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The Monarch

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Menu Prices — October 25, 2026

The Monarch menu with prices in United States, updated January 2020: 22 items across 7 categories, prices from $6.00 to $100.00.

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The Monarch Menu with Prices (United States)

The Monarch menu with prices in United States, updated January 2020: 22 items across 7 categories, prices from $6.00 to $100.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/the-monarch

Menu categories: Appetizers · Flatbreads · Handmade Pastas · Composed Dishes · Composed Entrées · Dinner · Dessert

Appetizers

ITEM	PRICE
Margarita's Sourdough & Cultured Butter Cultured butter, smoked salt.	**$6.00**

Flatbreads

ITEM	PRICE
Tomato Flatbread Mozzarella maison fondante, tomates écrasées, basilic frais.	**$18.00**
Delicata Squash & Apple Courge delicata et pommes rôties accompagnées de bacon maison, crème de panais, éclats de grenade et roquette fraîche.	**$19.00**

Handmade Pastas

ITEM	PRICE
Agnolotti Pasta Pâtes Agnolotti délicatement farcies à la courge, nappées de beurre noisette. Garniture croquante de graines de courge e...	**$23.00**

Composed Dishes

ITEM	PRICE
Abalone a la Flambadou Bone marrow, lemon, capers, white wine, parsley, bread crumbs.	**$29.00**
Steak Tartare Mustard, shallots, capers, chives, cornichons, lemon, quail egg.	**$22.00**
Burrata Une combinaison audacieuse de romesco pistache-poblano accompagne ce burrata crémeux, avec des morceaux de topinambour e...	**$21.00**
Salad of Salanova Lettuce Green goddess, citrus, avocado, citrus seed granola.	**$18.00**
Oven-Roasted Bone Marrow Tranches de moelle osseuse rôties au four, accompagnées de baguette de pain au levain grillé, garnies de chimichurri vib...	**$25.00**
Calamari King trumpet mushrooms, rutabaga, rapini, pickled pepper, vadouvan.	**$23.00**
Smoked Mussel Escabeche White bean, treviso, leek, meyer lemon, aleppo, caraway toast.	**$20.00**

Composed Entrées

ITEM	PRICE
Farmer's Market Vegetarian Special Un assortiment de légumes, soigneusement cuisinés à la flamme de notre foyer à bois et au four traditionnel.	**$26.00**

ITEM	PRICE
Turkey Racines rôties nappées d'une sauce à la dinde parfumée aux herbes, agrémentées de morceaux de dinde confite, garnies d'u...	**$30.00**
Mussels Les moules de Hope Ranch mijotent dans une cocotte en fonte avec des notes de bière blonde, d'orange sanguine, de beurre...	**$30.00**
Cassoulet Crispy confit duck leg laid upon slow cooked central coast beans with a rich duck jus, topped with bread crumbs and frag...	**$35.00**

Dinner

ITEM	PRICE
Short Rib Slathered with a mixture of red wine and mustard before being roasted over an almond wood hearth.	**$58.00**
Filet Mignon Un filet mignon de 10 oz. doucement assaisonné de sel et de poivre, grillé lentement à la flamme, et couronné d’une touc...	**$56.00**
Duck Breast & Leg Lacquered with honey, jasmine, and coriander, the whole duck is hung inside our brick oven to roast before being transfe...	**$52.00**
Double Cut Pork Chop Faux-filet de porc à double coupe, délicatement saumuré dans un mélange de sucre brun, puis lentement caramélisé aux her...	**$49.00**
Half Roasted Chicken Seasoned with garlic and thyme, the chicken is then roasted in our brick lined oven.	**$44.00**
Slow Roasted Prime Rib 40 oz. of prime rib rubbed with garlic, thyme, olive oil, slow roasted in our brick oven and finished with horseradish b...	**$100.00**

Dessert

ITEM	PRICE
Freshly Fried Donuts Beignets de brioche légers, infusés à la lavande.	**$13.00**