

Monroe's at One

LUNCH MENU



SOUP CHICKEN PASTINA CUP 3 | BOWL 5
CREAM OF TOMATO CUP 3 | BOWL 5
SOUP OF THE DAY CUP 4 | BOWL 7

TAPAS

CRAB CAKES // TWO PAN SEARED CRAB CAKES
SERVED WITH A SPICY REMOULADE 8

PRINCE EDWARD ISLAND MUSSELS // SAUTEED FENNEL,
LEEK, GARLIC AND WHITE WINE SERVED WITH A SIDE
OF PARMESAN FRITES & GRILLED FOCACCIA BREAD 9*

CALAMARI // CHERRY PEPPERS AND KALAMATA OLIVES
DUSTED WITH SEASONED FLOUR SERVED FRIED OR
SAUTEED WITH MARINARA & LEMON HERB AIOLI 8*

SHRIMP COCKTAIL // FOUR JUMBO SHRIMP SERVED WITH
OUR HOUSEMADE COCKTAIL SAUCE 9*

CHICKEN QUESADILLA // GRILLED CHICKEN, CHEDDAR,
BLACK OLIVES, SCALLIONS, TOMATOES, & JALAPENOS
SERVED WITH SOUR CREAM AND HOUSEMADE SALSA 7

MONROE'S WINGS // TEN HOUSE BRINED BONE-IN OR
BONELESS WINGS WITH YOUR CHOICE OF SAUCE 10*

(GARLIC PARM, MILD, MEDIUM, HOT, EXTRA HOT,
SPICY SICILIAN OR COUNTRY SWEET)

SALADS

**ALL SALADS SERVED WITH A ROLL & BUTTER
CHOPPED SALAD \$3**

BERRY SALAD // CHOPPED ROMAINE, RED ONION & SEASONAL
BERRIES SERVED WITH CREAMY POPPYSEED DRESSING 12*

WATERMELON TOMATO SALAD // TOSSED IN A CITRUS
VINAIGRETTE TOPPED WITH FETA CHEESE AND
SERVED WITH TWO CROSTINIS 11*

ARUGULA SALAD // ARUGULA, APPLE SLICES,
CANDIED PECANS AND GOAT CHEESE SERVED WITH
HONEY BALSAMIC VINAIGRETTE 9*

WEDGE // BACON, TOMATO, RED ONION, CREAMY BLEU,
HOUSE DRESSING AND CRUMBLED GORGONZOLA 9*

CHICKEN CAESAR // ROMAINE, BACON, ANCHOVIES,
MUSHROOMS, RED ONION, GRATED PARMESAN AND
HOUSE MADE CROUTONS 9*

CRANBERRY BLOSSOM // SPRING MIX, DRIED
CRANBERRIES, CANDIED PECANS, GORGONZOLA,
CHICKEN SERVED WITH HOUSE DRESSING 10*

BEEF AND CHEVERE // SPRING MIX, ROASTED BEETS,
FRESH GOAT CHEESE, RED ONION, AND WALNUTS 10*

COBB // SPRING MIX, BACON, GRILLED CHICKEN,
AVOCADO, TOMATO, HARD BOILED EGG, RED ONION,
GORGONZOLA CHEESE & CHOICE OF DRESSING 10*

CHICKEN MILANESE // BREADED CHICKEN CUTLET
SERVED OVER FIELD GREENS DRIZZLED WITH
LEMON VINAIGRETTE AND GRATED PARMESAN 10*

ADD CHICKEN 4 | ADD SALMON 6
ADD GRILLED SHRIMP 6 | ADD SEARED AHI TUNA 9

GRILLED FLAT BREAD PIZZA

MARGHERITA // 9
RED SAUCE, FRESH MOZZARELLA, & FRESH BASIL

GRILLED VEGGIE // 9
RED SAUCE, ZUCCHINI, EGGPLANT, MUSHROOMS, PEPPER,
TOMATO AND FRESH MOZZARELLA

PANINIS | BURGERS | WRAPS

CAPRESE CHICKEN WRAP // GRILLED CHICKEN, ROMA TOMATO,
FRESH MOZZARELLA, SPRING MIX, & PESTO AIOLI 9

TURKEY CRANBERRY BLISS // ROASTED TURKEY BREAST, RED
PEPPERS, SWISS, SPRING MIX WITH CRANBERRY MAYO 10

ROASTED VEGETABLE WRAP // ZUCCHINI, SQUASH, RED
PEPPERS, ONION, EGGPLANT, MUSHROOMS, TOMATO, BASIL,
AND FRESH MOZZARELLA (SERVED HOT) 9

