



## 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 | 15

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 | 22

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

### SPICY BEEF TIRADITO | 24

pickled mushroom, cilantro, truffle tartar, crispy garlic, spicy ponzu, micro greens

## SALADS

### LOBSTER SUMMER SALAD | 32 GF

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

### MONARCH STEAKHOUSE CHOP | 30 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

### BEEF & AVOCADO SALAD | 17 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

### "THE COWBOY" | 165

36 oz. Bone-in Wagyu \*beef tomahawk

### 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

### BUTCHER'S RESERVE | MP

Ask about chefs daily prime special