



STARTERS

CHEESE & CHARCUTERIE BOARD | 30

National and European Cheese, cured meats, local honey, toasted country style bread spears, candied walnuts, seasonal fruits

BACON WRAPPED DATES | 14

bacon wrapped oven roasted, balsamic glaze

CRISPY ARTICHOKEs | 17

Fried artichoke hearts, basil yogurt, Parmesan, parsley

CRISPY BRUSSEL SPROUTS | 15

crispy brussel sprouts, onion, parmesan, lemon garlic aioli

TRUFFLE FRIES | 13

Pecorino cheese, truffle oil, parsley

SESAME SEARED AHI TUNA | 24

*ahi, avocado, lemon garlic aioli, soy sauce, served rare

COLOSSAL CRAB CAKE | 25

*Lump crab meat, breading, egg, old bay seasoning

BLACK ROCK FIRE JUMBO SHRIMP | 29

Pacific blue jumbo shrimp, seasoned & grill over wood, cajun sauce

WAGYU BEEF BITES | 25

Roasted wagyu cubes, garlic brown butter, onions, parsley

BAO BUNS | 19

prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, siracha mayo

KUNG PAO FRIED CALAMARI | 24

breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

COLD & CHILLED

THE TWELVE | 48

one dozen East Coast Blue Point oysters - served with lemon, tartar, cocktail sauce & horseradish

CEVICHE | 28

Shrimp, red onion, cucumber, cilantro, fresh jalepeno

SALADS

LOBSTER SUMMER SALAD | 34 GF

Lobster tail, avocado, mango, heirloom cherry tomatoes, baby field greens, champagne vinaigrette

MONARCH STEAKHOUSE CHOP | 32 GF

sliced prime steak strip, avocado, cherry tomatoes, hickory smoked bacon, parmesan, blue cheese, lemon horseradish dressing

BLACKENED CHICKEN COBB | 29 GF

Blackened chicken breast, heirloom cherry tomatoes, smoked bacon, hard boiled eggs, red onion, baby gem lettuce, radish, avocado ranch

BEET & AVOCADO SALAD | 19 GF

roasted beets, tomato, avocado, beet puree, goat cheese, roasted walnuts

SPECIALTIES & MAINS

12 OZ. PRIME BEEF RIBEYE | 65

Combination of tenderness and rich, hearty flavor. Thick and juicy with heavy marbling, cooked over our Post Oak wood grill

MARBLE STONE WAGYU | 38

4 oz Wagyu
assortment of sauces, salt & pepper
you cook tableside

JAR OF LOBSTER | 35

chopped maine lobster tail, melted garlic butter, grilled bread, lemon

STREET TACOS | 19

carne asada, cilantro, caramelized onion, house salsa, choice of flour or corn tortillas

LILLY'S LOBSTER PASTA | 58

whole lobster, house made linguine, spicy white wine cream sauce, tomato, edible flowers

BRAISED TOMAHAWK SHORTRIBS | 56

Bone-in short rib, roasted pearl onions, creamy potato, pecorino, micro greens, basil oil

THE MONARCH FRENCH DIP | 28

prime rib, swiss cheese, french roll, au jus, fries

WAGYU SLIDERS | 22

wagyu beef, truffled cheese, grilled onion, brioche bun

WILD MUSHROOM GNOCCHI | 34

Wild Mushrooms, white wine garlic sauce, fresh sage, grated parmesan

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten

*These items may be served raw or under cooked, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% Gratuity will be added to groups of 8 or larger

Split Charge \$5