



BRUNCH STARTERS

YOGURT PARFAIT 12

Streusel Granola | Strawberry | Honey

ALMOND CHIA PUDDING 14

Passionfruit | Poached Pear | Coconut Crunch

FRUIT & BERRIES 12

Seasonal Selections | Mint Leaf
Pomegranate Molasses

AVOCADO TOAST 18

Smoked Salmon | Herbed Gournay Cheese | Capers
Tomato | Dill

GEM SALAD 20

Vande Rose Bacon | Tomato | Maytag Blue
Banyuls Vinaigrette

CHILLED JUMBO SHRIMP COCKTAIL* 27

Cocktail Sauce | Bergamot Aioli

GARDEN GREEN SALAD 19

Green Goddess | Gold Potato | Comte

WOOD FIRED OCTOPUS 30

Romesco | Caper | Oregano | Lemon

FRENCH ONION SOUP 22

Brandy | Alpine Cheese | Baguette

MARKET OYSTERS* 25

Cocktail Sauce | Mignonette

MONARCH OYSTERS* 29

Caviar | Yolk | Ponzu

PLATEAU

FRUITS DE MER*

CLASSIQUE 125

For 2-3 Guests 125

East Coast Oysters 6pc | Little Neck Clams 4pc
Half Chilled Lobster | Gulf Shrimp 4pc

ROYALE 240

For 4-6 Guests

Oysters 12pc | Little Neck Clams 8pc
Whole Chilled Lobster | Gulf Shrimp 6pc
Scallop Ceviche 2oz | Tuna Tartare 2oz | Smoked Trout Roe 1oz

A LA CARTE

EAST COAST OYSTERS 6pc | 24

LITTLE NECK CLAMS 6pc | 20

GULF SHRIMP 4pc | 26

1/2 MAINE LOBSTER COCKTAIL 40

CAVIAR

IMPERIAL GOLDEN
OSETRA* 30g | 175

KALUGA HYBRID* 30g | 120

CLASSIC WHITE
STURGEON* 30g | 95

Caviar served with

Blinis | Crème Fraiche | Red Onion
Chive | Egg

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FROM THE HEARTH

COOKED OVER TEXAS POST OAK & PECAN | USDA PRIME GRADE & HIGHER*

ADD 2 EGGS AND HASHBROWNS TO ANY STEAK +9

BAVETTE 8oz | **39**

NEW YORK STRIP 12oz | **60**

FILET MIGNON 10oz | **70**

TOMAHAWK RIBEYE 30oz | **175**

BONE-IN COWBOY RIBEYE 16oz | **100**

28-DAY DRY AGED PORTERHOUSE 32oz | **225**

A5 JAPANESE WAGYU RIBEYE 8oz | **185**

COLORADO RACK OF LAMB 4-Bone | **65**

SAUCES & BUTTERS 5 EACH

Bearnaise

Chimichurri

Cabernet Jus

Sauce Au Poivre

Maître d'hôtel Butter

Black Truffle Butter

Foie Gras Butter

Tasting of All Sauces & Butters 25

OAK & AMBER SPECIALTIES

MONARCH BREAKFAST* 24

2 Eggs Your Way | Latke Hashbrowns
Sourdough Toast | Choice of Vande Rose Farm
Bacon or Seared Beef Sausage

JAMBON DE PARIS OMELET* 22

Herbed Gournay Cheese | Artisan Greens
Fine Herbs

BLUEBERRY FRENCH TOAST 21

Orange Glaze | Lemon Labne | Toasted Almonds
Vermont Maple

SEARED SCALLOP RISOTTO* 49

Preserved Lemon | Garlic Crisps
Smoked Trout Roe

WOOD FIRE GRILLED BURGER* 34

8oz Brisket Blend | American Cheese | Onion | Dill
Pickle | Sesame Brioche
Add Egg +3

RIGATONI A LA VODKA 39

Stracciatella | Basil

A LA CARTE

Two Eggs Any Style* 6

Greek Yogurt 7

Bowl of Berries 9

Sliced Avocado 8

Cold Smoked Salmon* 10

Vande Rose Farms Bacon 10

Beef Sausage 9

Hashbrowns 9

SIGNATURE SIDES

POMMES PUREE 15

Yukon Gold | European Butter | Sea Salt

ROSEMARY TALLOW POMME FRITES 14

House Cut | Green Goddess Aioli | Ketchup

SIGNATURE HASHBROWN 22

Smoked Trout Roe | Labne | Aleppo

LOBSTER & MACARONI AU GRATIN 34

Bechamel | Cheddar | Comte | Bacon | Savory Crumble

WOOD FIRED JUMBO ASPARAGUS 18

Pomegranate Molasses | Sumac | Lemon

JUNIPER GLAZED BRUSSELS SPROUTS 22

Apple Cider | Pickled Currant | Bacon Lardon

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