MONROE'S

An American Trattoria

INAUGURATION SPECIAL

(Choose 1 item from any 3 categories below for $35, Includes fountain beverage and bread)

CARPACCIO DEI GRISONI

Thin slices of air-dried beef topped with fresh mushrooms and Grana Parmigiano Reggiano, finished with a touch of lemon juice, Tuscan olive oil and crushed black pepper

GNOCCHI

Gnocchi made with Peruvian potatoes and served with our Bolognese sauce and a touch of cream

PATE

House-made pork pate with slivers of pistachio, served with sliced baguette, chopped onion and balsamic reduction

MUSSELS AU GRATIN

New Zealand mussels topped with breadcrumbs, melted Parmesan cheese, parsley and olive oil

CRAB COCKTAIL

Colossal crabmeat served with a cocktail sauce

INSALATA MISTO CON FORNO

A mix of greens with goat cheese and dates, and a white balsamic vinegar reduction

MOZZARELLA CAPRESE

Slices of our house-made fresh mozzarella under fresh tomato slices and basil leaves, with olive oil and cracked pepper

SMOKED TROUT

Smoked rainbow trout served over mixed greens with our vinaigrette

CAESAR SALAD

Romaine lettuce hearts with Monroe's Caesar dressing, grated parmesan cheese and croutons

MEDJOOL DATE AND RADICCHIO SALAD

Radicchio, dates, blue cheese, and smoked applewood bacon drizzled with a white balsamic vinegar reduction

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PORTERHOUSE PORK CHOP

A 14oz pork chop grilled and topped with Gorgonzola cheese and a red wine sauce, served with scalloped potatoes and vegetables

FILET MIGNON

Three filet mignon medallions grilled with a mushroom sauce, served with vegetables and scalloped potatoes

FLOUNDER

Pan-seared herb and potato flake encrusted flounder with a lemon butter sauce, served with vegetables and scalloped potatoes

IL FEGATO DEL SALUMAIO

Calf's liver dusted with flour and sautéed in olive oil, topped with a Dijon mustard, bacon and cream sauce and served with vegetables and scalloped potatoes

SCALOPPINE CON MOZZARELLA E MARINARA

Veal cutlets breaded, fried and topped with a piece of mozzarella cheese and marinara sauce, served with pasta

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BREAD PUDDING

Our bread pudding served warm with a bourbon sauce

TORTA DEL FORMAGGIO

Cheesecake topped with house-made strawberry sauce

SORBETTO ALLA FRUTTA

Mixed berry sorbet