

APPETIZERS

Our food is made fresh to order. Enjoy some tasty brews while your meal is prepared.

ARANCINI

The epitome of southern Italian street food . . . risotto balls stuffed with mozzarella, pancetta, and fresh pesto served over marinara.

\$10

AVOCADO SPINACH ARTICHOKE DIP

It's healthy for you, but this is no skinnydip. Enjoy all your veggie faves in one bite. Fresh avocado, spinach, and artichoke hearts in cream cheeses with pita chips.

\$8

SALSA AND GUAC WITH HOUSE TORTILLA CHIPS

'Cause one dip just isn't enough! Enjoy our house salsa and fresh guacamole dip with a basket of fresh fried flour tortilla chips.

\$4.50

PAN-SEARED CREOLE SHRIMP WITH TOMATILLO

Pan-seared shrimp served over fried tomatillo, drizzled with a creole remoulade.

\$6

NACHOS & BEER CHEESE

Fresh flour tortilla chips covered with Monarch beer cheese, jalapenos, tomatoes, black beans, corn, sour cream, and cilantro.

\$5

add **PULLED PORK FOR \$3**

HOMEMADE, HAND-BREADED CHICKEN GOUJONS

Not just for kids, these chicken strips are made with farm fresh meats and hand-breaded in house. Choose your favorite dip: BBQ, Buffalo, Ranch, Honey Mustard, Blue Cheese.

\$5

PRETZELS WITH BEER CHEESE

Baked fresh daily in our bakery! Four salted pretzel braids with beer cheddar cheese sauce.

\$8

MONARCH CROSTINI

The perfect bite. Basil grown at Monarch, goat cheese, tomatoes, and balsamic vinegar reduction sauce atop crostini.

\$6.50

SOUPS

CUP \$3 • BOWL \$6

BEST CHICKEN AND VEGGIE SOUP EVER

The perfect comfort food. A blend of garlic and fresh herbs with chicken, carrots, celery, and onions in a "mom-must-have-made-it" broth.

ROASTED BROCCOLI AND CHEDDAR SOUP

Enjoy deep flavors of house roasted broccoli florets diced into a creamy cheddar broth with fresh herbs.

SALADS

ADD A SKEWER TO ANY SALAD

GRILLED CHICKEN \$4 • SHRIMP \$6 • STEAK \$8

White Balsamic Vinaigrette, Ranch, French, Bleu Cheese, Citrus Vinaigrette, or Caesar

MONARCH SALAD

Simple yet beautiful salad: fresh romaine, red and yellow cherry tomatoes, and mozzarella cheese with your choice of house-made dressing.

\$5

CAESAR SALAD

Crisp Romaine lettuce tossed in creamy Caesar dressing with Pecorino Romano cheese and house-made croutons.

\$7

BEET & GOAT

CHEESE SALAD

Mixed greens tossed in Monarch's house-made White Balsamic Vinaigrette, citrus-marinated candied beets, fresh goat cheese and maple candied walnuts.

\$9

COCONUT LIME SHRIMP SALAD

Mixed greens tossed in Monarch's house-made Citrus Vinaigrette, topped with coconut and lime dry rubbed shrimp, with roasted bell peppers and green onions.

\$8.50



Gluten Free



Vegetarian

SANDWICHES & MORE

SERVED WITH HAND CUT FRIES OR CHOICE OF SIDE

HAND-BREADED BUFFALO CHICKEN SANDWICH

Chicken breast hand-breaded at Monarch and tossed in our house buffalo sauce on a Brioche bun with lettuce and tomato. Topped with your choice of Bleu Cheese or our house-made Ranch.

\$10

BEER BATTER FISH TACOS

Two large beer battered cod topped with creamy fresh coleslaw and diced jalapenos. Served in our house-made flour tortillas.

\$12

SOUTHWEST BLACK BEAN VEGGIE BURGER

Flavorful and juicy, enjoy a homemade 6 oz black bean veggie burger with roasted spicy garlic aioli. Served with fresh lettuce and tomato on a Brioche bun.

