

Paradise Beach Grille

Monarch Cove Inn Menu

FIRST COURSE

Choice of:

Monterey Bay Green Salad

MIXED SPRING GREENS TOPPED WITH CARROTS, CUCUMBER, TOMATO, ROASTED CORN & CRISPY FRIED ONIONS, WITH YOUR CHOICE OF DRESSING.

-OR-

Cup of Soup

Choice of one of the following:

New England Clam Chowder

RICH CLAM BROTH WITH MINCED OCEAN CLAMS, POTATOES, ONIONS, CELERY, CREAM, FUMÉ BLANC, FRESH HERBS & A HINT OF CREAM SHERRY.

French Onion

CARAMELIZED SWEET ONIONS, WITH A TOUCH OF FRESH THYME & MARSALA. TOPPED WITH GARLIC CROSTINI & MELTED SWISS CHEESE.

Soup Du Jour

PLEASE ASK YOUR SERVER ABOUT OUR SOUP SELECTION.

SECOND COURSE

Choice of:

Braveheart Teriyaki Marinated Angus Skirt Steak

TERIYAKI MARINATED BRAVEHEART ANGUS SKIRT STEAK SERVED WITH GARLIC MASHED POTATOES, SEASONAL VEGETABLES AND ACCENTED WITH A JAPANESE SPICY YAKINIKU SAUCE.

Fire Roasted Organic Half Chicken, Honey Chipotle Glaze

TENDER ½ CHICKEN, FIRE ROASTED, SERVED ATOP GARLIC MASHED POTATOES, GRILLED SPINACH TOPPED WITH SUCCULENT HONEY CHIPOTLE GLAZE AND SERVED WITH FRESH SEASONAL VEGETABLES.

Sugar & Spice Salmon

CHAR-GRILLED ATLANTIC SALMON FILLET GRILLED WITH SWEET & SAVORY SPICES, ACCENTED WITH CHAMPAGNE MUSTARD BEURRE BLANC. SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES.

THIRD COURSE

Choice of:

Ghirardelli Chocolate Mousse

-OR-

Crème Brulée