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Monroe's Restaurant

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Menu Prices — October 23, 2026

Monroe's Restaurant menu with prices in United States, updated March 2024:
322 items across 24 categories, prices from $4.00 to $320.00.

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Monroe's Restaurant Menu with Prices (United States)

Monroe's Restaurant menu with prices in United States, updated March 2024: 322 items across 24 categories, prices from $4.00 to $320.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/monroes-restaurant

Menu categories: Most Ordered · Lunch & Dinner - Chefs Specialties · Lunch & Dinner - Burgers & Sandwiches · Lunch & Dinner - Steak & Chops · Lunch & Dinner - Kids' Menu · Lunch & Dinner - Sides · Brunch · Children's Brunch · Brunch - Sides · Take-Out Catering Menu - Packages · Take-Out Catering Menu - Appetizers · Take-Out Catering Menu - Salads · Take-Out Catering Menu - Pork · Take-Out Catering Menu - Beef · Take-Out Catering Menu - Fish · Take-Out Catering Menu - Poultry · Take-Out Catering Menu - Pasta · Take-Out Catering Menu - Sides · Take-Out Catering Menu - Desserts · Lunch & Dinner - Appetizers · Lunch & Dinner - Pasta · Lunch & Dinner - Salads · Taco Tuesday - Tacos · Soups

Most Ordered

ITEM	PRICE
Steak and Eggs 10 oz sirloin steak, two eggs served with home fries and toast.	**$22.00**
Chicken Avocado Sandwich Gluten-free option available. Buttermilk fried or grilled chicken cutlet, lettuce, tomatoes, pickles, topped avocado & a...	**$14.00**
Black Label Burger Gluten-free option available. 10 oz prime house burger blend with lettuce, tomato, onion, choice of mozzarella or Americ...	**$14.00**
Chicken Strips Proposez nos lanières de poulet, grillées ou frites, accompagnées de frites croustillantes. Option sans gluten disponibl...	**$10.00**
Chicken Parmigiana Poulet Parmigiana avec une escalope croustillante, nappée d'une sauce tomate riche et recouverte de mozzarella fondante....	**$21.00**
French Dip Sandwich Gluten-free option available. Choice of open-faced or closed, thinly sliced roasted prime rib, mozzarella, on garlic bre...	**$20.00**
Marinated Skirt Steak Gluten-free option available. House teriyaki sauce.	**$31.00**
Chicken Francese Gluten-free option available. Sautéed in a white wine lemon butter sauce, served with vegetables and mashed potatoes.	**$22.00**
Pork Chop Gluten-free option available. Heritage pork chop, smothered in onions, hot peppers, and mushrooms.	**$27.00**
Shrimp Scampi Gluten-free option available. Served in a garlic lemon white wine sauce over saffron risotto.	**$24.00**
Nutella French Toast Stuffed with Nutella, topped with warm maple butter, and powdered sugar.	**$16.00**
Brunch Special Trois œufs cuisinés à votre goût, accompagnés d'une crêpe moelleuse. Choisissez entre saucisse ou bacon, servis avec des...	**$15.95**

Lunch & Dinner - Chefs Specialties

ITEM	PRICE
Shrimp Scampi (Lunch & Dinner - Chefs Specialties) Gluten-free option available. Served in a garlic lemon white wine sauce over saffron risotto.	**$24.00**
Sole Shrimp Oreganata Baked with lemon white wine sauce, topped with toasted bread crumbs, served with mashed potatoes and vegetables.	**$25.00**
Chicken Francese (Lunch & Dinner - Chefs Specialties) Gluten-free option available. Sautéed in a white wine lemon butter sauce, served with vegetables and mashed potatoes.	**$22.00**
Chicken Parmigiana (Lunch & Dinner - Chefs Specialties) Golden fried cutlet, tomato sauce and mozzarella cheese served with penne pasta.	**$21.00**

Lunch & Dinner - Burgers & Sandwiches

ITEM	PRICE
Chicken Avocado Sandwich (Lunch & Dinner - Burgers & Sandwiches) Choix sans gluten disponible. Optez pour un filet de poulet frit au babeurre ou grillé, accompagné de laitue, tomates et...	**$14.00**
Sliced Steak Sandwich Gluten-free option available. Choice of open-faced or closed, 10 oz NY strip sirloin, melted mozzarella cheese on garlic...	**$21.00**
Black Label Burger (Lunch & Dinner - Burgers & Sandwiches) Gluten-free option available. 10 oz prime house burger blend with lettuce, tomato, onion, choice of mozzarella or Americ...	**$14.00**
French Dip Sandwich (Lunch & Dinner - Burgers & Sandwiches) Gluten-free option available. Choice of open-faced or closed, thinly sliced roasted prime rib, mozzarella, on garlic bre...	**$20.00**

Lunch & Dinner - Steak & Chops

ITEM	PRICE
8 Oz Petite Filet Mignon Gluten-free option available.	**$37.00**
16 Oz NY Sirloin Gluten-free option available.	**$35.00**
16 Oz Ribeye Gluten-free option available.	**$39.00**
Pork Chop (Lunch & Dinner - Steak & Chops) Gluten-free option available. Heritage pork chop, smothered in onions, hot peppers, and mushrooms.	**$27.00**
Marinated Skirt Steak (Lunch & Dinner - Steak & Chops) Gluten-free option available. House teriyaki sauce.	**$31.00**

Lunch & Dinner - Kids' Menu

ITEM	PRICE
Chicken Strips (Lunch & Dinner - Kids' Menu) Gluten-free option available. Grilled or fried chicken strips served with fries.	**$10.00**
Mozzarella Sticks Served with marinara sauce.	**$8.00**
Mac N Cheese Creamy, classic macaroni in a rich, velvety cheese sauce.	**$9.00**
Pasta Gluten-free option available. Red or butter sauce.	**$9.00**

Lunch & Dinner - Sides

ITEM	PRICE
Side Salad Fresh Green Salad: A Crisp, Refreshing Side Dish	**$6.00**
Sautéed Spinach Sautéed green goodness, perfect for health-conscious diners seeking a flavorful leafy greens option.	**$8.00**
Truffle Parmesan Fries Thinly sliced fries tossed with truffle oil and grated Parmesan, typically garnished with parsley.	**$8.00**
Fries Golden and crispy, seasoned to perfection.	**$6.00**