\$8

GUACAMOLE BACON CHICKEN MELT

Grilled chicken breast rubbed with a house Cajun spice blend and topped with pepperjack cheese, bacon, guacamole, lettuce, and tomato on a Brioche bun. Mmmm. Bacon.

\$10.50

GRILLED CAPRESE SANDWICH

Grilled buffalo mozzarella, sliced heirloom tomatoes, Monarch-grown basil, roasted bell pepper, and balsamic reduction on country Italian bread.

\$7

**Lettuce wraps for sandwiches available upon request*

BUILD YOUR OWN HOUSE BURGER

Grinding your own meat is the gold standard for ensuring the best beef flavor possible. Our burgers are ground fresh daily in-house from fresh tenderloin, because ingredients matter to your tastebuds.

Start with 6 oz ground tenderloin, lettuce, tomato, onion, pickle, and build your own burger!

\$10

White American Cheddar Swiss Pepperjack Gouda Brie Bleu Cheese
BBQ Sauce Spicy Garlic Aioli Sweet Chili Sauce

Additional Toppings (\$1.50 each)

Grilled mushrooms Avocado Bacon Fried Egg Fried Onions Beer Cheese Sauce
Pulled Pork (+\$3) Guacamole (+\$2.50)

SIDES

HAND-CUT FRIES
BAKED POTATO
CUP OF SOUP

SEASONAL VEGETABLES
FRUIT CUP
BUTTERMILK MASHED POTATOES

PREMIUM SIDES

AVOCADO FRIES
add **\$1.25**

GOUDA MASHED POTATOES
add **\$2**

TWICE BAKED POTATO
add **\$3**

SIDE MONARCH SALAD
add **\$1.50**

SIDE CAESAR SALAD
add **\$2.50**

ENTREES

SUMMER GARDEN RIGATONI

Rigatoni pasta with summer garden flavors of cherry tomatoes, peas, zucchini, mushrooms and parmesan cheese, tossed in a fresh herb and brown butter sauce.

\$12

FILET MIGNON

There is no doubt about it. Chef Nate cooks a wonderful filet. Center-cut 8 oz Black Angus filet with in-house seasonings. Choice of two sides.

\$25

BONE-IN PORK RIB CHOP IN SMOKEY ADOBO MARINADE WITH CARAMELIZED SHALLOTS

Bone-in 10 oz. rib chop marinated in a smokey adobo marinade grilled and topped with caramelized shallots. Served with smoked gouda mashed potatoes and flash-fried Brussels sprouts.

\$19

ARCTIC CHARR IN WINE GARLIC BUTTER SAUCE

Seared Arctic charr with blistered cherry tomatoes, shallots and a wine, garlic butter sauce. Served with jasmine rice. Charr is a member of the trout and salmon family. With a delicate texture and clean mild flavor, Arctic charr is a best eco-rating fish!

\$18

ROASTED CHICKEN IN APPLE CIDER REDUCTION

A roasted half-chicken with apples and apple cider reduction, served with glazed rainbow carrots and a fried polenta cake.

\$18

SPICY PEI MUSSELS WITH SHRIMP

PEI Mussels and shrimp in a spicy broth with spinach, corn, tomatoes, andouille sausage, and served with crostini. Served with choice of soup or side Monarch salad.

\$16 / HALF \$8

KIDS

Under 12 years old. Includes child size soft drink

\$5

INDIVIDUAL CHEESE PIZZA  MAC & CHEESE 

CHICKEN TENDERS & FRIES CHEESE QUESADILLA 
WITH SALSA

add FRIES \$1

add SEASONAL FRUIT CUP \$.50

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS \$2

Pepsi

Diet Pepsi

Cherry Pepsi

Sierra Mist

Mt. Dew

Diet Mt. Dew

Dr. Pepper

Lemonade

Cranberry

Tonic

Fresh Brewed Ice Tea

Fresh Brewed Coffee

FLAVORED LEMONADES \$3

*no refills

Strawberry Raspberry Mango Peach

 Gluten Free

 Vegetarian