

MONARQUE

Hors d'Oeuvres

ONION SOUP	beefjus, cave-aged gruyère, croutons	17.00
SALAD LYONNAISE	soft boiled egg, bacon lardons, endive & frisée, radishes	16.00
LITTLE LETTUCE	shaved baby vegetables, fines herbes, honey-lemon dressing	16.00
SAVORY WHITE ASPARAGUS	fava bean purée, rainer cherries, garlic scapes, raclette	18.00
COBIA CRUDO	mango vinegar, radish, shallots, rice pearls, scallion	18.00
CHARRED OCTOPUS	eggplant purée, harissa, almonds	33.00
BLACK TRUFFLE PÂTÉ	bitter greens, cherry, pistachio	19.00
TUNA TARTARE	avocado yogurt, asian pear, cucumber, crispy rice noodles	24.00
MOULES MARINIÈRE	aromatics, vermouth, maître d' butter, grilled sourdough	21.00
TABLESIDE BEEF TARTARE	verjus mustard, capers, tomato, truffle	30.00
DUCK CONFIT & SAVORY CRÊPE	cotton candy grapes, jalapeño	22.00
FOIE GRAS TORCHON	brioche, black cherry gelée, blackberry compote, rhubarb	34.00
BURGUNDY ESCARGOT	celery & peppadew, dijon butter	20.00
SMOKED SALMON	crispy potato, crème fraîche, radish, capers	21.00
PARISIAN GNOCCHI	beef short rib, mushrooms, spinach, herb nage	28.00



Plateau de FRUITS DE MER

PETIT...89.00

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

ROYALE...195.00

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

Raw Bar

MAINE LOBSTER...29.00

OYSTERS...HALF DOZEN 24.00 DOZEN 48.00

ALASKAN KING CRAB...38.00

SHRIMP COCKTAIL...24.00

Entrées

CHICKEN PAILLARD	ratatouille, squash blossoms, basil, chicken jus	33.00
DUCK BREAST	crispy potatoes, sugar snap peas, blackberries, rhubarb coulis, duck jus	46.00
JUMBO LUMP CRAB CAKES	6oz, asparagus, cocktail sauce	45.00 /65.00
CASCO BAY DAY BOAT SCALLOPS	sugar snaps, purple cauliflower, saffron potatoes, yellow pepper coulis	52.00
WILD MUSHROOM VOL-AU-VENT	puff pastry, oyster & maitake mushrooms, beurre blanc	38.00
MONARQUE BURGER	roseda farms, 8oz, miso-cured bacon, truffled egg yolk, comté, crispy onions, aioli	31.00
MISO COBIA	pea purée, snow peas, red verjus, red spring onions, roasted peanuts	45.00
SHORT RIB 'BOURGUIGNON'	mushroom, cipollini onions, bordelaise	46.00
8OZ FILET MIGNON	fondant potatoes, caramelized onions, béarnaise, beefjus	68.00
STEAK FRITES	wagyu bavette, pommes frites, béarnaise	65.00
STEAK AU POIVRE	14oz dry-aged new york strip, pommes purée, green peppercorn sauce	79.00

Plat Principal

ROASTED TRUFFLE CHICKEN	baby vegetables, sherry wine jus	HALF 38.00 WHOLE 74.00
CÔTE DE BŒUF	bone-in ribeye dry-aged in house, bone marrow, cipollini, sauce perigueux	MKT

Les Garnitures

CRISPY BRUSSELS SPROUTS	16.00	MACARONI & CHEESE	16.00
ROASTED MUSHROOMS	16.00	TRUFFLE FRITES	16.00
ASPARAGUS	16.00	POMMES PURÉE	16.00
CAULIFLOWER GRATIN	16.00	POTATO GRATIN	16.00
ROASTED BONE MARROW	16.00		
SHRIMP SCAMPI	24.00		

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.
A customary gratuity of 20% will be added to all parties of 6 or more guests. A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.