ITEM	PRICE
Sweet Potato Fries Crispy and flavorful fries made from sweet potatoes, a delightful twist on a classic favorite.	**$7.00**

Brunch

ITEM	PRICE
Nutella French Toast (Brunch) Stuffed with Nutella, topped with warm maple butter, and powdered sugar.	**$16.00**
Monroe Waffle Topped with caramelized bananas and pecans and warm maple butter.	**$16.00**
Wings Buffalo, BBQ or thai chili style served with French fries.	**$20.00**
Steak and Eggs (Brunch) 10 oz sirloin steak, two eggs served with home fries and toast.	**$22.00**
3 Little Pigs Omelette Bacon, ham, sausage, choice of American or mozzarella cheese served with a side of home fries and toast.	**$16.00**
Norma Jeane Omelette Spinach, tomato, artichoke hearts, feta cheese served with a side of hollandaise sauce, home fries and toast.	**$16.00**
Chicken Avocado Sandwich (Brunch) Buttermilk fried or grilled chicken cutlet, lettuce, tomatoes, pickles, topped with avocado and a chipotle aioli on a br...	**$16.00**
Salmon Avocado Toast Smoked salmon, avocado and poached eggs topped with hollandaise sauce over multigrain bread.	**$20.00**
Chicken and Waffle Sandwich Crispy chicken and bacon on a buttermilk waffle with maple aioli and home fries.	**$20.00**
French Dip Sandwich (Brunch) Du rôti de côte de bœuf finement tranché se niche entre les couches fondantes de mozzarella dans un pain baguette grillé...	**$20.00**
Eggs Benedict Poached eggs, ham, hollandaise sauce served over an toasted English muffin with home fries.	**$20.00**
Steak and Eggs Benedict Skirt steak, poached eggs garnished with micro greens over a toasted English muffin topped with red wine hollandaise sau...	**$22.00**
Sliced Steak Sandwich (Brunch) Choice of open-faced or closed, 10 oz sliced sirloin steak, melted mozzarella cheese on toasted garlic bread served with...	**$22.00**
Monroe Salad Mixed greens, tomatoes, cucumbers, shredded carrots, red onions topped with a homemade vinaigrette. Add chicken, steak,...	**$16.00**
B.L.T. Salad Romaine lettuce, tomato, roasted corn, cucumber, scallions, hard boiled eggs, topped with a creamy bacon dressing on the...	**$16.00**
Greek Salad Tomato, cucumber, red onion, sweet peppers, feta cheese, Kalamata olives, over crispy romaine topped with vinaigrette. A...	**$16.00**
Caesar Salad Garlic croutons, parmesan frico, over romaine topped with creamy Caesar dressing. Add chicken, steak, shrimp or salmon f...	**$16.00**
Baby Iceberg Wedge Crispy iceberg, crumbled bacon, roasted tomatoes topped with a creamy blue cheese dressing. Add chicken, steak, shrimp o...	**$16.00**
Brunch Special (Brunch) 3 eggs, 1 pancake, choice of sausage or bacon, home fries, coffee or tea.	**$15.95**
Raspberry French Toast Pain challah garni de confiture de framboises, nappé de beurre d'érable tiède et saupoudré de sucre glace.	**$16.00**

Children's Brunch

ITEM	PRICE
Eggs Served with bacon or sausage with home fries.	**$10.00**
Mozzarella Sticks (Children's Brunch) Served with marinara sauce.	**$10.00**
Chicken Strips (Children's Brunch) Served with French fries.	**$10.00**
Pancake Buttermilk pancake with powdered sugar & maple butter.	**$10.00**
French Toast Topped with maple butter & powdered sugar.	**$10.00**

Brunch - Sides

ITEM	PRICE
Sausage Savory, perfectly seasoned sausage links, a classic breakfast favorite.	**$4.00**
Eggs (Brunch - Sides) Served with bacon or sausage with home fries.	**$4.00**
Home Fries Crispy, golden potatoes lightly seasoned, perfect for a comforting, homestyle side dish.	**$6.00**
Bacon Épais morceaux de bacon croustillants, fumés avec soin.	**$4.00**

Take-Out Catering Menu - Packages

ITEM	PRICE
Package #3 Serves 30-35-people (full trays). Clams casino Royale (lemon white wine butter sauce), birria tacos (braised short rib,...	**$280.00**
Package Serves 35-40-people (full trays), P.E.I. Mussels (red or white), Philly cheesteak eggrolls, mozzarella sticks, beef emp...	**$320.00**
Package #1 Serves 10-15 people (half trays). Mac & cheese bites, Philly cheesteak eggrolls, spinach artichoke dip, wings (buffalo,...	**$150.00**
Package #2 Serves 20-25 people (full trays). South western eggrolls (chicken, black beans, corn, peppers, cheese), spinach artichok...	**$225.00**

Take-Out Catering Menu - Appetizers

ITEM	PRICE
Clams Oreganata Whole clams lightly breaded baked in a lemon white wine sauce.	**$60.00**
P.E.I. Mussels (Red or White) P.E.I. mussels in choice of red or white sauce. Available in half tray (serves 10-12) or full tray (serves 15-20).	**$35.00**
Fried Calamari Calmars frits croustillants, prêts à tremper dans votre choix de sauce thaïlandaise au chili, buffalo ou marinara. Optio...	**$65.00**
Philly Cheesesteak Eggrolls Served with a bbq dipping sauce.	**$45.00**

ITEM	PRICE
Spinach and Artichoke Dip Gluten-free option available. served with fresh corn tortilla chips.	**$40.00**
Mozzarella Sticks (Take-Out Catering Menu - Appetizers) Served with marinara sauce.	**$65.00**
Wings (Take-Out Catering Menu - Appetizers) BBQ, buffalo or Thai chili sauce.	**$60.00**
Shrimp Cocktail Gluten-free option available.	**$70.00**
Clams Casino Royale Baked & stuffed with chopped clams, bacon, peppers, onions celery.	**$65.00**

