

Monet's

The ◦ Art ◦ of ◦ Food

BREAKFAST MENU

*All Monet's breakfast entrées served with your choice of toast : white, whole wheat or rye
and your choice of either crisp potato pancakes or fresh fruit*

Monet's Eggs \$ 5.95

2 eggs any style with either country ham, strip bacon or link sausage.

2 Eggs and Toast \$ 4.95

2 eggs any style

Peameal Bacon & Eggs \$ 6.95

2 eggs any style with Canadian peameal bacon.

Monet's Eggs Benedict \$8.95

*soft poached eggs, baby spinach and country ham on a toasted english muffin
and topped with hollandaise sauce.*

Mixed Grill \$8.25

2 eggs prepared any style, served with country ham, bacon and sausage.

Cheese Omelet \$ 8.95

fluffy omelet with our house blend of 3 cheeses

Garden Omelet \$ 8.95

fresh mushrooms, diced peppers, green onions & tomato with our 3 cheese blend

Cinnamon French Toast \$ 5.95

3 slices topped with cinnamon, icing sugar and served with maple syrup

Continental \$ 6.95

Fresh fruit plate served with your choice of texas toast, muffin, scone or English muffin

SANDWICHES AND SIDES

<i>Toasted Western OR Toasted BLT</i>	<i>\$4.95</i>	<i>Peameal Bacon OR Ham (2 pc)</i>	<i>\$3.50</i>
<i>Toasted Lettuce & Tomato OR Fried Egg</i>	<i>\$3.50</i>	<i>Bacon OR Link Sausage (3 pc)</i>	<i>\$3.00</i>
<i>Grilled Cheese</i>	<i>\$4.95</i>	<i>Fresh baked assorted muffins</i>	<i>\$2.75</i>
<i>Fresh Fruit Plate</i>	<i>\$4.95</i>	<i>Toasted English Muffin or Fruit Scone</i>	<i>\$2.50</i>
<i>Cereal ~ Ask your server</i>	<i>\$2.75</i>	<i>Toast ~ whole wheat, rye, white</i>	<i>\$2.25</i>

BEVERAGES

<i>Juices ~ Apple, Cranberry, Orange</i>	<i>\$2.50</i>	<i>Pops ~ Coke, Diet Coke, Gingerale, Sprite</i>	<i>\$2.50</i>
<i>Coffee and Tea</i>	<i>\$1.95</i>	<i>Hot Chocolate</i>	<i>\$1.95</i>
<i>Gourmet Teas ~ Ask your server</i>	<i>\$2.25</i>	<i>Milk</i>	<i>\$2.75</i>

LUNCH ENTREES

Served 11 am – 2 pm Monday thru Sunday

MONET'S CLUBHOUSE \$ 12

Turkey, bacon, tomato, lettuce & cheddar cheese between two slices of bread with a honey Dijon mayo

CHICKEN FINGERS \$ 12

Strips of tender chicken breast lightly seasoned and served with plum sauce

CHICKEN, MUSHROOM & SPINACH FLATBREAD \$ 12

Grilled chicken, mushrooms, spinach & Jalapeño Havarti cheese on herbed flat bread with a zesty tomato mayo

MONET'S 7 OZ BURGER \$ 10

Ground beef, spinach & feta grilled & topped with lettuce, tomato & onion on a sourdough ciabatta bun

ADD

Cheddar or Swiss Cheese \$1.25 Mushrooms \$.75 Strip Bacon \$1.95 Peameal Bacon \$1.95

MONETS CLASSIC BEEF SANDWICH \$ 10

Beef with sautéed mushroom & onion, topped with Swiss cheese & horseradish mayo on grilled Rye

CHICKEN WALDORF WRAP \$ 10

Crisp romaine topped with diced chicken, celery, onion, grapes, apple & walnuts in a honey mustard mayo

All Monet's sandwiches served with choice of soup, salad or fries

CHICKEN OR BEEF QUESADDILLAS \$ 10

Sautéed mushrooms, peppers and green onions topped with a blend of Jalapeño Havarti and cheddar cheese on a garden vegetable tortilla with salsa and sour cream

