

APPETIZERS

FLORIDA SHRIMP MANGO STACK

Spicy shrimp and crabmeat layered with avocado and mango salsa. 10

FRIED GREEN ZELLWOOD TOMATOES

Locally-grown, in a spicy breading with wasabi mayonnaise. 6

ESCARGOT

Baked in herb garlic butter served with garlic toast points. 8

SCALLOPS & CRABMEAT DIP

Fresh scallops and crabmeat baked in an Asian-based cream dip served with garlic toast points. 10

MONROE'S SHRIMP COCKTAIL

Chilled jumbo shrimp with our signature cocktail sauce. 9

BBQ BACON-WRAPPED SHRIMP

Jumbo shrimp wrapped in applewood-smoked bacon and skewered, grilled, and basted with a tangy barbecue glaze. 12

SAUSAGE MUSHROOMS

Jumbo mushroom caps generously stuffed with savory, smoked sausage and topped with a rich creamy cheese sauce. 7

SPINACH & ARTICHOKE DIP

A creamy mixture of Monterey Jack and Cheddar cheese blended with spinach, artichoke hearts, and applewood-smoked bacon. Served with garlic toast points. 8

FRIED CALAMARI

Lemon pepper breaded calamari served with sweet Thai chili dip. 9

SOUPS & SALADS

SPICY FLORIDA GUMBO cup 5 / bowl 7

SOUP OF THE DAY cup 5 / bowl 7

MONROE'S SPINACH SALAD

With applewood-smoked bacon, chopped eggs, golden raisins, and hot applewood-smoked bacon dressing. 7

LETTUCE WEDGE

With applewood-smoked bacon, bleu cheese crumbles, tomato, and bleu cheese dressing. 7

HOUSE CAESAR SALAD

Crisp, fresh romaine tossed with parmesan cheese, herb croutons, and creamy Caesar dressing. 7

MONROE'S HOUSE SALAD

Chopped romaine, iceberg and spring mix lettuce with cucumber, tomato, onions, herb croutons, and choice of dressing. 5

Special menus and accommodations available for large parties. Please ask your server. An 20% gratuity will be added to parties of 6 or more.

**Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

ENTRÉES

Add a cup of soup to any entrée - 2.46. Substitute Caesar or spinach salad for house salad - 2.46.

STEAK, CHICKEN & RIBS

Fresh, hand-cut Angus steaks and ribs grilled over a hardwood charcoal grill. Served with choice of soup or house salad, baked potato, sweet potato banana mash or fried potato tangles, and buttered biscuit bread.

TOP SIRLOIN

Choice 8oz sirloin 19
Add crab meat and hollandaise 8

FILET MIGNON

Grilled filet wrapped with applewood-smoked bacon.
6oz 27 / 10oz 38

SMOKED PRIME RIB

Slow smoked with mesquite and served with au jus. 26

BONE-IN RIBEYE

16oz ribeye seared rich and flavorful. 40

NEW YORK STRIP

12oz ribeye seared rich and flavorful. 29

BEEF RIBS

Slow smoked with mesquite and pecan woods. 24

ST. LOUIS RIBS

A full rack of our famous smoked pork ribs. Served with cinnamon smoked apples. 22

PORK CHOPS

Two bone-in pork chops served with cinnamon smoked apples. 19

CHICKEN DUET

Two chicken breasts stuffed generously with spinach and parmesan cheese. 16

SIDES

CINNAMON SMOKED APPLES 4

SWEET POTATO FRIES 4

FRIED POTATO TANGLES 5

CORNBREADED ONION RINGS 5

BAKED POTATO 4

SWEET POTATO BANANA MASH 4

VEGETABLE OF THE DAY 4

CREAMED SPINACH 6

ST. LOUIS RIB (1) 3

SUGAR CANE SHRIMP & SCALLOP SKEWERS 13

LOBSTER TAIL 15

CRAB CAKE 13

CRAB MEAT 5

HOLLANDAISE SAUCE 3

ÉTOUFFÉE 5

SEAFOOD

Served with a choice of soup or house salad, baked potato, fried potato tangles or crab rice, and buttered biscuit bread.

SUGAR MILL SHRIMP & SCALLOPS

Skewered and grilled, plump and sweet. 22

GRILLED FLORIDA GROUPE

Fresh filet grilled and served with spicy mango salsa. Try this one cajun style! 25

JUMBO LUMP CRAB CAKES

Broiled or pan-seared with tangy remoulade sauce. 25

GRILLED ATLANTIC SALMON

Served with creamy dill sauce. 16

MIXED SEAFOOD BROIL

Fresh Atlantic salmon and sugar cane skewered shrimp and scallops broiled with garlic sauce. 25

MAHI MAHI ÉTOUFFÉE

Grilled filet topped with a Creole shrimp étouffée sauce. 22

TWIN LOBSTER TAILS

Cold water lobster tails grilled or broiled with sugar cane garlic butter. 33

PASTA

Served with soup or house salad, and garlic bread.

SEAFOOD PASTA

Jumbo shrimp, salmon, and scallops sautéed with roasted mushrooms served with a light cream sauce over linguini. 19

SPICY CHICKEN PASTA

Rosemary and garlic roasted chicken breast sautéed in a spicy cream sauce served over linguini. 18

LOBSTER RAVIOLI

Lobster ravioli sautéed with roasted mushrooms, shrimp, and finished with a touch of roasted red pepper sauce. 22

PASTA PRIMAVERA

Tomato and basil with a hint of garlic mixed with fresh vegetables and drizzled with olive oil over penne. 16



at Route 46

Ask your server about vegetarian options.

