



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

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

BEET & 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 WAYGU | 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