PAN SEARED BASA FISH \$ 12

Pan seared Basa fish with a honeyed mango and peach salsa served with rice

MONET'S SALMON SKEWER \$ 12

A skewer of Atlantic salmon over a bed of rice with a sweet chili lime cream sauce

CHICKEN PAD THAI \$ 14

SHRIMP PAD THAI \$ 16

Vegetables & cashews stir-fried in a sweet & spicy Thai sauce - mild or extra spicy, served over rice noodles

BEEF OR CHICKEN STIRFRY \$ 14

SHRIMP STIRFRY \$ 16

Broccoli, carrots, onion, peppers, all tossed in our teriyaki sauce and served over a bed of rice

CHEESE TORTELLINI \$ 14

Cheese tortellini with Italian sausage, peppers, onions & mushrooms, all in a chipotle blush sauce

HOMEMADE LASAGNA \$ 11

Layered lasagna noodles, special meat sauce & three cheeses, served with garlic toast

HOMEMADE CHILI \$ 9

Homemade beef chili topped with grated cheddar cheese, served with garlic toast

APPETIZERS

RUSTIC BRUCHETTA \$ 9

Freshly diced tomato and green onion topped with shredded parmesan cheese on crusty French bread

MONET'S 4 CHEESE SPINACH DIP \$ 9

Blend of four cheeses, spinach, red pepper & onion baked and served with pita points & tortilla chips

MONET'S TEQUILA MUSSELS \$ 12

Mussels steamed in garlic butter, diced tomato, jalapeno, green onion & celery, finished with a tequila flambé

GARLIC SHRIMP \$ 10

Tender shrimp sautéed in garlic butter, White wine, diced tomato and shallots

GARLIC BREAD WITH CHEESE \$ 9

Crusty French bread topped with our own blend of cheeses

MONET'S SOUP OF THE DAY CUP \$ 3 BOWL \$ 4

SALADS

ADD A GRILLED CHICKEN BREAST TO ANY SALAD \$ 4.00

MONET 'S SOUP & SALAD COMBO \$ 9

A cup of our chef's daily soup with your favorite side salad of spinach, baby greens or caesar

MONET'S SPINACH SALAD \$ 9

Sliced mushrooms, roasted pecans & cambozola cheese, nestled on a bed of crisp spinach & served with our creamy honey Dijon dressing

SOUTHWEST CHICKEN SALAD \$ 12

Nut encrusted chicken breast with sautéed peppers & onions topped with diced tomato, jalapeno havarti cheese & crisp tortilla chips over crisp romaine

MONET'S GREEK SALAD \$ 10

with peppers, green onions, olives, tomatoes & feta cheese, tossed with chopped romaine & balsamic vinaigrette

TRADITIONAL CAESAR SALAD \$ 9

Crisp Romaine, herbed croutons, bacon & classic Caesar dressing topped with shredded parmesan cheese

MONET'S BABY GREENS \$ 7

Spring mix topped with tomato, carrots & cucumbers with a creamy honey Dijon dressing

DINNER ENTREES

Served 5 pm – 10 pm Monday thru Saturday

PECAN & CRANBERRY ENCRUSTED PORK TENDERLOIN \$ 16

Encrusted Pork tenderloin pan seared and served with a Cabernet reduction

SWEET CHILI & LIME SALMON \$ 19

This Atlantic treat is prepared to perfection & adorned with a sweet chili lime cream sauce

PICKERAL \$ 19

Encrusted with shredded potato, then pan seared and garnished with a lemon aioli

PAN-SEARED BASA FISH \$ 17

Pan seared Basa fish with a fresh peach & mango salsa

CHICKEN MARSALA \$ 16

Tender breast of boneless grilled chicken topped with a creamy Marsala wine & mushroom sauce

LIVER & ONIONS \$ 13

Grilled baby beef liver, topped with sautéed onions & bacon, finished with cabernet demi

10 oz NEW YORK STEAK \$ 19

*New York strip loin grilled to your liking & finished with Beurre Café de Paris.
(Beurre Café de Paris contains butter, many herbs, spices & anchovies)*