WINE

CABERNET

	GLASS	BOTTLE
Beringer Founder Estate, California 2005	\$7	\$24
Chalk Hill Imagine, Sonoma County 2005		\$105
Hess Select, Lake County 2006	\$10	\$35
Mondavi Private Stock Selection, California 2006		\$52
Silverado, Napa Valley 2005		\$73
Stags Leap "Artemis" Napa Valley 2005 (½ bottle)		\$59
Kendall Jackson "Grand Reserve," Sonoma County 2006		\$52

MERLOT

Blackstone, California 2006		\$35
Bogle, California 2006	\$7	\$25
Chalk Hill, Sonoma County 2005		\$78
Chateau St. Michelle Vintage, Columbia Valley, Washington 2005		\$32
Clos Du Bois, North Coast 2005	\$10	\$38
DeLoach, Russian River 2005	\$11	\$34
Estancia, Central Coast 2005		\$32
Frogs Leap, Napa Valley 2006		\$71
Mondavi Private Selection, California 2007	\$8	\$29
Murphy Goode, Sonoma County 2006		\$40
Stags Leap, Napa Valley 2005		\$59

PINOT NOIR

Estancia "Pinnacles," Monterey County 2007		\$34
La Crema, Sonoma Coast 2006	\$13	\$42
MacMurray, Ranch Central Coast 2006	\$12	\$35
Clos Du Bois Reserve, Sonoma Valley 2006		\$49

SPECIALTY RED WINES

Louis Jadot Beaujolais Village, France 2007		\$30
Concha Y Toro, Casillero del Diablo, Shiraz 2005		\$22
Ravens Wood Zinfandel "Vintner's Blend," California 2006	\$8	\$25
Cecchi, Bonizio, Sangiovese, Di Maremma, Toscana, Italy 2006		\$24
Ferrari Carano, Siena, Sangiovese, Sonoma County 2006		\$40
Kendall Jackson, Zin, California 2006		\$36

CHARDONNAY

Cakebread Cellars, Napa Valley 2007		\$60
Chalk Hill, Sonoma County 2005		\$62
Clos Du Bois, "Calcaire," Russian River 2006	\$16	\$45
Ferrari Carano, Napa Valley 2005		\$66
Hess Select, Sù Skol Vinyard 2006	\$9	\$27
Kendall Jackson, California Vintner's Reserve, California 2006	\$9	\$27
LaCrema, Sonoma Coast 2007		\$42
Lindemans Bin 65, Australia 2007		\$22
Columbia Crest Two Vines, Washington State 2005	\$6	\$22
Rodney Strong, Sonoma 2007	\$9	\$27
Stone Cellars, Beringer 2006		\$21
Sonoma Cutrer, Russian River 2007	\$15	\$45

REISLING

Houge Cellars, Columbia Valley 2007	\$7	\$20
Chateau St. Michelle, Columbia Valley 2007		\$28

PINOT GRIGIO

Ecco Domani, Italy 2007	\$6	\$21
Santa Margarita, Italy 2007		\$44

SAUVIGNON BLANC

Fetzer, Valley Oaks, California 2007		\$20
Geyser Peak, Sonoma County's Alexander Village 2007	\$8	\$29
Simi, Sonoma County 2007		\$29
Stirling Vintner's Collection, Central Coast 2007		\$33

SPECIALTY WHITE WINES & BLUSH

Ferrari Carano, Fume Blanc, Sonoma County 2007		\$28
Mondavi, Fume Blanc, Sonoma County 2007		\$35
Louis Jadot, Pouilly Fuisse, Burgandy France 2007		\$35
Beringer White Zinfandel, California Collection 2007	\$6	\$21

SPARKLING

Moet Chandon, Imperial, France		\$59
Banfi, Rosa Regale, Branchetto D' Acqui "Sparkling Red," Italy 2007		\$49
Dom Perignon, France 2000		\$275
Freixenet Negro		.SPLIT \$9

DESSERTS

PEANUT BUTTER PIE	7
KEY LIME PIE	7
CARROT CAKE	7
CRÈME BRULEE CHEESECAKE	7
THREE LAYER CHOCOLATE CAKE	7

BEVERAGES

FOUNTAIN BEVERAGES,
ICED TEA and COFFEE 2

BOTTLED ROOT BEER, CREAM SODA,
and BLACK CHERRY 3

BOTTLED WATER

Still 3 / 5

Sparkling 3 / 5

MILK 3

JUICES 3

BEER

Bottled

Amstel Light	Dogfish Head 60 Min. IPA
Anchor Steam	Fosters
Bass	Grolsch
Becks	Heineken
Buckler NA	Michelob Ultra Amber
Budweiser	Michelob Ultra
Bud Light	Miller Lite
Bud Light Lime	Mississippi Mud
Coors Light	Sam Adams
Corona	Sierra Nevada
	On Tap
Blue Moon	Sam Adams Seasonal
Bud Light	Stella Artois
Guinness	Widmer
Michelob Amber Bock	Hefeweizen
Michelob Ultra	Yuengling
Route 46 Ale	

MALT BEVERAGES & CIDER

Smirnoff Ice, Hornsby's Draft Cider

Ask your server about our extensive
list of cocktails and fine spirits.



at Route 46

phone: 407-268-4646

www.route-46.com/monroes