



DINNER MENU

Gluten Free

TAPAS

CALAMARI // 14

CHERRY PEPPERS AND KALAMATA OLIVES
DUSTED WITH SEASONING SERVED WITH
MARINARA & LEMON HERB AIOLI

SHRIMP COCKTAIL // 12

FOUR JUMBO SHRIMP SERVED WITH
OUR HOUSEMADE COCKTAIL SAUCE

GREENS & BEANS // 8

BRAISED ESCAROLE AND BEANS
ADD HOUSEMADE SAUSAGE 4

ARTICHOKES FRENCH // 13

ARTICHOKE HEARTS IN LEMON
BUTTER SHERRY SAUCE

SALADS

ARUGULA SALAD // ARUGULA, APPLE SLICES,
CANDIED PECANS AND GOAT CHEESE SERVED WITH
HONEY BALSAMIC VINAIGRETTE 13

WEDGE // BACON, TOMATO, RED ONION,
CREAMY BLEU, HOUSE DRESSING
AND CRUMBLD GORGONZOLA 10

HOUSE SALAD // FIELD GREENS, TOMATO,
CUCUMBER, RED ONION, CARROT,
AND HOUSE CHEESE BLEND 9

LIGHT FARE

MONROE'S BURGER // 15

HALF POUND BURGER, HOUSEMADE PICKLES,
GRILLED BALSAMIC ONIONS, SLICED TOMATO &
CHOICE OF SWISS, GORGONZOLA OR WHITE CHEDDAR
SERVED WITH HOUSE SALAD

GRILLED FLAT BREAD PIZZA // 14
DAILY SELECTION OF TOPPINGS



ENTREES

CHOICE OF PASTA // 16

PENNE WITH MARINARA, VODKA SAUCE **OR**
OLIVE OIL AND GARLIC BUTTER SAUCE
WITH SHAVED PARMESAN

BEEF TENDERLOIN // 30

8 oz. GRILLED BEEF TENDERLOIN
SERVED WITH KATHERINE'S MASHED
POTATOES AND CHEF'S VEGETABLE

LOBSTER MAC-N-CHEESE // 24

FRESH LOBSTER IN FOUR CHEESE SAUCE
SERVED OVER PENNE PASTA
AND FINISHED WITH TRUFFLE OIL

CHICKEN PARM 22* // **VODKA SAUCE** 24

TWIN BREADED ITALIAN HERBED CHICKEN
BREAST TOPPED WITH MARINARA AND
MOZZARELLA SERVED OVER PENNE PASTA

DELMONICO // 28

14 oz. GRILLED DELMONICO SERVED WITH KATHERINE'S
MASHED POTATOES AND CHEF'S VEGETABLE

BLACKENED TUNA // 30

BLACKENED TUNA SERVED OVER FINGERLING
POTATOES, ROASTED BRUSSELS SPROUTS,
AND BUTTERNUT SQUASH HASH

CHICKEN FRENCH // 23

EGG BATTERED CHICKEN SAUTEED IN LEMON
BUTTER SHERRY SAUCE SERVED OVER PENNE
HAIR PASTA WITH A SIDE OF BRAISED ESCAROLE

ARTICHOKES FRENCH // 18

ARTICHOKE HEARTS IN A LEMON BUTTER SHERRY SAUCE
SERVED OVER PENNE PASTA & BRAISED ESCAROLE