

Monaco Dinner Menu

Appetizers



Stoli Vodka Shrimp Cocktail

Five Jumbo Shrimp served with Chiffonade Lettuce. Accompanied by Lemon and Cocktail Sauce with a Hint of Stoli Vodka. \$7.95

Stuffed Portabella Mushroom Cap

Boursin, Mozzarella, Cream Cheese and Garlic, Hand Breaded and presented with Marinara Sauce. \$5.95

Haystack Onion Rings \$4.95

Wisconsin Cheese Bread

Boboli Crust Topped with Pesto, Three Wisconsin Cheese Blend and Sliced Tomato. Served with Olive Oil for Dipping \$5.95

Jumbo Mozzarella Sticks

Our Own Recipe of Creamy Mozzarella and Fresh Basil, Rolled in an Egg Roll Wrapper, then Lightly Fried. Served with Marinara Sauce. \$5.95

Soups and Salads

Prepared Fresh-Soup of the Day

Cup \$2.95

Bowl \$3.95

(Ask your server for the days selection)

Baked French Onion Soup

The Traditional Recipe, Baked with Gruyere Cheese. \$4.95

Chicken Caesar Salad

Crisp Romaine Leaves Tossed with Julienne Chicken Breast, Our Own Classic Caesar Dressing and Grated Parmesan Cheese. \$7.95



Warm Grilled Chicken Salad

A Very Popular Choice. The Strips of Chicken are Dressed with an Apple Mustard Vinaigrette. Garnished with Diced Apples \$8.95

Sandwiches



The Monaco Club

Crisp Bacon, Lettuce, Tomato and Turkey with Chipotle-Garlic Mayonnaise. Served on Your Choice of Bread \$7.95

The Abbey Burger

Choice Ground Sirloin with Your Choice of Cheese. Garnished with Lettuce, Tomato, and Red Onion. \$7.95

Caesar Burger

Half Pound Burger Topped with Romaine Lettuce, Our Own Classic Caesar Dressing and Grated Parmesan Cheese. \$8.50

Ranch House Chicken Sandwich

Well Trimmed, Grilled Boneless, Skinless Chicken Breast. Served with Smokey Bacon, Lettuce, and Ranch Dressing \$7.95

Wisconsin Reuben Sandwich

Lean Corned Beef, Special Dressing, Swiss Cheese and Seasoned Sauerkraut. Served on Grilled Marble Rye Bread \$7.95

Steer Tenderloin Steak Sandwich

Topped with Spicy Aioli Sauce and Onion Rings. Served Open Face \$11.95

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Entrees

Pasta

Cheese Tortellini Pesto

Sauteed with Mushrooms, Basil and Garlic. Topped with Asiago Cheese and Fried Shiitake Mushrooms. \$14.95
With Chicken \$17.95
With Shrimp \$18.95

Penne Alfredo with Cajun Chicken

Seared Boneless, Skinless Chicken Breast, Seasoned with Cajun Spices and Lightly Tossed with Penne Pasta, Prosciutto Ham, Garlic and Cream \$17.95



Cavatoppi Pasta with Shrimp

Sauteed in Olive Oil with Fresh Asparagus, Basil and Mint \$18.95

Chicken

Chicken Dijonnaise

Twin Petite Chicken Breast, Spread with a Dijon Mayonnaise, Rolled in White Bread Crumbs and Baked. Served over Saffron Rice. \$16.95

Chicken Ala Abbey

A Boneless, Skinless Chicken Breast Sauteed with Port Wine, Mushrooms and Cream. Served Over a Multi-Grain Rice Blend \$17.95

Pork

BBQ Baby Pork Ribs

Slow Roasted Overnight for Falling Off The Bone Tenderness. Served with Basil Asiago Natural Mashed Potatoes. \$18.95

Beef

Broiled New York Strip

Well Trimmed Center Cut, Presented with Onion Rings, Basil Asiago Natural Mashed Potatoes. \$22.95



Center Cut Filet Mignon

Steer Tenderloin. Served on a Macaire Potato Cake, and Finished with a Merlot Mushroom Sauce and Fried Shiitake Mushrooms. \$24.95

Seafood

Almond Dipped Walleye Pike

A Sliced Almond Coated Fillet, Sauteed with White Wine, Lemon and Parsley. Served with a Multi-Grain Rice Blend. \$16.95



Grilled Chilean Sea Bass

Presented on Rice Primavera with Julienne Red Peppers, Fresh Asparagus and Saffron. Finished with a Light Lemon Sauce and Frizzled Leaks \$18.95

Potato Crusted Salmon Roulade

Served on a Bed of Saffron Rice with a Lemon Dilled Cream Sauce. \$19.95

Shrimp Scampi

Jumbo Shrimp Sauteed with Shallots, Garlic and Cream. Baked Over Curly Pasta with Seasoned Crumb Topping \$17.95

Twin Broiled Lobster Tails

Served with Rice Primavera, Lemon and Drawn Butter. Market Price
Single Broiled Lobster Tail. Market Price



-Recommended Spa Selections