



Monarch Menu

<https://menuweb.menu>

411 S. Monarch St.CO 81611, ASPEN, United States

+19709252838 - <http://www.monarchaspen.com/>



The *menu of Monarch* from [ASPEN](#) includes **169** dishes. On average the **dishes or drinks on the menu** cost approximately \$25.8. You can view the categories on the menu below. The Monarch is a sophisticated steak house with an ambiance inspired by a London Gentleman's Club. Whether you're looking for a romantic dinner, a unique experience, or simply seeking luxury, you'll find it here. Enjoy world-class cocktails, classic aperitifs, exquisite prime steaks, tableside Caesar salad, caviar service, and a wide selection of wines.

Monarch Menu



Non Alcoholic Drinks

WATER

Alcoholic Drinks

ESPRESSO MARTINI

Soups

SOUP OF THE DAY \$14.0

Pasta

FETTUCCHINE

Mains

SEARED SCOTTISH SALMON \$40.0

Snacks

BRUSCHETTA

Starters & Salads

FRENCH FRIES

Appetizer

TARTARE

Specialties

KING CRAB \$22.0

Beef Dishes

FILET MIGNON

Dessert

STICKY TOFFEE PUDDING

Chicken

MOTHER OF DRAGONS \$16.0

Spirits

MARTINI

American Food

MAC AND CHEESE

Shakes

SHAKE

Pizza Classic Ø 24 Cm

BLACK PEARL \$17.0

Brunch

HERB ROASTED HALF CHICKEN \$32.0

Sánwiches

ITALIAN JOB \$17.0

Speciality Cocktails

RUN FOR THE ROSES \$16.0

Additions

KING CRAB OSCAR \$25.0

Sparkling

CHAMPAGNE, HENRIOT, BRUT
SOVERAIN FRANCE NV

Brunch Cocktails

FIZZY LIFTING DRINK \$16.0

Monarch Menu



Steaks & Chops

COLORADO RACK OF LAMB \$65.0

Fish & Fowl

BROILED HALF MAINE LOBSTER \$60.0

The Monarch Bison Burger

THE MONARCH BISON BURGER \$30.0

Bar Menu

MONARCH BISON BURGER \$20.0

To Start

MARKET GREEN SALAD \$13.0

Classic Cocktails

CORPSE REVIVER #2 \$16.0

Craft Cocktails

PUNCH DRUNK LOVE \$17.0

Course #1

SCOTCH EGG \$16.0

Keto Friendly Rolls

MASTER OF DISGUISE \$17.0

Soft Drinks And Juices

CRANBERRY JUICE

Local Craft Brews

SEASONAL CIDER \$6.0

Hops

CZECHVAR (CZECH REPUBLIC)