ADD

3 garlic shrimp \$ 5

sautéed mushrooms \$ 2.25

All above Entrees are served with choice of Garlic Mash Potato OR Rice and Chef's Daily Vegetable

CHEESE TORTELLINI \$ 14

Cheese tortellini with Italian sausage, peppers, onions & mushrooms, all in a chipotle blush sauce

HOMEMADE LASAGNA \$ 14

*Layered lasagna noodles, special meat sauce & three cheeses
served with garlic toast and Caesar salad*

BEEF OR CHICKEN STIRFRY \$ 14

Broccoli, carrots, onion, peppers, all tossed in our teriyaki sauce and served over a bed of rice

SHRIMP STIRFRY \$ 16

CHICKEN PAD THAI \$ 14

*Crisp assorted vegetables & toasted cashews stir-fried in a sweet spicy Thai sauce, served over rice
noodles*

SHRIMP PAD THAI \$ 16

Your choice of either mild or extra spicy

Dessert Table

Southern Pecan Pie \$4.95

naturally sweet filled with delicious pecan halves

Apple Blossom \$6.95

baked apple pie-tart , drizzled with caramel and whipped cream

Carrot Cake \$5.95

with nuts, sweet cream cheese , filling and whipped cream

Strawberry Cheesecake \$6.95

unique Chicago style baked cheesecake with strawberries and whipped cream

Lava Chocolate Soufflé \$6.95

baked chocolate molten lava cake, drizzled with chocolate
served with vanilla ice cream

BAR MENU

available ONLY 8 PM to 10 PM Monday through Saturday

CHICKEN WINGS \$ 11

1 lb of chicken wings with celery & carrot sticks, honey garlic or bbq (mild or hot)

RUSTIC BRUCHETTA \$ 9

Freshly diced tomato and green onion topped with shredded parmesan cheese on crusty French bread

MONET'S 4 CHEESE SPINACH DIP \$ 9

Blend of four cheeses, spinach, red pepper & onion baked and served with pita points & tortilla chips

JALAPENO POPPERS \$ 7

Bev's famous homemade jalapeño (6) poppers breaded and stuffed with cream cheese, served with creamy buttermilk ranch dip

MONET'S VEGGIE NACHOS \$ 12

Tri colored corn tortillas layered with our own blend of cheeses, peppers, onions & tomatoes served with salsa and sour cream

GARLIC BREAD WITH CHEESE \$ 9

Crusty French bread topped with our own blend of 3 cheeses

Wines

WHITES	<i>GL</i>	<i>BTL</i>	
Chardonnay	(1) \$ 5.75	\$ 28	Yellow Tail - Australia
Unwooded Chardonnay	(1) \$ 5.75	\$28	Banrock Station - Australia
J&F Furton Les Fumees	(1) \$ 5.27	\$ 25	Sauvignon Blanc - France
Beringer Collection	(1) \$ 5.27	\$ 26	Pinot Girgio - USA
Gewurztraminer\Riesling	(1) \$ 5.27	\$ 25	Strewn - Canada
White Zinfandel Blush	(1) \$ 5.27	\$ 24	Kittling Ridge - Canada
Champagne Freixenet		\$ 28	Spain
REDS	<i>GL</i>	<i>BTL</i>	
Cabernet Sauvignon	(0) \$ 6.64	\$ 32	Wolf Blass - Australia
Merlot	(1) \$5.27	\$ 25	Santa Carolina - Chile
Beaujolaais Superior	(0) ----	\$ 28	France
Lulu B Pinot Noir	(0) ----	\$ 25	France
Yellow Tail Shiraz	(0) \$ 5.75	\$ 28	Australia

Specialty Coffees

Monet's Coffee - Baileys, Frangelico
Coffee Nudge - Grand Marnier, Kahlua, White Crème de Cacao
Monte Cristo - Kahlua, Grand Marnier,
French Coffee - Brandy, Grand Marnier
Spanish Coffee - Brandy, Kahlua
Italian Coffee - Brandy, Amaretto, Kahlua
Jamaican Coffee - Dark Rum, Kahlua
Ice Storm - Baileys, Kahlua, Schnapps
Irish Coffee - Jamesons Whiskey, Green Crème de Menthe
Almond Mocha - Amaretto
Uncle Bailey - Frangelico, Baileys, Kahlua

