

Entrees

All entrées come with your choice of two sides

FILET **GF**

served with a rich cabernet demi-glace 31.00

LOBSTER TAIL **GF**

10 oz. lobster tail served with drawn butter and a fresh lemon wedge 42.00

JUMBO LUMP CRAB CAKE

homemade jumbo lump crab cake served with sweet chili aioli and garnished with fresh basil 25.00

GARLIC MUSSELS IN SOUR CREAM SAUCE

mussels with sour cream sauce, served over saffron rice 20.00

CHEF CHOICE ENTREE

Market Price

FRESH CATCH OF THE WEEK

our fresh catch of the week features a seasonal selection of the finest seafood. please ask your server for details on this week's special offering

Market Price



Sides

ROASTED BEETS **GF V**

drizzled with olive oil and infused with fresh thyme

BAKED POTATO OR SWEET POTATO **GF V**

choose between a classic baked potato or a sweet potato, perfectly baked. served with sour cream and butter

xtra toppings +.50

MAPLE GLAZED BRUSSELS **GF V**

roasted brussels sprouts, glazed with rich maple syrup

GARLIC PARMESAN ROASTED ASPARAGUS **GF V**

asparagus seasoned with salt & pepper coated w/ olive oil, garlic and parmesan cheese before roasting

SAUTÉED GREEN PEAS **GF V**

fresh green peas sautéed with mint and spring onions



Desserts

TRIPLE CHOCOLATE TRIFLE

7.00

decadent layers of chocolate cake, rich chocolate pudding and whipped cream, topped with crushed chocolate bars

FRUIT TART

7.00

a buttery pastry shell filled with creamy vanilla custard, topped with an assortment of fresh berries

BAKER SPECIAL

7.00

our talented Baker will wow you with a special dessert that our server shall explain during service

RUE 6800

Join us for dinner
from Tuesday through Saturday,
5:00 PM to 7:30 PM.
For dining reservations, please sign up
at the host stand or send an email to
culinary@monterebau.net



Starters

CHEF CHOICE AMUSE
the amuse will start the meal with
a pallet cleanser *Complimentary*

OYSTERS ROCKEFELLER
delicately baked oysters topped
with a luscious blend of herbed
spinach, rich butter, and golden
breadcrumbs *14.00*

BACON-WRAPPED DATES
succulent dates stuffed with
creamy bleu cheese, enveloped in
crispy bacon, and finished with a
delicate honey drizzle *10.00*

**FRIED ARTICHOKE
HEARTS**
tender artichoke hearts, lightly
battered and fried to a golden
crisp, accompanied by a smoky
and creamy chipotle aioli *11.00*

**ROASTED BRUSSELS
SPROUTS** GF V
drizzled with a rich balsamic
glaze, topped with toasted
almonds and sweet raisins *10.00*

SHRIMP COCKTAIL
four poached shrimp served with
classic cocktail sauce and a fresh
lemon slice *11.00*



Soups & Salads

SEAFOOD BISQUE
a rich and creamy seafood bisque made with lobster stock, shrimp, crab,
cream corn. served with french sourdough loaf *12.00*

HOUSE SALAD GF V ♥
a fresh house salad featuring tomatoes, cucumbers, carrots, and olives *5.00*

CAESAR SALAD
crisp romaine lettuce tossed with caesar dressing and house made
croutons, fresh topped with freshly grated parmesan by your server *7.50*

Our menu offers several gluten-free options. While we strive to ensure our gluten-free dishes are free of gluten, please be aware that they are prepared in a kitchen that also handles gluten-containing ingredients. Cross-contamination may occur, and we cannot guarantee that any dish is completely gluten-free. If you have a severe gluten allergy or sensitivity, please inform your server, and we will do our best to accommodate your needs.