

MONARQUE

Hors D'oeuvres

ONION SOUP <i>beef jus, cave-aged gruyère, croutons</i>	17 ⁰⁰
SALAD LYONNAISE <i>soft boiled egg, bacon lardons, endive & frisée, radishes</i>	16 ⁰⁰
LITTLE LETTUCE <i>shaved baby vegetables, fines herbes, honey-lemon dressing</i>	16 ⁰⁰
ROASTED BADGER BEETS <i>koginut squash, labneh, pomegranate, aged sherry vinegar</i>	19 ⁰⁰
CHARRED OCTOPUS <i>eggplant purée, harissa, almonds</i>	33 ⁰⁰
BLACK TRUFFLE PÂTÉ <i>watercress, toasted baguette</i>	19 ⁰⁰
TUNA CARPACCIO 'NIÇOISE' <i>poached quail egg, capers, olives, cornichon, gaufrette potatoes</i>	23 ⁰⁰
TABLESIDE BEEF TARTARE <i>verjus mustard, capers, tomato, truffle</i>	30 ⁰⁰
DUCK CONFIT & SAVORY CRÊPES <i>sour grapes, jalapeños</i>	22 ⁰⁰
SEARED FOIE GRAS <i>figs, brioche bread pudding, chocolate stout sauce, pistachio</i>	31 ⁰⁰
BURGUNDY ESCARGOT <i>celery & peppadew, dijon butter</i>	20 ⁰⁰
LOBSTER TAIL <i>le puy lentils, micro kale</i>	36 ⁰⁰
SMOKED SALMON <i>crispy potato, crème fraîche, radish, capers</i>	21 ⁰⁰
PARISIAN GNOCCHI <i>beef short rib, mushrooms, spinach, herb nage</i>	26 ⁰⁰
A5 JAPANESE KUSUNOKI <i>wagyu beef, 2oz minimum</i>	38 ⁰⁰ PER OZ



Plateau de FRUITS DE MER

PETIT...89⁰⁰

half lobster, 6 oysters, 6 shrimp,
¼lb king crab

ROYALE...195⁰⁰

whole lobster, 12 shrimp, 12 oysters,
½lb king crab, tuna tartare

Raw Bar

MAINE LOBSTER...29⁰⁰

OYSTERS...HALF DOZEN 24⁰⁰ DOZEN 48⁰⁰

ALASKAN KING CRAB...38⁰⁰

SHRIMP COCKTAIL...24⁰⁰

Entrées

CHICKEN PAILLARD <i>wilted kale, mushrooms, lardons, madeira sauce</i>	33 ⁰⁰
CRESCENT FARMS DUCK BREAST <i>koginut squash, poached pear, peppercorn jus</i>	44 ⁰⁰
LOBSTER THERMIDOR <i>tarragon, gruyère, lemon</i>	71 ⁰⁰
DOVER SOLE <i>cauliflower, almonds, lemon brown butter</i>	65 ⁰⁰
CASSOULET <i>duck confit, pork belly, andouille sausage, coco beans</i>	37 ⁰⁰
MONARQUE BURGER <i>8oz dry-aged burger, miso-cured bacon, truffled egg yolk, crispy onions, aioli</i>	31 ⁰⁰
CHILEAN SEA BASS <i>squid ink cous cous, confit tomatoes, crispy artichokes</i>	47 ⁰⁰
SHORT RIB 'BOURGUIGNON' <i>mushroom, shallot, red wine sauce</i>	45 ⁰⁰
PETIT STEAK <i>6oz beef tenderloin, pommes purée, diane sauce</i>	61 ⁰⁰
STEAK FRITES <i>wagyu bavette, pommes frites, béarnaise</i>	65 ⁰⁰
STEAK AU POIVRE <i>14oz dry-aged new york strip, pommes frites, green peppercorn sauce</i>	79 ⁰⁰

Plat Principal

ROASTED TRUFFLE CHICKEN *baby vegetables, sherry wine jus* HALF 37⁰⁰ WHOLE 74⁰⁰

CÔTE DE BŒUF *bone-in ribeye dry-aged in house, bone marrow, cipollini, sauce perigueux* MKT

Les Garnitures

TRUFFLE FRITES 14 ⁰⁰	ROASTED BONE MARROW 16 ⁰⁰	SHRIMP SCAMPI 24 ⁰⁰
POTATO GRATIN 14 ⁰⁰	SEARED FOIE GRAS 28 ⁰⁰	WILTED SPINACH 13 ⁰⁰
POMMES PURÉE 14 ⁰⁰	CRISPY BRUSSELS SPROUTS 14 ⁰⁰	MACARONI & CHEESE 14 ⁰⁰
	ROASTED MUSHROOMS 14 ⁰⁰	

A customary gratuity of 20% will be added to all parties of 8 or more guests. Please alert your server of any food allergies.
Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.