



# MONTEREY

## LUNCH

### APPETIZERS

#### BLUEFIN TUNA CRUDO

charred leeks, sherry vinegar, confit hazelnuts, quinoa 32

#### FRIED ARTICHOKES

meyer lemon, espelette aioli 22.

#### BEEF TARTARE

pickled quail egg, cornichons, potato chips 27

#### DAILY SOUP 14.

### BREADS

#### BALLOON SESAME LAVASH

carrot tahini, merguez spiced almonds 16.

#### COMTÉ & ONION BREAD

chive crème fraîche 18.

#### FLUKE

blood orange, serrano chili, avocado 26.

#### SALMON BELLY

mustard oil, green apple, horseradish 25.

#### SHRIMP COCKTAIL

cocktail sauce 27.

#### BARBECUED PRAWNS

new orleans style, anson mills grits 26.

### SANDWICHES

#### FRENCH DIP

prime roast beef, baguette, provolone, french fries, au jus 29.

#### ROASTED CHICKEN BREAST

broccolini, piquillo peppers, pickles, tomato mayonnaise, baguette, french fries 24.

#### FAVA BEAN FALAFEL

pita, confit fennel, preserved lemon, yogurt 24.

#### MONTEREY BURGER

brioche bun, chili aioli, gruyère pickles, onion, tomato, lettuce, french fries 25.

*add five spice bacon 5*

### SALADS

#### CAESAR

little gem, white anchovies, croutons 22.

#### THE CIRCLE

iceberg lettuce, bacon, tomato, roquefort dressing 21.

#### CHOPPED

little gem, radicchio, olives, cucumber, feta, tomato 22.

#### CASTELFRANCO

radicchio, figs, asian pear, pumpkin, aged sherry vinaigrette 24.

*add shrimp 12, chicken 10, salmon 10, avocado 6*

### *Prime Steaks*

served with  
bordelaise

TENDERLOIN 6 oz 42. • 10 oz 68.

30-DAY DRY AGED STRIP 14 oz 72.

40-DAY DRY AGED PORTERHOUSE 32 oz 158.

### ENTREES

#### OMELET

hen of the wood mushrooms, gruyere, truffle sauce 27.

#### PAN ROASTED SALMON

zucchini sauce, spring vegetables 38.

#### PORCINI LASAGNA

black truffle fonduta 39

#### STEAK FRITES

hanger steak, french fries 34.

#### SZECHUAN CHILI FRIED CHICKEN

cy eats chili oil, ginger cabbage, honshemeji mushrooms 26.

#### LUMACHE

goose and duck ragout, whipped ricotta 32.

#### BRANZINO

avocado, charred shallots, tomatillo, watercress 35.

### SIDES 14

BROCCOLINI garlic, red chili

FRENCH FRIES

CREAMED KALE béchamel, garlic

ASPARAGUS shallot vinaigrette, bottarga



# MONTEREY

## RAW BAR

### OYSTERS

on the half shell (6) 24.

### SALMON BELLY

mustard oil, green apple, horseradish 25.

### LITTLE NECK CLAMS

on the half shell (6) 19.

### HOKKAIDO SCALLOP

ossetra caviar 39.

### TUNA TARTARE

tomato, ginger, cucumber, avocado,  
vidalia onion, crostini 29

### SHRIMP COCKTAIL

cocktail sauce 27.

## *Plateux*

### MONTEREY

8 oysters  
8 shrimp  
6 clams  
tuna crudo  
with charred leeks  
half lobster  
135.

### GRANDE

10 oysters  
10 shrimp  
6 clams  
tuna crudo  
with charred leeks  
scallop with caviar  
whole lobster  
215.