MONARQUE

Hors d'Oeuvres

ONION SOUP *cave-aged gruyère, croutons* 17.⁰⁰

POTATO & LEEK SOUP *butter croutons, garlic chive oil* 15.⁰⁰

SALAD LYONNAISE *soft boiled egg, bacon lardons, endive & frisée, radishes* 16.⁰⁰

GEM LETTUCE & APPLE SALAD *walnuts, radish, golden beets, green onion* 16.⁰⁰

BADGER FLAME BEETS & PEAR *farro, orange, labneh, pepita brittle, alfalfa sprouts* 18.⁰⁰

DUCK CONFIT *dressed frisée, maple sherry gastrique, persimmon butter, pomegranate* 24.⁰⁰

CHARRED OCTOPUS *eggplant purée, harissa, almonds* 33.⁰⁰

BOUDIN BLANC *sausage, caramelized onion, pommes purée, demi glace* 17.⁰⁰

TUNA TARTARE *avocado yogurt, asian pear, cucumber, crispy rice noodles* 24.⁰⁰

MUSSELS *aromatics, vermouth, maître d' butter, grilled sourdough* 21.⁰⁰

TABLESIDE BEEF TARTARE *verjus mustard, capers, tomato, truffle* 30.⁰⁰

LOBSTER & SAVORY CRÊPE *bernaise, herb de provence, compressed apples, espelette* 28.⁰⁰

FOIE GRAS TORCHON *brioche, blood orange gelée, apples, pears, persimmon, cashews* 34.⁰⁰

BURGUNDY ESCARGOT *mirepoix & peppadew compound butter* 20.⁰⁰

SHORT RIB PAPPARDELLE *truffled egg yolk, red onion, parmesan, short rib ragout* 24.⁰⁰

IBERICO SECRETO *apple butter, macerated cranberries, hazelnuts, micro sage* 32.⁰⁰

FRUITS DE MER

PETIT...85.⁰⁰
half lobster, 6 oysters, 6 shrimp, octopus crudo

ROYALE...175.⁰⁰
whole lobster, 12 shrimp, 12 oysters, octopus crudo, tuna tartare

Raw Bar

MAINE LOBSTER...29.⁰⁰

OYSTERS...HALF DOZEN 24.⁰⁰ DOZEN 48.⁰⁰

SHRIMP COCKTAIL...FOUR 24.⁰⁰ SIX 30.⁰⁰

Entrées

CHICKEN LYONNAISE *pommes purée, caramelized onion, bacon lardons, grain mustard cream sauce, chives* 30.⁰⁰

RACK OF LAMB *fingerlings, harissa aioli, broccolini, chimichurri* 75.⁰⁰

FRENCH DIP À LA MONARQUE *australian wagyu culotte, caramelized onion, comte, truffle fries, everything spice au jus* 36.⁰⁰

MONARQUE BURGER *roseda farms, 8oz, miso-cured bacon, truffled egg yolk, comté, crispy onions, aioli* 31.⁰⁰

PAN SEARED SALMON *sauted spinach, lemon & grain mustard beurre blanc, crispy purple sweet potato* 34.⁰⁰

SHORT RIB 'BOURGUIGNON' *pommes purée, baby carrots, cipollini onions, thyme, bordelaise* 46.⁰⁰

STEAK FRITES *prime bavette, pommes frites, béarnaise* 65.⁰⁰

POTATO GNOCCHI *maitake mushrooms, chives, parmesan, porcini cream sauce* 38.⁰⁰

PAN ROASTED STRIPED BASS *cauliflower, almonds, capers, shallots, brown butter & lemon* 35.⁰⁰

IBERICO PORK RACK *koginut squash & apple purée, cipollini onions, lime chimichurri* 70.⁰⁰

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   ROASTED BONE MARROW 16.⁰⁰   TRUFFLE FRITES 16.⁰⁰

ASPARAGUS 16.⁰⁰   SHRIMP FRÈRE DIABLE 24.⁰⁰   POMMES PURÉE 16.⁰⁰

CAULIFLOWER GRATIN 16.⁰⁰   POTATO GRATIN 16.⁰⁰