

# The Monarch Dining Room

## Starters

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### Apple Waldorf

Fresh Apples Tossed with Celery,  
Walnut, Raisins and Classic Dressing

### Shrimp Cocktail

Everyone's Favorite Served with  
Cocktail Sauce and Lemon

### Cottage Cheese and Pineapple

A Light Portion of Cottage Cheese Served  
with Diced Fresh Pineapple

### Vegetable Eggroll

Served with a Tangy Sweet and Sour Sauce

## Salads

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Small House Salads Served with Your Choice of  
Dressing; Ranch, Bleu Cheese, Fat-Free Raspberry  
Vinaigrette, Fat-Free Italian, Thousand Island,  
Honey Mustard, Balsamic Vinaigrette or Creamy  
Caesar

### Caesar

Chopped Romaine Tossed with Caesar Dressing,  
Parmesan Cheese and Croutons

### House Greek Salad

Mixed Greens Tossed with Kalamata Olives, Herb  
Vinaigrette and Feta Cheese

### BLT Salad

Iceberg lettuce tossed with Bacon, Roasted Garlic  
Ranch and Diced Tomatoes

### Wedge Salad

Iceberg Wedge with Tomatoes, Bacon, and  
Crumbled Blue Cheese

## Desserts

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Crème Brule Finished with Grand  
Marnier Cream

Domestic & Imported Cheese Plate  
Served with Crackers

## Entrees

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All Entrees Are Served with Soup, Salad, Rolls  
and Butter Along with Your Choice of; Baked  
Potato, Baked Sweet Potato, Rice Pilaf, Mashed  
Potatoes and Vegetables Du Jour  
Grilled Chicken, Salmon or Seasonal Vegetable  
Plates are Always Available

Lobster Macaroni and Cheese Creamy Three  
Cheese Macaroni and Cheese Filled with  
Lobster Claw Meat and Served with One Side  
Item

### Chicken Parmesan

Fried Chicken Breast, Finished with Marinara  
Sauce, Diced Tomatoes, and Parmesan Cheese  
with One Additional Side Item

### Petit Filet

Grilled Beef Tenderloin, Finished with a Madera  
Demi-Glace, Served with Two Side Items

### Eggs Benedict

English Muffins Topped with Canadian Bacon,  
Poached Eggs, and Hollandaise Sauce, Served  
with Two Slices of Candied Bacon and One Side  
Item