Take-Out Catering Menu - Salads

ITEM	PRICE
Ceasar Salad Caesar salad with options for half or full tray, serving 10-12 or 15-20 people respectively.	**$40.00**
BLT Salad Romaine lettuce, tomato, roasted corn, cucumber, scallions, hard boiled eggs, topped with a creamy bacon dressing on the...	**$45.00**
Iceberg Wedge Salad Iceberg lettuce, choice of half or full tray serving 10-12 or 15-20 people respectively.	**$40.00**
Tomato and Fresh Mozzarella Tomato & fresh mozzarella caprese salad. Options for half or full tray servings. Ideal for groups of 10-20.	**$50.00**
Monroes Salad Gluten-free option available. mixed greens, tomatoes, cucumbers, shredded carrots and red onions topped with a homemade...	**$35.00**
Greek Salad (Take-Out Catering Menu - Salads) Tomato, cucumber, red onion, sweet peppers, feta cheese, kalamata olives, over crispy romaine topped with vinaigrette. a...	**$45.00**

Take-Out Catering Menu - Pork

ITEM	PRICE
Pork Chops With sautéed onions, hot cherry peppers & mushrooms.	**$85.00**

Take-Out Catering Menu - Beef

ITEM	PRICE
Pepper Steak Bell peppers, mushrooms, onions.	**$90.00**
Marinated Skirt Steak (Take-Out Catering Menu - Beef) Gluten-free option available. house teriyaki sauce.	**$120.00**
Roast Beef With onions, mushrooms & gravy.	**$105.00**

Take-Out Catering Menu - Fish

ITEM	PRICE
Shrimp Fra. Diavalo Shrimp in spicy tomato sauce. Options for half or full tray, serving 10-12 or 15-20 people, respectively.	**$75.00**

ITEM	PRICE
Shrimp Scampi (Take-Out Catering Menu - Fish) Gluten-free option available. served in a garlic lemon white wine sauce over saffron risotto.	**$75.00**
Shrimp Oreganata seasoned with breadcrumbs, herbs, garlic. Half tray or full tray serving options.	**$70.00**
Salmon Oreganata, broiled.	**$85.00**
Sole Oreganata breadcrumb & oregano topping. Available in half tray or full tray options, serving 10-12 or 15-20 people respectively.	**$90.00**

Take-Out Catering Menu - Poultry

ITEM	PRICE
Chicken Parmigiana (Take-Out Catering Menu - Poultry) Golden fried cutlet, tomato sauce and mozzarella cheese served with penne pasta.	**$55.00**
Chicken Cacciatore Poulet à la cacciatore mijoté dans une sauce demi-glace au sherry, mêlée de tomates fraîches, poivrons vifs, oignons dou...	**$75.00**
Chicken Scarpariello Fresh white meat chicken with sausage, potatoes, peppers, & mushrooms served in roasted garlic rosemary sauce.	**$75.00**
Chicken Scarpariello with Sausage Sautéed chicken and sausage, available in half or full tray servings for 10-12 or 15-20 people respectively.	**$90.00**
Chicken Bolognese Light brown mushroom sauce topped with melted mozzarella cheese & onions.	**$75.00**
Chicken Francese (Take-Out Catering Menu - Poultry) Gluten-free option available. sautéed in a white wine lemon butter sauce, served with vegetables and mashed potatoes.	**$70.00**

Take-Out Catering Menu - Pasta

ITEM	PRICE
Penne Primavera Garlic and Oil Penne mixed with seasonal vegetables, sautéed with garlic and oil. Available in half or full trays, serving 10-12 or 15-...	**$50.00**
Meatball Parmigiana Over Pasta Succulent meatballs cloaked in savory parmigiana, nestled atop a bed of pasta. Available in half or full tray servings.	**$60.00**
Penne Vodka Penne in vodka sauce. Options include half tray serving 10-12 or full tray for 15-20.	**$55.00**
Penne Pomodoro Penne pasta, tomato sauce. Available in half tray serving 10-12 or full tray serving 15-20.	**$50.00**

Take-Out Catering Menu - Sides

ITEM	PRICE
Mixed Vegetables - Half Trays Un assortiment de légumes saisonniers est délicatement assaisonné et disposé dans une demi-plateau, mettant en valeur la...	**$30.00**
Grilled Garden Vegetables - Half Trays Assorted garden vegetables, including zucchini, bell peppers, and eggplant, grilled and typically presented in a half tr...	**$45.00**
Roasted Brussels Sprouts - Half Trays Roasted Brussels sprouts, typically includes a blend of garlic and a hint of balsamic for a savory finish.	**$45.00**
Mashed Potatoes - Half Trays Mashed potatoes prepared in a half tray, typically including potatoes whipped with butter and milk to achieve a smooth t...	**$30.00**

ITEM	PRICE
Roasted Potatoes - Half Trays Roasted potatoes, typically seasoned with a blend of herbs and spices, then roasted to achieve a golden exterior and ten...	**$35.00**
Hand-Cut Fries - Half Trays Hand-cut fries prepared in half trays, typically consisting of freshly sliced potatoes, fried until golden brown and lig...	**$25.00**
Potato Salad - Half Trays A blend of diced potatoes mixed with a creamy dressing, often complemented by ingredients like celery, onion, and herbs.	**$40.00**
Sweet Potato Mashed - Half Trays Mashed sweet potatoes, smoothly whipped and typically includes a hint of cinnamon and nutmeg, served in a half tray.	**$40.00**
Sweet Potato Fries - Half Trays Sweet potatoes sliced and fried, typically served in a half tray for catering purposes.	**$30.00**
Broccoli - Half Trays Steamed broccoli florets, lightly seasoned to complement any seafood dish.	**$35.00**
Spinach - Half Trays Fresh spinach typically sautéed with garlic and olive oil.	**$40.00**

Take-Out Catering Menu - Desserts

ITEM	PRICE
Seasonal Fruit Seasonal fruit selection on half or full tray. Serves 10-12 or 15-20 respectively. Ideal for groups.	**$40.00**
Chocolate Cake Rich chocolate cake, available in half or full tray options to serve groups of 10-20. Ideal for events and gatherings.	**$55.00**
Assorted Mini Cannolis Assorted mini cannolis, options for half or full tray serving sizes accommodating 10-12 or 15-20 people respectively. Id...	**$55.00**

