"He who does not mind his belly will hardly mind anything else."
Dr. Samuel Johnson

FOR PRIVATE PARTIES & SPECIAL EVENTS
please call Christopher 288-1010

APPETIZERS

Lobster Bisque 14

Yellowfin Tuna 19
fall apples, coconut curry

Shrimp Cocktail 18

Steak Tartare 19/27

East & West Coast Oysters 20
½ dozen

ENTRÉES

Bronzini 32
baby artichokes

Natural Chicken 29
market vegetables, natural jus

Maine Lobster Club 29
butter lettuce, smoked bacon

FROM THE GRILL

18 oz. Dry Aged Bone-In Sirloin 55
bordelaise

NY Strip Steak 38
french fries

Monkey Bar Burger 22
sweet and sour peppers, french fries

Organic Chicken Paillard 26
frisée, roasted tomato

Atlantic Salmon 30
cauliflower, field mushrooms, truffle sauce

PASTA

Fettuccine 24
broccoli rabé, cherry tomatoes, parmesan

Pappardelle 26
short rib ragu, pepper relish

Fall Squash Risotto 26
duck confit

FEATURED WINES

BY THE GLASS

Sparkling 16
raventos i blanc cava gran reserva 2007

WHITE

Sauvignon Blanc 17
domaine du carrou sancerre 2011

Riesling 14
josef leitz rudesheimer trocken, rheingau 2011

Chardonnay 15
la cadette bourgogne vezelay la châtelaine 2009

ROSÉ

Cinsault 14
malanche perle de rosé, coteaux varois 2010

RED

Sangiovese 14
poggio al sole chianti classico 2009

Cabernet Sauvignon 18
truchard, carneros 2009

Syrah + ... 19
mark herold flux, california 2009

SALADS

Salad Greens 12
banyuls vinaigrette

Baby Beet Salad 14
feta, pistachios

Cured Salmon 14
citrus aioli, arugula salad

Monkey Bar Chopped Salad 19

Monkey Bar Cobb Salad 26

SIDES

French Fries
Broccoli Rabé
Braised Fingerlings
Baby Carrots
Sunchokes
Swiss Chard
Shishito Peppers

9

Gratuity of 20% will be added to parties greater than six

SOME DISHES CONTAIN NUTS; PLEASE LET US KNOW IF YOU ARE ALLERGIC