R C O H

WINES

BY THE GLASS

GLASS / BOTTLE

40	CAVA, POEMA Spain NV	12./60.
110	CHAMPAGNE, VEUVE CLICQUOT "Brut Yellow Label", Reims NV	24./125.
41	ROSÉ CHAMPAGNE, VEUVE ROSE Reims NV	29./145.
41	ROSÉ SPARKLING WINE, MUMM'S Napa NV	18./81.
43	CHARDONNAY, RODNEY STRONG, "Chalk Hill" Sonoma, 2009	13./59.
44	CHARDONNAY, SONOMA CUTRER Russian River Ranches 2009	16./72.
45	SAUVIGNON BLANC, JOHN DROW, "Clarity" Napa 2009"	12./54.
46	SAUVIGNON BLANC, CLOUDY BAY New Zealand 2010	15./68.
47	PINOT GRIGIO, LAGARIA Italy 2010	12./54.
48	RIESLING, ST, URBANS-HOF, Mosel-Saar-Ruwer, Germany 2010	12./54.
49	ROSÉ, LES DOMANIERS Provence 2010	12./54.
50	PINOT NOIR, ROW ELEVEN California 2010	13./59.
51	PINOT NOIR, BELLE GLOS, "Meiomi" Sonoma Coast 2010	18./81.
52	MERLOT, COLUMBIA CREST, "H3" Washington 2008	12./54.
53	MALBEC, BEN MARCO, MENDOZA Argentina 2009	15./68.
54	ZINFANDEL ORIN SWIFT Saldo, Napa 2009	15./68.
55	RIOJA, PALACIOS REMONDO LA MONTESA Rioja, Spain 2007	15./68.
56	SHIRAZ, LAYER CAKE South Australia 2010	12./54.
57	SYRAH, STOLPMAN Santa Ynez 2009	18./81.
58	CABERNET SAUVIGNON, NEWTON Napa 2009	14./63.
59	CABERNET SAUVIGNON, ORIN SWIFT, "The Prisoner" Napa 2009	19./85.
60	GRENACH BLEND, MARK HEROLD, "Flux" California 2008	17./76.

COCKTAILS

TEXAS PUNCH	12.
Ketel One Oranje St. Germain Elderflower Pear Juice	
THE MISTRESS	12.
Effen Black Cherry Vodka Fruit Lab Hibiscus Liqueur Lemon Juice	
BRUJA BLANCA	12.
Bombay Apple Cardamom Syrup Lemon Juice	
JOHN DALY	12.
Veev Acai Berry Liqueur Deep Eddy Sweet Tea Vodka Sprite	
STRAWBERRY FIELDS	12.
Ketel One Vodka Lillet Blanc Strawberry Puree	
PEARFECT AUTUMN	12.
Ketel One St. Germain Elderflower Liqueur Bartlett Pear	
ROOT BEER MANHATTAN	12.
Bulleit Rye Blackmaker Root Beer Liqueur Mole Chocolate Bitters	
DIRECT-CURRENT COCKTAIL	12.
Coffee Bean Infused Vodka St. Elizabeth All-Spiced Dram Stirling's Coffee Liqueur	
GINGER ALEXANDER	12.
Hennessy VS White Crème de Cacao Stirling's Ginger Liqueur	
BLUE MOJITO	12.
Oronoco Rum Fresh Mint Blueberry Lime Juices Fresh Blueberries	
BUBBLE BERRY	12.
Bacardi Dragon Berry Cava Berries Sugar Rim	
THE BIG FLIRT	12.
Absolute Mandarin Vodka X-Rated Pineapple Juice Cava	
BAZOOKA JOE - SHOT	12.
<i>Bubble Gum's Older Brother</i> Bubble Gum Infused Vodka Lemon Juice Lime Juice	
CARNIVALE - SHOT	12.
Southern Comfort Fiery Pepper Cherry Herring Almond Syrup	

• BEERS •

\$5 EACH

BUDWEISER

**BUD LIGHT
COORS LIGHT**

**MILLER LIGHT
MICH ULTRA**

\$6 EACH

**STELLA
GUENNIS
SAM ADAMS
ST. ARNOLDS AMBER**

**SHINER BOCK
HEINIKEN
CORONA
DOS EQUIS
AMSTEL LIGHT**

**FAT TIRE
SIERRA NEVADA
BLUE MOON
ABITA IPA**