



**SOUPS & SALADS**

**Creamy Organic Tomato Soup** 8 GF

**Romaine with Creamy Garlic & Parmesan Dressing** 10

**The Side Salad** 8 GF

Fresh garden greens, choice of dressing, cucumber, roasted campari tomato, pickled carrots

**Organic Tri-Colored Quinoa Power Bowl with Arugula** 12 GF

Tahini vinaigrette, oven-cured tomato, cucumber, Kalamata olive, crispy chickpeas, feta

**ADD: Chicken** 5.5, **Salmon** 8.5, **Crispy Rock Shrimp** 9, **Two Each Scallops** 10

**Because You’re Worth It**

American Sturgeon Caviar with the “usual suspects” 46

Homemade blinis, tomato, shallot, egg, crème fraiche, chive, smoked salmon

**APPETIZERS**

**House-made Hummus** 9 GF

Heirloom chickpeas with tahini, fresh lemon, EVOO with pita or cucumber

**\*Spicy Tuna Tartare** 17 GF

Crispy sticky rice, tataki sauce, spicy aioli, seaweed salad

**Crispy Rock Shrimp** 15 GF

Fresh Baja rock shrimp, spicy aioli, grilled pineapple, chive

**Spicy Thai Style Chicken Lettuce Wraps** 11 GF

**Best of The Season Heirloom Tomato Carpaccio** 14 GF

Heirloom tomato, EVOO, Maldon sea salt, chive, arugula, lemon, shaved Parmesan-Reggiano

**Spicy Shishito Peppers tossed in Ponzu & Sesame Seeds** 9 GF

Need a snack? **Bread Service** with freshly baked baguette, salted butter, oil 3

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness  
GF-Denotes Gluten Free

HANDHELD

\*Tavern Burger

“The American Classic” lettuce, tomato, onion, pickle, American cheese, secret sauce on a toasted Challah bun. Served with Pommes Frites or Side Salad. Single 12 Double 15

\*Peppered Steakhouse Burger 18

House ground and hand-pressed, bacon-jam, house-made pickles, aioli, white cheddar on a toasted Challah bun. Served with Pommes Frites or Side Salad.

Gluten Free Bun or Lettuce Wrap Available

CHEF’S FAVORITES

Ever-Changing Seasonal Veggie Plate 17 GF

House-made baba ghanoush, heirloom tomato steak, oven roasted zucchini & yellow squash, corn off the cobb, crispy chickpeas, chili mint cream

\*Pan-Roasted George’s Bank Sea Scallops 37 GF

Sweet corn risotto, roasted lobster mushrooms, blistered shishito peppers, shaved fennel salad

\*Wild Line-Caught Swordfish 36 GF

Thai style Panang curry with coconut milk, stir fried veggies, sticky rice, cilantro

\*Ahi Tuna Poke “POH-keh” Rice Bowl Half 19 Full 29 GF

Sashimi grade tuna, edamame, pickled ginger, cucumber, seaweed salad, spicy aioli

Lamb Pappardelle 27

House-made lamb fennel sausage, pappardelle pasta, Heirloom tomato-parmesan broth, spinach

\*Grilled Organic Salmon 29 GF

Arizona honey-mustard glaze, smashed curried fingerling potatoes, fresh garden greens

\*House-made Bucatini Pasta 23

House-made bucatini pasta, Bell & Evans organic chicken breast, bacon, parmesan, cracked black pepper, broccoli florets

\*Petit 6 OUNCE Filet & Shrimp 46 GF

Tender beef filet topped with two garlic-shrimp, creamed spinach, buttermilk mashed potato

Steak & Frites 35 GF

8 OUNCE Choice Hanger Steak, chimichurri, crispy pommes frites

Because You’re REALLY Worth It!

\*USDA Certified Angus Bone-In Beef Ribeye 125 GF

28 OUNCE herb marinated Prime bone-in ribeye served with Chef Matt’s crispy chorizo fingerling potatoes, veggie of the moment, & veal jus. Big enough for two or perfect for a Monarch.

SIDES

Pommes Frites 6 GF

Creamed Sweet Corn 7 GF

Smashed Fingerlings 8 GF

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