Most Ordered

ITEM	PRICE
Philly Cheesesteak Eggrolls Served with a BBQ dipping sauce.	**$12.00**
Mac and Cheese Bites Topped with sriracha & truffle aioli.	**$12.00**
Marinated Skirt Steak Gluten-free option available. House teriyaki sauce.	**$31.00**
Fish and Chips Homemade tempura codfish served with fries & tartar sauce.	**$20.00**
Chicken Avocado Sandwich Buttermilk fried or grilled chicken cutlet, lettuce, tomatoes, pickles, topped avocado & a chipotle aioli on a toasted b...	**$14.00**
Wings Choisissez votre sauce préférée parmi BBQ, buffalo, chili thaï ou style italien, et savourez nos ailes de poulet. Elles...	**$13.00**
Caesar Salad Gluten-free option available. Garlic croutons, Parmesan frico, over romaine, topped with a creamy Caesar dressing.	**$12.00**
Chicken Taco Seasoned chicken, pico de gallo, chipotle sauce.	**$5.00**

Lunch & Dinner - Appetizers

ITEM	PRICE

Wings (Lunch & Dinner - Appetizers) — **$13.00**
Gluten-free option available. Served in a BBQ, buffalo, Thai chili or Italian style sauce.

Spinach Artichoke Dip — **$14.00**
Gluten-free option available. Served with fresh corn tortilla chips.

Personal Cheese Pizza — **$12.00**
Gluten-free option available. Cauliflower pizza for extra charge.

Mussels — **$12.00**
Gluten-free option available. Served in a red or white sauce.

Clams Oreganata — **$14.00**
Whole clams lightly breaded baked in a lemon white wine sauce.

Clams Casino Royale — **$14.00**
Baked and stuffed with chopped clams, bacon, peppers, onions and celery.

Fried Calamari — **$14.00**
Gluten-free option available. Served with a side of Thai chili, buffalo or marinara sauce.

Monroe Medley — **$16.00**
Trio alléchant de rouleaux de printemps au cheesesteak de Philly, bouchées de macaronis au fromage, et ailes croustillan...

Burrata Salad — **$16.00**
Gluten-free option available. Roasted tomatoes, prosciutto di Parma, burrata cheese, over mixed greens topped with basil...

Clams Cocktail — **$14.00**
Gluten-free option available.

Shrimp Cocktail — **$16.00**
Gluten-free option available.

French Onion Soup — **$10.00**
Savory caramelized onion broth, topped with melted cheese and toasted crusty bread.

Beet Salad — **$14.00**
Fresh beets served over a bed of baby arugula, topped with fresh goat cheese & candy walnuts.

Mac and Cheese Bites (Lunch & Dinner - Appetizers) — **$12.00**
Topped with sriracha & truffle aioli.

Philly Cheesesteak Eggrolls (Lunch & Dinner - Appetizers) — **$12.00**
Served with a BBQ dipping sauce.

Lunch & Dinner - Pasta

ITEM	PRICE
Pappardelle Pasta Gluten-free option available. Homemade pappardelle pasta topped with a short rib ragu and ricotta cheese.	**$21.00**
Linguini and Clams Linguine sans gluten disponible, accompagné de palourdes fraîches. Choix de sauce rouge ou blanche.	**$20.00**
Montauk Fishermans Catch Gluten-free option available. Shrimp, clams, mussels & calamari in a toasted garlic broth or red sauce served over lingu...	**$29.00**
Monroe's Mac N Cheese Add buffalo chicken for an additional charge.	**$14.00**
Penne Alla Vodka Gluten-free option available. Vodka pink tomato sauce.	**$19.00**

Lunch & Dinner - Salads

ITEM	PRICE

Caesar Salad (Lunch & Dinner - Salads) **$12.00**
Gluten-free option available. Garlic croutons, Parmesan frico, over romaine, topped with a creamy Caesar dressing.

B.L.T. Salad **$13.00**
Gluten-free option available. Romaine lettuce, tomatoes, roasted corn, cucumbers, scallions, hard boiled eggs, bacon, to...

Baby Iceberg Wedge **$14.00**
Gluten-free option available. Crispy iceberg, crumbled bacon, roasted tomatoes topped with a creamy blue cheese dressing...

Monroe's Salad **$10.00**
Gluten-free option available. Mixed greens, tomatoes, cucumbers, shredded carrots and red onions topped with a homemade...

Greek Salad **$13.00**
Gluten-free option available. Tomato, cucumber, red onion, sweet pepper, feta cheese, Kalamata olives, over crispy romai...

Lunch & Dinner - Chefs Specialties

ITEM	PRICE
Fish and Chips (Lunch & Dinner - Chefs Specialties) Homemade tempura codfish served with fries & tartar sauce.	**$20.00**
Chicken Bolognese Pan-fried chicken cutlet served in a light brown sauce, topped with mushrooms onion and melted mozzarella cheese. Served...	**$22.00**
Chicken Francese Poulet Francese, sans gluten disponible. Poulet doré dans une sauce au beurre, citron et vin blanc, accompagné de légume...	**$22.00**
Chicken Parmigiana Golden fried cutlet, tomato sauce and mozzarella cheese served with penne pasta.	**$21.00**
Lemon Garlic Roasted Chicken Gluten-free option available. Braised in lemon & herbs, served with mashed potatoes and vegetables.	**$24.00**
Shrimp Scampi Gluten-free option available. Served in a garlic lemon white wine sauce over saffron risotto.	**$24.00**
Sole Shrimp Oreganata Baked with lemon white wine sauce, topped with toasted bread crumbs, served with mashed potatoes and vegetables.	**$25.00**
Potato Crusted Atlantic Salmon Gluten-free option available. Finished with a sauvignon beurre Blanc, over mashed potatoes & vegetables.	**$27.00**
Poke Bowls Gluten-free option available. Served with wakame, green scallions, avocado, radishes, cucumber, edamame & wasabi over su...	**$22.00**
Meat Loaf Served with mashed potatoes, topped with peas and gravy.	**$22.00**
BBQ Baby Back Ribs Gluten-free option available. Served with fries.	**$22.00**

