

THE Monarch DINER

AVAILABLE ALL DAY EVERYDAY!

HANDCRAFTED HOUSE SPECIALS

FULL DINNER ENTREES STARTING AT \$13.99

ALL ENTREES INCLUDE: SOUP OR SALAD, DINNER BREAD & BUTTER (BY REQUEST), VEGETABLE & POTATO (UNLESS SPECIFIED) AND DESSERT (PUDDING, JELLO OR ICE CREAM)

ENTREES

ENHANCE your ENTREE

PREMIUM 4 COURSE includes soup and salad, entree & any dessert (from our onsite bakery) 3.99 extra

PREMIUM 5 COURSE includes (4) jumbo fried shrimp appetizer served with our housemade chipotle aioli, soup, salad, entree and any dessert (from our onsite bakery) 6.99 extra

VEGETABLES & SIDES

Fresh House Medley
Baked Potato
Baked Sweet Potato
Mashed Potatoes
Rice Pilaf
Apple Stuffing
French Fries
Cottage Cheese
Apple Sauce
Pickled Beets
Fried Eggplant
Potato Salad
Cole Slaw
Home Fries
Pasta (subs 2 sides)
Chef's vegetable of the day

WINE suggestions

B Side Cabernet
California \$11.99 / \$38

TORRESELLA PINOT GRIGIO
Italy \$7.99 / \$27

NOBLE VINES 337 CABERNET SAUVIGNON
California \$9.99 / \$34

FIRESTEED PINOT NOIR
Oregon \$7.99 / \$27

"THE BEACH" ROSÉ by Whispering Angel
Provence, France
\$6.99 / \$22

#1. APPLE JACK PORK CHOPS

Center cut tender pork chops topped with caramelized Apples and Onions in a Bourbon infused glaze, served with 1 Side
23.99 17.99

#2. MILE HIGH MEATLOAF

Homemade meatloaf stacked with mashed potatoes and topped with BBQ sauce, onion straws and cheddar cheese. Comes with one vegetable
19.99 16.99

#3. ULTIMATE CRAB CAKES

(2) Jumbo lump crab cakes, broiled to perfection over char-grilled asparagus and topped with a house made mustard cream sauce. Comes with one vegetable
23.99 18.99

New #4. PASTA TERZINA

Homemade ravioli, manicotti, and stuffed shells with a ricotta cheese topped with fresh tomatoes, garlic and basil marinara, finished with imported provolone cheese (Complete)
22.99 17.99

New #5. JACK DANIELS RIB EYE STEAK

14oz Rib Eye grilled to your temp served over our mash and topped with onion straws finished with our homemade Bourbon Sauce Served with 1 Side
34.99 24.99

#6. SHEPHERD'S PIE

Minced and braised ground beef with peas, carrot, corn kernels, topped with garlic cheese mash and toasted in casserole, served with brown gravy (Complete)
19.99 16.99

#7. OVER STUFFED GROUPEL

(2) Filet of grouper, stuffed with jumbo lump crab meat stuffing then broiled to perfection. Choice of potato and one vegetable
24.99 18.99

#8. GRANDMA'S FAMOUS CHICKEN POT PIE

Hearty chicken & vegetable stew topped with a homemade pie crust (complete)
18.99 14.99

New #9. STEAK AND CRAB

Charbroiled flank steak and a crab cake topped with crabmeat in a garlic butter sauce
28.99 21.99

New #10. CAJUN GARLIC SHRIMP

(8) Broiled jumbo shrimp in a garlic cajun sauce
25.99 18.99

New #11. CHICKEN PARM ALA VODKA

Chicken cutlet topped with a creamy vodka blush sauce finished with imported mozzarella served over penne (Complete)
21.99 18.99

New #12. FRENCH ONION NY STRIP

14oz NY Strip over our mashed potatoes and topped with our french onion soup, finished with three cheese (Provolone, Mozzarella and Cheddar Jack), served with 1 Side
29.99 23.99

#13. CHICKEN CROQUETTES

Our "50 Year Old Recipe"- all white meat and fried to perfection over mash and served with one vegetable
16.99 13.99

#14. BOURBON CHICKEN

Sauteed chicken, onions and mushrooms in our homemade bourbon sauce over rice and choice of (1) side
21.99 17.99

#15. PASTA PARMIGIANA BOWL

"A Twist to our Traditional Chicken Parm"
Chicken cutlet chopped and tossed in penne pasta with our homemade marinara sauce, parmesan cheese and topped with imported mozzarella (complete)
23.99 17.99

#16. MARBLEHEAD COMBO

"Best Value" Our famous crab cake, stuffed flounder and stuffed jumbo shrimp
27.99 20.99

#17. GRILLED CHICKEN & ASPARAGUS ALFREDO

Charbroiled chicken breast and fresh asparagus topped with our homemade parmesan Alfredo sauce over fettuccini (Complete)
22.99 17.99

New #18. CHICKEN TERIYAKI

Chargrilled chicken Sliced and Sauteed with Asian vegetables in our homemade teriyaki sauce over rice pilaf (Complete)
20.99 17.99

New #19. CRAB CRUSTED FLOUNDER

Wild caught flounder filet topped with buttery crab finished with bread crumb and baked to golden brown
24.99 18.99

#20. CRAB IMPERIAL

Our house recipe Imperial Crab topped with a cheese cream sauce, finished with buttered panko and oven baked to golden brown, served with potato and vegetable
24.99 19.99

New #21. CHICKEN SCARPARELLO

Sauteed Chicken, Spicy Sausage, Sliced Potato, peppers in a Tangy White wine Sauce over Linguini Complete
21.99 16.99

New #22. SALMON PICO DE GALLO

Broiled fresh chilean salmon topped with a fresh tangy tomato, cilantro, onion, lime salsa served with rice pilaf (Complete)
24.99 19.99

#23. TEXAS CHOPPED SIRLOIN STEAK

14 oz. ground sirloin topped with onion straws, homemade bbq sauce & shredded cheddar over mash, served with (1) side
19.99 16.99

New #24. SEAFOOD JUMBALAYA

Sauteed shrimp clams calamari, mussels, spicy sausage, onions and peppers tossed in rice pilaf with a creole sauce (Complete)
29.99 25.99