



## DINNER SELECTIONS

### STARTER SALADS, SOUPS AND APPETIZERS

**NEW ENGLAND CLAM CHOWDER**  
CUP 5 CROCK 7

**CHEF'S SOUP OF THE DAY**  
CUP 4 CROCK 6

<b>MONARCH SIGNATURE SALAD</b> SPRING GREENS TOSSED WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND GLAZED WALNUTS.	6
<b>HOUSE GARDEN SALAD OR CLASSIC CAESAR</b>	5
<b>PRAWNS</b> SAUTÉED, GRILLED, BEER BATTERED OR COCONUT, SERVED WITH COCKTAIL SAUCE OR MANGO CHUTNEY.	14
<b>FRUIT AND CHEESE</b> FRESH, SEASONAL FRUIT WITH GOUDA, SWISS, SMOKED CHEDDAR & TILLAMOOK CHEDDAR.	10
<b>CHICKEN STRIPS</b> CHOICE OF COCONUT BATTERED WITH MANGO CHUTNEY OR BEER BATTERED WITH BARBECUE & MUSTARD SAUCES.	10

### SALAD ENTRÉES

<b>MONARCH SIGNATURE SALAD</b> SPRING GREENS TOSSED WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND GLAZED WALNUTS. <i>TOPPED WITH GRILLED CHICKEN BREAST – 14 OR TOPPED WITH GRILLED FILET OF SALMON – 17</i>	12
<b>COBB SALAD</b> CRISP SALAD GREENS TOPPED WITH GRILLED CHICKEN BREAST, AVOCADO, BLEU CHEESE, BACON, DICED EGG AND TOMATO. SERVED WITH CHOICE OF DRESSING.	13
<b>CHOPPED CLUBHOUSE SALAD</b> ICEBERG AND ROMAINE LETTUCES WITH ROASTED TURKEY, SMOKED HAM, BACON, SWISS CHEESE, TOMATO AND AVOCADO. TOSSED WITH CHOICE OF DRESSING.	14
<b>CAESAR SALAD</b> ROMAINE, GARLIC CROUTONS AND SHREDDED PARMESAN TOSSED WITH OUR *CREAMY CAESAR DRESSING. <i>TOPPED WITH GRILLED CHICKEN BREAST – 13 OR TOPPED WITH GRILLED FILET OF SALMON – 16</i>	11

### HOUSE SPECIALTIES

<b>PORK FRANGELICO</b> SAUTÉED MEDALLIONS OF PORK, FINISHED WITH FRANGELICO AND CHOPPED HAZELNUTS. SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	18
<b>CHICKEN STIR FRY</b> CHICKEN BREAST AND ASIAN VEGETABLES SAUTÉED WITH GARLIC, GINGER AND HOISIN SAUCE, SERVED ON A BED OF CRISPY NOODLES. ACCOMPANIED BY JASMINE RICE.	14
<b>SEAFOOD PASTA SAUTÉ</b> PRAWNS, SALMON, HALIBUT AND SCALLOPS SAUTÉED AND TOSSED WITH LINGUINE AND ALFREDO SAUCE.	17
<b>OPEN FACE TURKEY SANDWICH</b> ROASTED BREAST OF TURKEY ATOP GRILLED ARTISAN BREAD, SMOTHERED WITH A RICH TURKEY GRAVY. SERVED WITH ROASTED GARLIC MASHED POTATOES & CRANBERRY RELISH.	12
<b>CHICKEN MONARCH</b> LIGHTLY BREADED AND BAKED BREAST OF CHICKEN FILLED WITH SPINACH, MOZZARELLA AND PARMESAN. TOPPED WITH MORNAY SAUCE. SERVED WITH HERBED PASTA AND SEASONAL VEGETABLE.	18
<b>BEER BATTERED FISH AND CHIPS</b> SERVED WITH COLESLAW, FRENCH FRIES AND TARTAR SAUCE.	
<b>HALIBUT 1/2 ORDER</b> 15	<b>COD FULL ORDER</b> 15
<b>HALIBUT FULL ORDER</b> 20	



## STEAKS AND SEAFOOD

ALL SELECTIONS SERVED WITH FRESH SEASONAL VEGETABLE AND ARTISAN BREAD.

CHOICE OF FRENCH FRIES, RICE PILAF, ROASTED GARLIC MASHED POTATOES, BAKED POTATO OR EXTRA VEGETABLES.

<b>FILET OF SALMON</b>		21
GRILLED, BLACKENED CAJUN STYLE, ALMOND ENCRUSTED OR SAUTÉED.		
<b>SEARED AHI*</b>		20
SESAME ENCRUSTED AND SERVED WITH WASABI AND PICKLED GINGER.		
<b>HALIBUT FILET</b>		24
GRILLED FILET OF HALIBUT LIGHTLY COATED WITH BREADCRUMBS AND PARMESAN CHEESE OR GRILLED AND TOPPED WITH LEMON BUTTER.		
<b>LEMON HERB TROUT</b>		16
LEMON HERB AND ALMOND ENCRUSTED FILET OF TROUT. GRILLED GOLDEN BROWN, SERVED WITH LEMON BUTTER.		
<b>RAZOR CLAMS</b>		21
LIGHTLY BREADED AND SAUTÉED. SERVED WITH TARTAR SAUCE.		
<b>PRAWNS</b>		21
SAUTÉED, GRILLED, BEER BATTERED OR COCONUT.		
<b>CENTER CUT TOP SIRLOIN*</b>		20
<b>RIB EYE*</b>		19
FLAVORFUL STEAK, HAND-TRIMMED AND CUT IN OUR KITCHEN.		
<b>NEW YORK STRIP*</b>		23
<b>FILET MIGNON*</b>		29
<b>SAM'S PRIME RIB*</b>	10oz	20
SLOW ROASTED WITH OUR SECRET BLEND OF SPECIAL SEASONINGS, SERVED WITH CREAMED HORSERADISH.	12oz	23

*\*ITEM MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

## DESSERTS

<b>NEW YORK CHEESECAKE</b>		4.5
ADD BERRY COMPOTE OR BAILEY'S CREAM SAUCE - 1.		
<b>CHEF'S BREAD PUDDING</b>		4
HOUSEMADE WITH BANANAS, RAISINS, AND BAILEY'S CREAM SAUCE.		
<b>CRÈME BRULEE</b>		5
<b>TILLAMOOK ICE CREAM OR SORBET</b>		3.5
<b>ASK YOUR SERVER ABOUT OUR DESSERT SPECIALS</b>		VARIES