CHICKEN CUTLET // BREADED CHICKEN BREAST CUTLET
WITH ARUGULA, RED ONION, CHEESE BLEND
AND LEMON HERB AIOLI 10

REUBEN ON RYE // SHAVED CORNED BEEF, SAUERKRAUT,
SWISS, AND THOUSAND ISLAND DRESSING 10

MEATBALL SANDWICH // HOUSEMADE MEATBALLS WITH
MARINARA AND FRESH MOZZARELLA 10

STEAK SANDWICH // THINLY SLICED HOUSE COOKED BEEF,
TOPPED WITH SAUTEED MUSHROOMS & ONIONS, CHEDDAR
AND HORSERADISH MAYO (SERVED HOT) 10

CHICKEN FRENCH SANDWICH // SERVED WITH SAUTEED
ESCAROLE AND FRESH MOZZARELLA 10

MONROE'S BURGER // HALF POUND BURGER, HOUSEMADE
PICKLES, GRILLED BALSAMIC ONIONS, SLICED TOMATO AND
CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR 9*

ADD SAUTEED MUSHROOMS 3 // ADD FRIED ONIONS 3

PORTABELLA MUSHROOM SANDWICH // GRILLED PORTABELLA
MUSHROOM, SMOKED GOUDA, CRISPY FRIED ONIONS, RED
PEPPERS, & ARUGULA DRIZZLED WITH BALSAMIC 10*

SIDES // MACARONI SALAD, HOUSE SALAD, KETTLE CHIPS,
PARMESAN FRITES, OR FRESH FRUIT. CAESAR SALAD ADD \$2

{ LUNCH ENTREES }

QUICHE LORRAINE OR BROCCOLI CHEDDAR QUICHE // 8
FRESHLY BAKED AND SERVED WITH A HOUSE SALAD

HOUSEMADE GNOCCHI // 10
FRESH CHEESE GNOCCHI WITH MARINARA SAUCE
- OLIVE OIL & GARLIC SAUCE TOPPED WITH SHAVED PARMESAN 10
- VODKA SAUCE TOPPED WITH FETA CHEESE 12
- TOPPED WITH MONROE'S GREENS & BEANS 13

PASTA WITH MARINARA SAUCE // 10*
CHOICE OF PENNE OR ANGEL HAIR
{ ADD HOUSEMADE MEATBALLS OR ITALIAN SAUSAGE \$4 }

LOBSTER MAC-N-CHEESE // 12*
FRESH LOBSTER IN A FOUR CHEESE SAUCE SERVED OVER
FARFALLE PASTA AND FINISHED WITH TRUFFLE OIL

PECAN CRUSTED SALMON // 14*
ATLANTIC SALMON TOPPED WITH HOUSEMADE
MUSTARD ENCRUSTED WITH PECANS SERVED WITH
PARMESAN FRITES & CHEF'S VEGETABLE

CHICKEN FRENCH // 14*
EGG BATTERED CHICKEN WITH LEMON BUTTER SHERRY SAUCE
SERVED OVER ANGEL HAIR PASTA (INCLUDES HOUSE SALAD)

EGGPLANT PARMESAN // 10 // VODKA SAUCE 12
BREADED EGGPLANT CUTLETS TOPPED WITH MARINARA AND
MOZZARELLA SERVED OVER ANGEL HAIR PASTA
(INCLUDES HOUSE SALAD)

CHICKEN PARMESAN // 12 // VODKA SAUCE 14
TWIN BREADED ITALIAN HERBED CHICKEN BREASTS TOPPED
WITH MARINARA AND MOZZARELLA OVER ANGEL HAIR PASTA
(INCLUDES HOUSE SALAD)

TENDERLOIN WITH FRITES // 16
8 oz. GRILLED BEEF TENDERLOIN SERVED WITH
PARMESAN FRITES AND CHEF'S VEGETABLE

DELMONICO // 18
14oz. GRILLED DELMONICO SERVED WITH
PARMESAN FRITES AND CHEF'S VEGETABLE

*GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE, PLEASE LET YOUR SERVER KNOW
\$3 PLATE CHARGE WILL APPLY TO SHARED MEALS