Lunch & Dinner - Burgers & Sandwiches

ITEM	PRICE
Chicken Avocado Sandwich (Lunch & Dinner - Burgers & Sandwiches) Buttermilk fried or grilled chicken cutlet, lettuce, tomatoes, pickles, topped avocado & a chipotle aioli on a toasted b...	**$14.00**
The Monroe Burger Un choix sans gluten est possible. Une délicieuse viande hachée de 10 oz, garnie de confiture de tomates et de jeunes po...	**$16.00**
Veggie Burger Gluten-free option available. Plant-based burger patty, caramelized onions, avocado, lettuce, tomato on a brioche bun.	**$13.00**
French Dip Sandwich Gluten-free option available. Choice of open-faced or closed, thinly sliced roasted prime rib, mozzarella, on garlic bre...	**$20.00**

ITEM	PRICE
Sliced Steak Sandwich Gluten-free option available. Choice of open-faced or closed, 10 oz NY strip sirloin, melted mozzarella cheese on garlic...	**$21.00**
Ahi Tuna Burger Gluten-free option available. Sesame seed crusted ahi tuna, avocado pickled ginger, cucumber, carrots, relish on a brioc...	**$20.00**
Black Label Burger Gluten-free option available. 10 oz prime house burger blend with lettuce, tomato, onion, choice of mozzarella or Americ...	**$14.00**
Gorgonzola Burger Gluten-free option available. 10 oz prime house burger blend topped with caramelized onions, bacon jam and gorgonzola ch...	**$16.00**

Lunch & Dinner - Steak & Chops

ITEM	PRICE
8 Oz Petite Filet Mignon Gluten-free option available.	**$37.00**
16 Oz NY Sirloin Gluten-free option available.	**$35.00**
16 Oz Ribeye Gluten-free option available.	**$39.00**
Marinated Skirt Steak (Lunch & Dinner - Steak & Chops) Gluten-free option available. House teriyaki sauce.	**$31.00**
Pork Chop Une côtelette de porc de qualité, accompagnée d'oignons, de piments forts et de champignons savoureux. Option sans glute...	**$27.00**

Lunch & Dinner - Kids' Menu

ITEM	PRICE
Chicken Strips Gluten-free option available. Grilled or fried chicken strips served with fries.	**$10.00**
Mozzarella Sticks Served with marinara sauce.	**$8.00**
Mac N Cheese Creamy, classic macaroni in a rich, velvety cheese sauce.	**$9.00**
Pasta Gluten-free option available. Red or butter sauce.	**$9.00**

Lunch & Dinner - Sides

ITEM	PRICE
Side Salad Fresh Green Salad: A Crisp, Refreshing Side Dish	**$6.00**
Truffle Parmesan Fries Hand-cut fries drizzled with truffle oil and sprinkled with grated Parmesan cheese, typically garnished with a touch of...	**$8.00**
Sautéed Spinach Sautéed green goodness, perfect for health-conscious diners seeking a flavorful leafy greens option.	**$8.00**
Roasted Brussels Sprouts Roasted Brussels sprouts, typically includes a savory blend of seasonings to enhance their natural flavors.	**$8.00**
Fries Frites croustillantes et dorées, délicatement assaisonnées.	**$6.00**

ITEM	PRICE
Sweet Potato Fries Crispy and flavorful fries made from sweet potatoes, a delightful twist on a classic favorite.	**$7.00**

Taco Tuesday - Tacos

ITEM	PRICE
Shrimp Taco Tempura style, pico de gallo, avocado, lava lava sauce.	**$5.00**
Empanadas Chicken, beef, shrimp or veggie served with pico de gallo & lava lava sauce.	**$5.00**
Quesadillas Shrimp, chicken, beef flour tortilla, pico de gallo Spanish crema, cheddar cheese, lava lava sauce.	**$5.00**
Chicken Taco (Taco Tuesday - Tacos) Seasoned chicken, pico de gallo, chipotle sauce.	**$5.00**
Beef Taco Pico de gallo, radishes, Spanish crema sauce.	**$5.00**

Take-Out Catering Menu - Packages

ITEM	PRICE
Package #3 Serves 30-35-people (full trays). Clams casino Royale (lemon white wine butter sauce), birria tacos (braised short rib,...	**$280.00**
Package Serves 35-40-people (full trays), P.E.I. Mussels (red or white), Philly cheesteak eggrolls, mozzarella sticks, beef emp...	**$320.00**
Package #1 Serves 10-15 people (half trays). Mac & cheese bites, Philly cheesteak eggrolls, spinach artichoke dip, wings (buffalo,...	**$150.00**
Package #2 Un assortiment pour 20 à 25 personnes avec des plateaux généreux : eggrolls du sud-ouest garnis de poulet, haricots noir...	**$225.00**

Take-Out Catering Menu - Appetizers

ITEM	PRICE
Clams Oreganata (Take-Out Catering Menu - Appetizers) Whole clams lightly breaded baked in a lemon white wine sauce.	**$60.00**
P.E.I. Mussels (Red or White) P.E.I. mussels offered in red or white sauce. Options: half tray (10-12 servings) or full tray (15-20 servings). Ideal f...	**$35.00**
Fried Calamari (Take-Out Catering Menu - Appetizers) Gluten-free option available. served with a side of thai chili, buffalo or marinara sauce.	**$65.00**
South Western Eggrolls Southwest roll: Crispy eggrolls filled with seafood, available in half tray or full tray sizes, serving 10-12 or 15-20 p...	**$35.00**
Philly Cheesesteak Eggrolls (Take-Out Catering Menu - Appetizers) Served with a bbq dipping sauce.	**$45.00**
Mac and Cheese Bites (Take-Out Catering Menu - Appetizers) Topped with sriracha & truffle aioli.	**$35.00**
Empanadas - Beef Beef empanadas, options for half or full tray serving 10-12 or 15-20 people respectively.	**$45.00**
Empanadas - Shrimp Shrimp-filled empanadas available in half or full trays, serving 10-12 or 15-20 people respectively.	**$40.00**

