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# MONARCH CHOPHOUSE



## SWEET FINALES

<b>VALRHONA CHOCOLATE INDULGENCE</b>	17
Warm Manjari Chocolate Cake, Raspberry Chocolate Center, Caribe Chocolate Sorbet, Cocoa Nib Pop Rock Crumble, Raspberry Dragon's Breath	
<b>COLORADO PEACH HONEY DOBOS</b>	15
Olathe Sweet Corn Ice Cream, Brûléed Palisade Peach, Dulcey Chèvre, Honey Comb	
<b>COCONUT BAKED ALASKA</b>	19
Citrus Genoise, Compressed Mangos, Banana Salted Caramel Cream, Guava Coulis	
<b>BLUEBERRY WHITE CHOCOLATE CHEESE CAKE</b>	15
Mascarpone Sherbet, Lemon Cremeux, Marcona Almond Crust, Maple Blueberry Compote	
<b>KEY LIME BUTTER CAKE</b>	25
Strawberry Ice Cream, Charred Strawberry Compote, Vanilla Key Lime Meringue	
<b>SEASONAL SORBET</b>	10
Fresh Fruit	
<b>CLASSIC VANILLA CRÈME BRÛLÉE</b>	12
Fresh Berries	
<b>-321°F GELATO</b>	15
Changes Daily (Prepared Tableside)	

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Additional premier dining selections

**the BUFFET**

**TWENTY FOUR 7**  
BREAKFAST. BITES. BURGERS. BREWS.

MONARCH  
**CHOPHOUSE**

bistro **MARIPOSA**



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CRYSTAL CONFERENCE CENTER

Available for meetings, conferences and special events

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MONARCH  
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## DESSERT WINE

Olivares Dulce Monastrell, Jumilla, Spain	14
Inniskillin Ice Wine, Niagara, Canada	
Vidal	15
Cabernet Franc	15
Volpaia, Vinsanto del Chianti Classico, Italy	15

## PORT, SHERRY AND MADEIRA

Blandy's 15yr Malmsey	15
Hartley & Gibson's Dry Fino Sherry	11
Fonseca Siroco White Port	8
Graham's 20yr Tawny	12
Graham's 30yr Tawny	21

## FINE BRANDY AND COGNAC

Germain Robin XO	26
Hennessy XO	32
Courvoisier XO	32
Remy Martin XO	26



**LOUIS XIII**

*Remy de Martin*

COGNAC GRANDE CHAMPAGNE

Each decanter is the life achievement  
of generations of cellar masters.

A blend of up to 1,200 eaux-de-vie,  
100% from Grande Champagne

One Half Ounce	115
One Ounce	225
Two Ounces	450
50ml Box Set including hand-blown Baccarat Crystal Decanter and Coffret	650