Imported Beers

AMSTEL LIGHT, HOLLAND \$5.0

From The Pasture

STEAK CHIPS \$22.0

Family Style Sides

WHIPPED POTATOES \$10.0

India Pale Ale

VOODOO RANGER IPA, CO \$7.0

Sushi

SHIBUYA \$27.0

Appetizers For The Table

PARISIAN GNOCCHI \$18.0

French

FRENCH ONION SOUP \$15.0

Get Saucy

GARLIC HERB BUTTER \$3.0

Tropical

1944 MAI TAI \$17.0

Dinner Accompaniments

YORKSHIRE PUDDING \$11.0

Monarch Menu



Butcher Block

32 OZ TOMAHAWK RIB EYE

Ø – Proof

ST. PAULI, NA GERMANY

Specialty Steak Cuts For Two

28 OZ. PORTERHOUSE

Wet Your Appetite

BLACK BUFFALO \$16.0

Add A Protein To Any Dish

HALF POUND KING CRAB LEGS \$34.0

Meat Or Fish

LEMON SOLE \$37.0

Uncategorized

BUNNY CHOW \$17.0

Soft Drinks

COLA

JUICE

Coffee

CAPPUCCINO

ESPRESSO

Manhattans

THE LOWER FORTY EIGHT

MONKS OF MANHATTAN \$19.0

Steaks



8 OZ PRIME FILET \$58.0

RIBEYE STEAK

PORTERHOUSE

Cocktails

ASPEN JET \$17.0

MONARCH NEGRONI \$21.0

BURNING MAN

Bottles & Cans

STELLA ARTOIS, BELGIUM \$6.0

GUINNESS STOUT, IRELAND \$7.0

HOEGAARDEN, WHEAT BEER, BELGIUM \$7.0

Seafood Plateaux

EAST WEST COAST OYSTERS \$4.0

1/2 DOZEN LEMON HERB JUMBO PRAWNS \$25.0

CHILLED CRAB RILLETTE \$16.0

Prime Meats

6 OZ BISON FILET \$49.0

20 OZ COWBOY RIB EYE \$65.0

18 OZ PORK TOMAHAWK \$48.0

Sparkling Wine & Champagne

SPARKLING ROSÉ, JANSZ, TASMANIA, AUSTRALIA N.V. \$16.0

Monarch Menu



CHAMPAGNE, VEUVE CLICQUOT LA GRANDE DAME, FRANCE '08	\$50.0
CHAMPAGNE, DOM PERIGNON, FRANCE '06	\$65.0

Entrées



DIVER SCALLOPS	\$23.0
PRAWN COCKTAIL	\$17.0
SHRIMP COCKTAIL	
ANCHOVIES	

White Wine

PINOT GRIGIO, RONCO DELLE BETULLE FRIULI, ITALY '18	\$13.0
SAUVIGNON BLANC, DOMAINE DU PRÉ SEMELÉ SANCERRE, FRANCE '18	\$20.0
CHARDONNAY, DOMAINE LAROCHE, SAINT MARTIN, CHABLIS, FRANCE '18	\$18.0
CHARDONNAY, WALTER HANSEL, CAHILL LANE, RUSSIAN RIVER, CA '16	\$25.0

Restaurant Category

- FRENCH
- STEAKHOUSE
- DESSERT
- ITALIAN

Seafood

BELUGA CAVIAR	\$45.0
PRAWN	
CRAB CAKES	
CALAMARI	
LOBSTER TAIL	

Beer

PACIFICO, CERVEZA CLARA, MEXICO	\$5.0
ASPEN BREWING COMPANY, ASPEN BLONDE, CO	\$6.0
COLORADO NATIVE, AMBER LAGER, CO	\$7.0
DELIRIUM TREMENS, STRONG PALE ALE, BELGIUM	\$10.0
LEFT HAND BREWING COMPANY, NITRO MILK STOUT, CO	\$6.0

Caviar

PETROSSIAN 30G	
CLASSIC SHASSETRA	\$70.0
IMPERIAL WHITE STURGEON	\$150.0
OSSETRA PRESIDENT	\$275.0
TASTING FLIGHT OF THREE 36G	\$195.0

Crown It

SHAVED FOIE GRAS TORCHON	\$18.0
GARLIC ROASTED SCALLOP	\$16.0
STILTON BLUE CHEESE	\$6.0
CARAMELIZED FARM ONIONS	\$6.0
FRESH WINTER TRUFFLE	

Starters

STEAMED MUSSELS CLAMS	\$19.0
MONARCH ROCKEFELLER	\$22.0
PRIME FILET TARTARE	\$23.0
BRAISED DUCK POUTINE	\$18.0
BUTTER POACHED LOBSTER TAIL	\$22.0
18 OZ. KANSAS CITY STRIP	

Monarch Menu



Sauces

PIQUILLO PEPPER HOLLANDAISE	\$4.0
LONDON CURRY SAUCE	\$5.0
SHERRY MUSHROOM RAGOUT	\$5.0
GREEN PEPPERCORN DEMI	\$5.0
GAUCHO CHIMICHURRI	\$4.0
SPICY HOUSE ENGLISH MUSTARD	\$2.0

These Types Of Dishes Are Being Served

SALAD

TUNA STEAK

LOBSTER

SOUP

LAMB

OYSTERS

Salads

ROASTED BONE MARROW	\$21.0
TABLE SIDE CAESAR (MIN 2 PPL)	
THE MONARCH SALAD	\$16.0
CAESAR SALAD	
SALAD	
SIDE SALAD	
SIDE CAESAR SALAD	

Red Wine

PINOT NOIR, ETUDE WINES, ESTATE, CARNEROS NAPA, CA '17	\$20.0
NEBBIOLO, AZELIA BAROLO PIEDMONT, ITALY '15	\$30.0
GRENACHE BLEND, CHÂTEAU DE MONTFAUCON, BARON LOUIS, LIRAC, FRANCE '14	\$16.0

TEMPRANILLO, BODEGAS ONTAÑON, RESERVA, RIOJA, SPAIN '11	\$14.0
BORDEAUX, CONFIDENCES DE PRIEURÉ-LICHINE MARGAUX BORDEAUX, FRANCE '15	\$27.0
CABERNET SAUVIGNON, DARMS LANE, FORTUNE 1621, NAPA, CA '17	\$20.0
CABERNET SAUVIGNON, CAYMUS VINEYARDS NAPA, CA '17	\$40.0

Side Dishes



MAC CHEESE	
HASSLEBACK POTATO	\$12.0
CHARRED BROCCOLI	\$13.0
PAN-FRIED SMASHED POTATO	\$12.0
GRILLED ASPARAGUS	\$14.0
SEARED MUSHROOMS	\$14.0
CREAMED SPINACH	\$11.0
COCONUT CURRIED CAULIFLOWER	\$11.0
SAUTEED SPINACH	\$10.0
BLACK TRUFFLE MAC CHEESE	\$35.0
ROASTED BRUSSELS SPROUTS	\$13.0
HOUSE CUT CHIPS	

Ingredients Used



MUSHROOMS
SHRIMP
GARLIC
BUTTER
CHEESE
BRUSSEL SPROUTS
ONION
FRENCH ONION

Monarch Menu



CHOCOLATE

BACON

POTATOES

HALIBUT

SYRUP

CUCUMBER

CRANBERRY

Monarch

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ASPEN, United States

Opening Hours:
Monday 19: 5-00:00

Made with [Menu](#)