ITEM	PRICE
Empanadas - Vegetable Vegetable empanada; options for half or full tray, serving 10-12 or 15-20 people respectively.	**$30.00**
Empanadas - Chicken Pâte dorée fourrée d'un mélange de poulet assaisonné, disponible en portions demi ou pleine.	**$35.00**
Birria Tacos Seafood birria tacos, options for half or full tray serving 10-12 or 15-20 people respectively.	**$70.00**
Spinach and Artichoke Dip Gluten-free option available. served with fresh corn tortilla chips.	**$40.00**
Cheeseburger Sliders Seafood take-out catering appetizer: Mini cheeseburgers. Options for half or full tray serving 10-12 or 15-20 people res...	**$35.00**
Mozzarella Sticks (Take-Out Catering Menu - Appetizers) Served with marinara sauce.	**$65.00**
Wings (Take-Out Catering Menu - Appetizers) BBQ, buffalo or Thai chili sauce.	**$60.00**
Shrimp Cocktail (Take-Out Catering Menu - Appetizers) Gluten-free option available.	**$70.00**
Clams Casino Royale (Take-Out Catering Menu - Appetizers) Baked & stuffed with chopped clams, bacon, peppers, onions celery.	**$65.00**

Take-Out Catering Menu - Salads

ITEM	PRICE
Ceasar Salad Caesar Salad: Crisp romaine, Parmesan, croutons. Options for half or full tray servings.	**$40.00**
BLT Salad Romaine lettuce, tomato, roasted corn, cucumber, scallions, hard boiled eggs, topped with a creamy bacon dressing on the...	**$45.00**
Iceberg Wedge Salad crisp iceberg lettuce, variety of dressings available. Half tray or full tray options. Serves 10-12 or 15-20 people. Ide...	**$40.00**
Tomato and Fresh Mozzarella Caprese salad with ripe tomatoes and fresh mozzarella, available in half or full trays serving 10-12 or 15-20 people res...	**$50.00**
Monroes Salad Gluten-free option available. mixed greens, tomatoes, cucumbers, shredded carrots and red onions topped with a homemade...	**$35.00**
Greek Salad (Take-Out Catering Menu - Salads) Tomato, cucumber, red onion, sweet peppers, feta cheese, kalamata olives, over crispy romaine topped with vinaigrette. a...	**$45.00**

Take-Out Catering Menu - Pork

ITEM	PRICE
Pork Chops With sautéed onions, hot cherry peppers & mushrooms.	**$85.00**
BBQ Ribs Pork ribs in a BBQ sauce. Options: half tray for 10-12 people, full tray for 15-20 people.	**$90.00**
Roasted Loin of Pork Served with mushrooms & gravy.	**$60.00**

Take-Out Catering Menu - Beef

ITEM	PRICE

Pepper Steak — **$90.00**
Bell peppers, mushrooms, onions.

Marinated Skirt Steak (Take-Out Catering Menu - Beef) — **$120.00**
Gluten-free option available. house teriyaki sauce.

Roast Beef — **$105.00**
With onions, mushrooms & gravy.

Take-Out Catering Menu - Fish

ITEM	PRICE
Shrimp Fra. Diavalo Crevettes Fra Diavalo: Crevettes sautées dans une sauce tomate épicée. Disponible en portions de demi-plateau ou plateau...	**$75.00**
Shrimp Scampi (Take-Out Catering Menu - Fish) Gluten-free option available. served in a garlic lemon white wine sauce over saffron risotto.	**$75.00**
Shrimp Oreganata Oven-baked shrimp with breadcrumbs and herbs. Options include half tray for 10-12, full tray for 15-20.	**$70.00**
Salmon Oreganata, broiled.	**$85.00**
Sole Oreganata Breaded in seasoned crumbs, topped with oregano. Available in half tray or full tray servings.	**$90.00**

Take-Out Catering Menu - Poultry

ITEM	PRICE
Chicken Parmigiana (Take-Out Catering Menu - Poultry) Golden fried cutlet, tomato sauce and mozzarella cheese served with penne pasta.	**$55.00**
Chicken Cacciatore Sherry wine demi glace, tomato sauce, peppers onions, mushrooms.	**$75.00**
Chicken Scarpariello Morceaux de poulet tendre accompagnés de saucisse, pommes de terre savoureuses, poivrons croquants, et champignons, le t...	**$75.00**
Chicken Scarpariello with Sausage Combination of chicken pieces and sausages. Available in half tray or full tray sizes, serving 10-12 or 15-20 people res...	**$90.00**
Chicken Bolognese (Take-Out Catering Menu - Poultry) Light brown mushroom sauce topped with melted mozzarella cheese & onions.	**$75.00**
Chicken Francese (Take-Out Catering Menu - Poultry) Gluten-free option available. sautéed in a white wine lemon butter sauce, served with vegetables and mashed potatoes.	**$70.00**

Take-Out Catering Menu - Pasta

ITEM	PRICE
Penne Primavera Garlic and Oil Penne Primavera: Mixed seasonal vegetables, garlic & oil dressing. Available in half or full tray sizes, serving 10-12 o...	**$50.00**
Meatball Parmigiana Over Pasta Meatball Parmigiana: Tender meatballs, rich tomato sauce, melted Parmesan, served over pasta. Available in half or full...	**$60.00**
Penne Vodka Penne pasta in creamy vodka sauce. Options for half or full tray servings.	**$55.00**
Penne Pomodoro Penne pasta with a rich tomato sauce, available in half or full tray serving 10-12 or 15-20 people respectively.	**$50.00**