SPECIALTY COCKTAILS 2 OZ - \$7.50

House Caesar, Cosmopolitan, Chocolate Monkey & James Bond

ICE COLD BEER Domestic & Imported also available

Private Dining Room Lunch Menu

Soup and Salad Combo \$ 12

A cup of our chef's daily soup with your favorite side of spinach, baby greens or Caesar

Spinach Salad \$ 12

Mushrooms, pecans & cambozola cheese on a bed of Spinach, served with a creamy honey Dijon dressing

Caesar Salad \$ 12

Romaine lettuce with herbed croutons, crispy bacon & classic creamy Caesar dressing

Southwest Chicken Salad \$ 15

Nut encrusted chicken breast with sautéed peppers & onions topped with diced tomato, jalapeno havarti cheese & crisp tortilla chips

All sandwiches come with a choice of soup, garden salad or fries

Monet's Clubhouse \$ 14

Turkey, bacon, tomato, lettuce & cheddar cheese between two slices of bread with a honey Dijon mayo

Chicken Fingers \$ 14

Strips of tender chicken breast lightly seasoned with plum sauce

Chicken Waldorf Wrap \$ 12

Crisp romaine with diced chicken, celery, onion, grapes, apple and walnuts

Chicken or Shrimp Pad Thai \$ 18

Crisp vegetables & cashews stir-fried in a sweet and spicy or mild Thai sauce served over rice noodles

Pan Seared Basa Fish \$ 14

Pan seared Basa fish topped with our honeyed peach and mango salsa served with rice

Beef, Chicken or Shrimp Stir-fry \$ 18

Broccoli, carrots, onion, peppers, all tossed in our teriyaki sauce and served over a bed of rice

Roasted Mushroom Ravioli \$ 14

Mushroom ravioli with spinach, tomato, green onion in a red wine & mushroom sauce

Private Dining Room Dinner Menu

RUSTIC BRUCHETTA \$ 10

Freshly diced tomato and green onion topped with shredded parmesan cheese on crusty French bread

MONET'S TEQUILA MUSSELS \$ 14

Mussels steamed in garlic butter, diced tomato, jalapeno, green onion & celery, finished with a tequila flambé

GARLIC SHRIMP \$ 12

Tender shrimp sautéed in garlic butter

GARLIC BREAD WITH CHEESE \$ 10

Crusty French bread topped with our own blend of cheeses

MONET'S SPINACH SALAD \$ 12

Sliced mushrooms, roasted pecans & cambozola cheese, nestled on a bed of crisp spinach & served with our creamy honey Dijon dressing

TRADITIONAL CAESAR SALAD \$ 12

Crisp Romaine, herbed croutons, bacon & classic Caesar dressing topped with shredded parmesan cheese

SWEET CHILI & LIME SALMON \$ 21

This Atlantic treat is prepared to perfection & adorned with a sweet chili lime cream sauce

CHICKEN MARSALA \$ 19

Tender breast of boneless grilled chicken topped with a creamy Marsala wine & mushroom sauce

10 oz NEW YORK STEAK \$ 21

New York strip loin grilled to your liking, finished with a cabernet demi-glace.

Add Garlic shrimp \$ 7 Add sautéed mushrooms 3.50

BEEF, CHICKEN OR SHRIMP STIR-FRY \$ 18

Broccoli, carrots, onion, peppers, all tossed in our teriyaki sauce and served over a bed of rice

CHICKEN OR SHRIMP PAD THAI \$ 18

assorted vegetables & toasted cashews stir-fried in a sweet spicy Thai sauce, served over rice noodles

Your choice of either mild or extra spicy

LIVER & ONIONS \$ 15

Grilled baby beef liver, topped with sautéed onions & bacon, finished with cabernet demi

HOMEMADE LASAGNA \$ 16

Layered lasagna noodles, special meat sauce & three cheeses served with garlic toast, served with caesar salad