



STARTERS

LOBSTER CRAB CAKE	29
Lemon Aioli, Torn Herb Salad	
OYSTERS OF THE DAY* GF	Half Dozen 24 / Dozen 48
Cucumber Mignonette, Horseradish, Lemon (ADD Kaluga Caviar Crowns 8 EA)	
WAGYU MEATBALL SLIDER	11 EA
Wagyu Fat Bun, House Mozzarella, Smoked Tomato Sauce	
BISON CARPACCIO* GF	22
Whole Grain Mustard Vinaigrette, Fried Capers, Arugula, 22 Month Aged Gouda	
FOIE GRAS TORCHON	28
Peach Gelee, Almond, Brioche	
GRILLED OCTOPUS GF	25
Lemongrass, Miso, Ginger	

SEAFOOD TOWER FOR TWO* GF

1/2lb King Crab Legs, Lobster Tail, Lobster Claw Salad, Oysters, Jumbo Shrimp, Fish of the Day Crudo, Grilled Scallion Ponzu, Cucumber Mignonette, Cocktail Sauce, Lemons, Horseradish	200
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SOUPS AND SALAD

SOUP DU JOUR	MP
Daily Chef Selection	
FRENCH ONION SOUP	14
Smoked Gouda, Gruyere, Bone Marrow Crouton	
HOUSE SALAD GF	14
Prosciutto, Cherry Tomato, Pickled Red Onion, Creamy Gorgonzola Vinaigrette	
CAESAR SALAD	16
Toasted Brioche, Shaved Parmesan, Roasted Anchovy Vinaigrette (Prepared Tableside)	
PICKLED BEET SALAD GF	22
House-Made Burrata, Apple, Watercress, Cashew, Freeze-Dried Raspberry	

SIDES

Portioned for 2 people

WILD MUSHROOMS, SESAME, GINGER, TOGARASHI, SCALLION VEG, GF	15
GRILLED BRUSSELS SPROUTS, SHERRY AGRODOLCE, SMOKED ONION RANCH, DILL VEG, GF	13
CAVATELLI, ROASTED TOMATO TAPENADE, CASTELVETRANO OLIVES, BASIL VEG	19
SMOKED FINGERLING POTATOES, ROMESCO, MANCHEGO GF	16
JUMBO ASPARAGUS, BAGNA CAUDA, LEMON ZEST, PARMESAN GF	15
TRUFFLE MAC AND CHEESE VEG (ADD CRAB 13 / LOBSTER 20)	18
CHIVE WHIPPED POTATOES VEG, GF	13
JUMBO BAKED POTATO, CHEDDAR, SMOKED PORK BELLY, CRÈME FRAÎCHE GF	12

MONARCH CHOPHOUSE



STEAKS AND CHOPS* *GF*

U.S.D.A Prime Beef presented with demi-glace stewed mushrooms and beef chicharrón

45 DAY DRY AGED PRIME NY STRIP 10OZ	98
PRIME NY STRIP LOIN 16OZ	69
PRIME BONE-IN RIBEYE 22OZ	103
PRIME FILET MIGNON 8OZ	68
BISON TENDERLOIN 8OZ	60
PRIME TOMAHAWK RIBEYE 36OZ	165
<i>Served with a Trio of Dipping Sauces</i>	
BISON BONE-IN RIBEYE 18OZ	75

A5 WAGYU*

Imported from Kumamoto Japan, Beef Marbling Standard Scale 11/12

Available Sizes: 3oz, 4oz, 6oz, 8oz

per oz 36

STYLES

OSCAR 18 | AU POIVRE 6 | BLEU CHEESE MOUSSE 6 | HORSERADISH MOUSSE 6
APPLEWOOD SMOKED À LA MINUTE 5 | BEARNAISE 6

MAINS

ROASTED COLORADO LAMB CHOPS*	75
<i>Mint Pistachio Crust, Red Wine Reduction</i>	
ROASTED FREE RANGE CHICKEN <i>GF</i>	40
<i>Moroccan Roasted Chicken, Harissa, Preserved Lemon</i>	
STEAK DIANE <i>GF</i>	75
<i>Beef Tenderloin, Organic Mushrooms, Demi-Glace (Prepared Tableside)</i>	
CEDAR PLANK SKUNA BAY SALMON <i>GF</i>	40
<i>Broiled Sweet Onions, Basil, Smoked Salmon Butter</i>	
CHILEAN SEA BASS <i>GF</i>	50
<i>Turmeric Fingerling Potatoes, Rasam Broth, Saffron</i>	
SCALLOPS <i>GF</i>	56
<i>Roasted Corn Pudding, Fennel, Zucchini, Tomato Coulis</i>	
IBERICO PORK CHOPS <i>GF</i>	54
<i>Schug, Romesco, Roasted Garlic, Grilled Lemon</i>	

ADDITIONS

LOBSTER TAIL MP | KING CRAB LEGS MP

*Menu advisory: District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.