Take-Out Catering Menu - Sides

ITEM	PRICE
Mixed Vegetables - Half Trays Assorted seasonal vegetables, typically including a mix of carrots, broccoli, and squash, gently seasoned and prepared t...	**$30.00**
Grilled Garden Vegetables - Half Trays Assorted garden vegetables, including zucchini, bell peppers, and eggplants, grilled and typically seasoned with herbs a...	**$45.00**
Roasted Brussels Sprouts - Half Trays Roasted Brussels sprouts, typically including a blend of savory spices, presented in half trays suitable for catering.	**$45.00**
Mashed Potatoes - Half Trays Potatoes mashed and mixed with butter and cream, typically prepared in a half tray serving size.	**$30.00**
Roasted Potatoes - Half Trays Half tray of roasted potatoes, typically seasoned with herbs and spices, offering a hearty accompaniment to any meal.	**$35.00**
Hand-Cut Fries - Half Trays Frites découpées à la main, servies dans des demi-plateaux. Pommes de terre soigneusement taillées, frites jusqu'à obten...	**$25.00**
Potato Salad - Half Trays Potato salad in a half tray, combining diced potatoes with a creamy dressing, often accented with ingredients like celer...	**$40.00**
Sweet Potato Mashed - Half Trays Mashed sweet potatoes in a half tray, typically includes a smooth blend of sweet potatoes, subtly enhanced with a hint o...	**$40.00**
Sweet Potato Fries - Half Trays Crispy sweet potato fries, typically served in a half tray suitable for catering needs.	**$30.00**
Broccoli - Half Trays Steamed broccoli, lightly seasoned, served in a half tray.	**$35.00**
Spinach - Half Trays Spinach sautéed with olive oil and garlic, typically includes a blend of seasonings to enhance its natural flavors.	**$40.00**

Take-Out Catering Menu - Desserts

ITEM	PRICE
Tres Leches Tres leches cake available in half or full tray sizes, serving 10-12 or 15-20 people respectively.	**$60.00**
Assorted Mini Cannolis Mini cannolis in assorted fillings. Options for half or full tray servings. Ideal for take-out catering, dessert section...	**$55.00**
Seasonal Fruit Seasonal fruit selection on half or full trays, serving 10-12 or 15-20 people respectively. Ideal for group catering.	**$40.00**
Chocolate Cake Choice of half or full tray serving 10-12 or 15-20 people respectively.	**$55.00**
Napolean Napoleon pastry, available in half or full trays, serving 10-12 or 15-20 people, respectively. Ideal for seafood-themed...	**$60.00**

Most Ordered

ITEM	PRICE
Marinated Skirt Steak Gluten-free option available. House teriyaki sauce.	**$31.00**
Chicken Francese Gluten-free option available. Sautéed in a white wine lemon butter sauce, served with vegetables and mashed potatoes.	**$25.00**
Penne Alla Vodka Gluten-free option available. Vodka pink tomato sauce.	**$22.00**

ITEM	PRICE
Black Label Burger Gluten-free option available. 10 oz prime house burger blend with lettuce, tomato, onion, choice of mozzarella or Americ...	**$17.00**
Crab Cakes Handmade with lump crab meat, typically accompanied by a remoulade or aioli sauce, and often garnished with fresh herbs...	**$19.00**
Filet Mignon Wellington Bites Tender filet mignon bites wrapped in flaky puff pastry, typically includes a rich mushroom duxelles and is served with a...	**$19.00**
Shotgun Shell Rigatoni Bolognese Giant Tube Pasta Served in Succulent Chunky Meat Sauce.	**$25.00**
Chicken Strips Gluten-free option available. Grilled or fried chicken strips served with fries.	**$11.00**
Sweet Potato Fries Crispy and flavorful fries made from sweet potatoes, a delightful twist on a classic favorite.	**$8.00**
Fries Golden and crispy, seasoned to perfection.	**$7.00**
Sliced Steak Sandwich Gluten-free option available. Choice of open-faced or closed, 10 oz NY strip sirloin, melted mozzarella cheese on garlic...	**$23.00**
Chicken Avocado Sandwich Buttermilk fried or grilled chicken cutlet, lettuce, tomatoes, pickles, topped avocado & a chipotle aioli on a toasted b...	**$17.00**

Soups

ITEM	PRICE
Minestrone Hearty Italian soup with vegetables, beans, pasta, and aromatic herbs.	**$12.00**
Chicken Noodle Hearty chicken broth, tender noodles, and vegetables, seasoned to perfection.	**$12.00**
French Onion Soup Savory caramelized onion broth, topped with melted cheese and toasted crusty bread.	**$12.00**
Escarole and Beans Sautéed escarole and cannellini beans in a light broth with garlic and olive oil.	**$12.00**

Lunch & Dinner - Appetizers

ITEM	PRICE
Crab Cakes (Lunch & Dinner - Appetizers) Handmade with lump crab meat, typically accompanied by a remoulade or aioli sauce, and often garnished with fresh herbs...	**$19.00**
Eggplant Rollatini Delicious eggplant stuffed with ricotta, mozzarella, and tomato sauce, baked to perfection.	**$17.00**
Clams Casino Royale Baked and stuffed with chopped clams, bacon, peppers, onions and celery.	**$16.00**
Margherita Pizza Tomato sauce, fresh basil, and melted cheese on a classic crust.	**$14.00**
Fried Crispy Calamari Gluten-free option available. Served with a side of Thai chili, buffalo or marinara sauce.	**$16.00**
Risotto Balls Deep-fried risotto balls, often containing a heart of melted cheese and sometimes meat, encased in a crispy breadcrumb c...	**$16.00**
Homemade Buratta Gluten-free option available. Roasted tomatoes, prosciutto di Parma, burrata cheese, over mixed greens topped with basil...	**$14.00**

ITEM	PRICE
Filet Mignon Wellington Bites (Lunch & Dinner - Appetizers) Tender filet mignon bites wrapped in flaky puff pastry, typically includes a rich mushroom duxelles and is served with a...	**$19.00**
Shrimp Cocktail Gluten-free option available.	**$19.00**
Giant Meatball A single, large meatball, often mixed with herbs and spices, served in a rich tomato sauce.	**$16.00**
Mussels Gluten-free option available. Served in a red or white sauce.	**$16.00**
Clams Oreganata Whole clams lightly breaded baked in a lemon white wine sauce.	**$16.00**

