

120 Walnut
Street



Monroe,
Louisiana

AT THE HOTEL MONROE

Small Plates and Sides

- 10 Roasted Tri Colored Carrots & Ricotta
- 10 Seasonal Fresh Vegetables
- 12 Buttermilk Mashed Potatoes
- 12 Wild Rice Pilaf
- 16 Diane's Old Fashioned Sausage Balls
- 16 Portabella Fries
- 16 Fried Green Tomato Stack
- 16 Wasabi Deviled Eggs
- 22 Bacon Wrapped Alligator Kabobs
- 22 Quail Wings
- 22 Calamari Fries

Salads

- 10 **Garden**
Local Farms Organic Field Greens,
Cucumber, Shaved Onion, Asparagus,
Carrots, Croutons, Choice of Dressing
- 14 **Caesar**
Romaine, Reggiano Parmesan, Herbed
Croutons, Caesar Dressing
- 18 **Ouachita Harvest**
Organic Field Greens, Roasted Sweet
Potato, Black Eyed Peas, Pickled Red
Onion, Heirloom Cherry Tomatoes,
Toasted Pecans, Creole Mustard
Vinaigrette, Croutons
- 22 **Blackened Shrimp and Watermelon**
Blackened Gulf Shrimp, Cubed
Watermelon, Baby Spinach, Mint, Feta
Cheese, Toasted Sunflower Seeds,
Balsamic Dressing

From The Butcher

- 52 **Ribeye 16oz**
Iowa's Best *All Natural*

- 58 **Filet Mignon 8oz**
44 Farms

Steak Sauce *Choose One*

Red Wine Demi | Brandied Mushroom | Blue Cheese | Charred Onion | Béarnaise | Creamed Horseradish | Chimichurri

- 52 **Alligator Ribs 24oz**
Local Farms
Spicy Chipotle BBQ Glaze

- 46 **Pork Shank Osso 22oz**

- 46 **Scottish Salmon 8oz**
Scotland
Picatta

Heirloom Entrees

- 46 **Chicken Cordon Bleu**
Fresh Ground Chicken Breast,
Wrapped in Prosciutto, Spinach
and Cheeses, Served with
Buttermilk Garlic Mashed
Potatoes, Asparagus, and White
Wine Cream Sauce

- 48 **Beef Stroganoff**
Fresh Trimmed Filet Tips Braised
in Red Wine Mirepoix with Chef's
Blend Mushrooms and Heirloom
Potatoes Over Potato Gnocchi

- 44 **Diane's Frutti di Mare**
Fresh Blue Mussels, Clams,
Shrimp, Calamari, and Crawfish
Sautéed in White Wine, Butter,
Garlic Capers, and Parmesan

14 Dessert du jour

New York Style Cheesecake

Flourless Chocolate Torte

Chocolate Mousse

Crème Brûlée