

MONARQUE

Hors d'Oeuvres

ONION SOUP <i>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
BADGER FLAME BEETS & PEAR <i>farro, orange, labneh, pepita brittle, alfalfa sprouts</i>	18 ⁰⁰
DUCK CONFIT <i>dressed frisée, maple sherry gastrique, persimmon butter, pomegranate</i>	24 ⁰⁰
CHARRED OCTOPUS <i>eggplant purée, harissa, almonds</i>	33 ⁰⁰
BOUDIN BLANC <i>sausage, caramelized onion, pomme purée, demi glace</i>	17 ⁰⁰
TUNA TARTARE <i>avocado yogurt, asian pear, cucumber, crispy rice noodles</i>	24 ⁰⁰
MOULES MARINIÈRE <i>aromatics, vermouth, maître d' butter, grilled sourdough</i>	21 ⁰⁰
TABLESIDE BEEF TARTARE <i>verjus mustard, capers, tomato, truffle</i>	30 ⁰⁰
LOBSTER & SAVORY CRÊPE <i>bernaise, herb de provence, compressed apples, espelette</i>	28 ⁰⁰
FOIE GRAS TORCHON <i>brioche, blood orange gelée, apples, pears, persimmon, cashews</i>	34 ⁰⁰
BURGUNDY ESCARGOT <i>celery & peppadew, dijon butter</i>	20 ⁰⁰
GRAVLOX <i>crispy purple sweet potato, crème fraîche, radish, capers</i>	21 ⁰⁰
SHORT RIB RAVIOLI <i>truffled egg yolk, pickled red onion, parmesan, beef glaze</i>	24 ⁰⁰
IBERICO SECRETO <i>honey nut squash, macerated cranberries, hazelnuts, micro sage</i>	32 ⁰⁰

Entrées

CHICKEN PAILLARD <i>koginut squash, cipollini, apple, hibiscus, brown butter, sage</i>	33 ⁰⁰
RACK OF LAMB <i>fingerlings, harissa aioli, broccolini, chimichurri</i>	75 ⁰⁰
FRENCH DIP À LA MONARQUE <i>australian wagyu culotte, caramelized onion, comte, truffle fries, everything spice au jus</i>	36 ⁰⁰
MONARQUE BURGER <i>roseda farms, 8oz, miso-cured bacon, truffled egg yolk, comté, crispy onions, aioli</i>	31 ⁰⁰
COBIA <i>cranberry beans, kyoto carrots, persillade</i>	38 ⁰⁰
SHORT RIB 'BOURGUIGNON' <i>pomme purée, kyoto carrots, cipollini onions, thyme, bordelaise</i>	46 ⁰⁰
STEAK FRITES <i>prime bavette, pommes frites, béarnaise</i>	65 ⁰⁰
POTATO GNOCCHI <i>maitake mushrooms, chives, parmesan, porcini cream sauce</i>	38 ⁰⁰
PAN SEARED STRIPED BASS <i>Cauliflower, almonds, capers, shallots, brown butter & lemon</i>	35 ⁰⁰

Plat Principal

ROASTED TRUFFLE CHICKEN <i>baby vegetables, sherry wine jus</i> HALF 38 ⁰⁰ WHOLE 74 ⁰⁰
CÔTE DE BŒUF <i>bone-in ribeye dry-aged in house, bone marrow, cipollini, sauce perigueux</i> 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	



FRUITS DE MER

PETIT...95⁰⁰

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

ROYALE...205⁰⁰

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...
1/2 POUND 63 ⁰⁰ 1 POUND 125 ⁰⁰
SHRIMP COCKTAIL...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.