Lunch & Dinner - Pasta

ITEM	PRICE
Linguini and Clams Gluten-free option available. Red or white sauce.	**$24.00**
Fettuccini Basilico Fresh Pasta served in Creamy Basil Garlic Sauce Topped with Shrimp	**$24.00**
Montauk Fishermans Catch Gluten-free option available. Shrimp, clams, mussels & calamari in a toasted garlic broth or red sauce served over lingu...	**$33.00**
Gnocchi Pesto Homemade Potato Pasta Served in a Creamy Basil Sauce.	**$25.00**
Shotgun Shell Rigatoni Bolognese (Lunch & Dinner - Pasta) Giant Tube Pasta Served in Succulent Chunky Meat Sauce.	**$25.00**
Zucchini Linguini Pomodoro Homemade Zucchini pasta serve in Plum Tomato Sauce.	**$26.00**
Penne Alla Vodka (Lunch & Dinner - Pasta) Gluten-free option available. Vodka pink tomato sauce.	**$22.00**
Pappardelle Pasta Gluten-free option available. Homemade pappardelle pasta in Creamy sauce topped with Mushrooms, Peas, & Prosciutto.	**$24.00**

Lunch & Dinner - Salads

ITEM	PRICE
Beet Salad Fresh Beets Served over a Bed of Baby Arugula, Topped with Fresh Goat Cheese & Candy Walnuts.	**$14.00**
Caesar Salad Gluten-free option available. Garlic croutons, Parmesan frico, over romaine, topped with a creamy Caesar dressing.	**$13.00**
Baby Iceberg Wedge Gluten-free option available. Crispy iceberg, crumbled bacon, roasted tomatoes topped with a creamy blue cheese dressing...	**$15.00**
Tuscan Salad Mixed Greens, Cucumber, Tomato, Red Onion, Dried Cranberries, Walnuts, & Goat Cheese, Served in Light Creamy Vinaigrette...	**$15.00**
Monroe's Salad Gluten-free option available. Mixed greens, tomatoes, cucumbers, shredded carrots and red onions topped with a homemade...	**$13.00**
Greek Salad Gluten-free option available. Tomato, cucumber, red onion, sweet pepper, feta cheese, Kalamata olives, over crispy romai...	**$14.00**

Lunch & Dinner - Chefs Specialties

ITEM	PRICE
Chicken Scarpariello Fresh White Meat Chicken with Sausage, Potatoes, Peppers, & Mushrooms Served in Roasted Garlic Rosemary Sauce.	**$29.00**
Chicken Calabrese Chicken Breasts Topped with Sun-dried Tomatoes, Shiitake Mushrooms, & Zucchini Served in Light Brown Sauce.	**$25.00**
Shrimp Scampi Gluten-free option available. Served in a garlic lemon white wine sauce over saffron risotto.	**$30.00**
Grilled Yellow Fin Tuna Fresh Tuna Grilled Brushed with Garlic & Oil Served with Side of Sautéed Broccoli Rabe.	**$34.00**
Glazed Salmon Lightly Cajin Breaded Filet Of Salmon Served on a Bed of Sautéed Spinach Topped with Orange Glaze.	**$31.00**
Chicken Rollatini Fried Chicken Breast Rolled and Stuffed with Shrimp Broccoli & Cheese Served in Light Brandy Brown Sauce.	**$30.00**
Sole Shrimp Oreganata Baked with lemon white wine sauce, topped with toasted bread crumbs, served with mashed potatoes and vegetables.	**$29.00**
Chicken Francese (Lunch & Dinner - Chefs Specialties) Gluten-free option available. Sautéed in a white wine lemon butter sauce, served with vegetables and mashed potatoes.	**$25.00**
Chicken Parmigiana Golden fried cutlet, tomato sauce and mozzarella cheese served with penne pasta.	**$25.00**

Lunch & Dinner - Burgers & Sandwiches

ITEM	PRICE
Chicken Avocado Sandwich (Lunch & Dinner - Burgers & Sandwiches) Buttermilk fried or grilled chicken cutlet, lettuce, tomatoes, pickles, topped avocado & a chipotle aioli on a toasted b...	**$17.00**
Sliced Steak Sandwich (Lunch & Dinner - Burgers & Sandwiches) Gluten-free option available. Choice of open-faced or closed, 10 oz NY strip sirloin, melted mozzarella cheese on garlic...	**$23.00**
Black Label Burger (Lunch & Dinner - Burgers & Sandwiches) Gluten-free option available. 10 oz prime house burger blend with lettuce, tomato, onion, choice of mozzarella or Americ...	**$17.00**
French Dip Sandwich Gluten-free option available. Choice of open-faced or closed, thinly sliced roasted prime rib, mozzarella, on garlic bre...	**$22.00**

Lunch & Dinner - Steak & Chops

ITEM	PRICE
Filet Mignon Gluten-free option available.	**$37.00**
Surf and Turf Lobster Tail with Filet	**$47.00**
NY Ribeye Gluten-free option available.	**$39.00**
Marinated Skirt Steak (Lunch & Dinner - Steak & Chops) Gluten-free option available. House teriyaki sauce.	**$31.00**
Pork Chop Gluten-free option available. Heritage pork chop, smothered in onions, hot peppers, and mushrooms.	**$26.00**

Lunch & Dinner - Kids' Menu

ITEM	PRICE
Chicken Strips (Lunch & Dinner - Kids' Menu) Gluten-free option available. Grilled or fried chicken strips served with fries.	**$11.00**
Mozzarella Sticks Served with marinara sauce.	**$11.00**
Mac N Cheese Creamy, classic macaroni in a rich, velvety cheese sauce.	**$11.00**
Pasta Gluten-free option available. Red or butter sauce.	**$11.00**

Lunch & Dinner - Sides

ITEM	PRICE
Broccoli Rabe Tender and nutritious greens with a delightful bitterness, perfect for a wholesome meal.	**$10.00**
Sautéed Spinach Sautéed green goodness, perfect for health-conscious diners seeking a flavorful leafy greens option.	**$9.00**
Baked Potato Perfectly baked, fluffy potato with a crisp skin	**$8.00**
Mashed Potatoes Creamy, buttery whipped potatoes, perfectly seasoned for a comforting side dish.	**$7.00**
Escarole Fresh escarole sautéed with garlic, typically includes olive oil in its preparation.	**$10.00**
Fries (Lunch & Dinner - Sides) Golden and crispy, seasoned to perfection.	**$7.00**
Sweet Potato Fries (Lunch & Dinner - Sides) Crispy and flavorful fries made from sweet potatoes, a delightful twist on a classic favorite.	**$8.00**