



PRIVATE DINING





Check your inhibitions at the door and step into a thrilling realm of alluring entertainment and classic French cuisine.



Monarque, Atlas Restaurant Group's French steakhouse located in Baltimore's Harbor East neighborhood, is inspired by the French era of prosperity when culture boomed and extravagance flourished.

Executive Chef Marc Hennessy's menu is highlighted by an impressive selection of dry-aged steaks, fresh seafood and modern takes on French classics. The menu is perfectly complemented by a beverage program with over 500 French wine labels and an extensive collection of cognac and armagnac. The cocktail menu perfectly reflects the flavor and energy of the roaring '20s when Paris was the world's ultimate cocktail city.



Striking a balance between transporting guests to another time and place while being rooted in the present, Monarque hosts an exciting rotation of acts on stage every weekend including dancers, singers, musicians, contortionists, sword swallowers, poets and more.





PRIVATE DINING ROOM

This intimate space located right off of the main dining room offers a mysterious yet romantic mood with deep moss-hued walls and is adorned with mohair curtains, brass fixtures, and an extensive wine display. This room can comfortably seat up to 30 guests.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

\$2,000++ (SUNDAY–THURSDAY)

\$3,000++ (FRIDAY–SATURDAY)



REAR LOUNGE

This lively space is located in the rear lounge of our main dining room. It offers a view of the stage featuring our live entertainment ready to take you back to the roaring 20's! The rear lounge can accommodate up to 18 guests at one long table.

Food & Beverage Minimums

(Exclusive of tax and gratuity)

\$1,000++ (SUNDAY–THURSDAY)

\$2,000++ (FRIDAY–SATURDAY)



DINNER PACKAGES

MOULIN ROUGE

95⁺⁺ PP

Salad

ATLAS GARDEN GREENS

shaved raw vegetables, fine herbs, honey lemon dressing

Entrées

CHOICE OF

8OZ AMERICAN WAGYU BAVETTE

traditionally aged • usda black angus prime

SALMON À L'ORANGE

big glory bay king salmon, port red onions, tangelo, citrus buerre blanc

HALF TRUFFLE ROASTED CHICKEN

sherry white wine jus, roasted farm vegetables

Sides

SERVED FAMILY STYLE

PURÉE DE POMMES DE TERRES

SEASONAL VEGETABLES

Dessert

SERVED FAMILY STYLE

POT DE CREMÉ

*bittersweet chocolate tuile, salted caramel,
chantilly creme, fleur de sel*

PASSION FRUIT CRÊPES SOUFFLÉ

pastry cream, tart fresh passion fruit sauce

HEMMINGWAY

125⁺⁺ PP

Appetizers

SERVED FAMILY STYLE

SMOKED SALMON

creme fraiche, crispy potato, chervil, capers

BLACK TRUFFLE CHEESE MOUILLETTE

bayonne ham, watercress

ATLAS GARDEN GREENS

shaved raw vegetables, fine herbs, honey-lemon dressing

Entrées

CHOICE OF

CHILEAN SEA BASS

seasonal preparation

6OZ FILET MIGNON

traditionally aged, USDA black angus prime

SHORT RIB BOEUF "BOURGUIGNON"

seasonal preparation and red wine sauce

Sides

SERVED FAMILY STYLE

SEASONAL VEGETABLES

PURÉE DE POMMES DE TERRES

Dessert

SERVED FAMILY STYLE

POT DE CRÉMÉ

*bittersweet chocolate tuile, salted caramel,
chantilly creme, fleur de sel*

PASSION FRUIT CRÊPES SOUFFLÉ

pastry cream, tart fresh passion fruit sauce

*Menu & dietary substitutions are available upon request
and may incur an additional charge*

CAFÉ DE PARIS

160⁺⁺ PP

Appetizers

SERVED FAMILY STYLE

SHRIMP COCKTAIL & EAST COAST OYSTERS
cocktail sauce, dijonnaise, mignonette

PARISIAN GNOCCHI
beef short rib, spring vegetable nage, pennsylvania parmesan, summer truffle

BIGEYE TUNA TARTARE
orange-hibiscus vinaigrette, brown butter croutons

FROMMAGE DU JOUR
baguette & mostardo

Salad

ATLAS GARDEN GREENS

Entrées

CHOICE OF

LOBSTER THERMIDOR
gruyere, tarragon, lemon

HALF TRUFFLE ROASTED CHICKEN
sherry white wine jus, roasted farm vegetables

16OZ NEW YORK STRIP
traditionally aged • usda black angus prime

Sides

SERVED FAMILY STYLE

PURÉE DE POMMES DE TERRES

SEASONAL VEGETABLES

CORN PUDDING

Dessert

SERVED FAMILY STYLE

POT DE CRÉMÉ
bittersweet chocolate tuile, salted caramel, chantilly creme, fleur de sel

PASSION FRUIT CRÊPES SOUFFLÉ
pastry cream, tart fresh passion fruit sauce

*Menu & dietary substitutions are available upon request
and may incur an additional charge*

A decorative border with a repeating floral or scrollwork pattern in a light brown or gold color, framing the central text.

Entree Additions

ALASKAN KING CRAB 18.⁰⁰ PP

CRAB OSCAR 25.⁰⁰ PP

SEARED FOIE GRAS 22.⁰⁰ PP

HALF MAINE LOBSTER 26.⁰⁰ PP

YELLOW PEPPER GRILLED SHRIMP 15.⁰⁰ PP

AU POIVRE CRUST 6.⁰⁰ PP

CHILI WAGYU BUTTER 8.⁰⁰ PP

ROSEMARY BLEU CHEESE CRUST 10.⁰⁰ PP

BLACK TRUFFLE BUTTER 10.⁰⁰ PP

PASSED APPETIZERS



LE MARTA

CHOICE OF 3: 55⁺⁺PP

CHOICE OF 5: 65⁺⁺PP

CHOICE OF 7: 75⁺⁺PP

Passed Appetizers

TUNA TARTARE

SHRIMP COCKTAIL

BLUE CRAB CAKES

BEEF FILET STEAK TARTARE

BURRATA BRUSCHETTA

POTATO CROQUETTES

OYSTERS ROCKEFELLER

TRUFFLED GRILLED CHEESE

BLACKENED SIRLOIN

SMOKED SALMON CANAPES

CHICKEN LIVER MOOSE

PATE



BUYOUT EXCLUSIVES

LE LOUVRE

Stationary Appetizers

CHARCUTERIE BOARD 16⁰⁰ PP
chefs selection of house cured salami

CHEESE BOARD 15⁰⁰ PP
chefs selection of three cheeses

CRUDITE 10⁰⁰ PP
atlas farms vegetables, house made dressing

SEAFOOD DISPLAY 42⁰⁰ PP
maine lobster, oysters on the halfshell, shrimp cocktail, alaskan king crab

ANTIPASTI 12⁰⁰ PP

Carving Station

PRIME RIB 50⁰⁰ PP

BEEF TENDERLOIN 50⁰⁰ PP

PRIME DRY-AGED STRIP LOIN 45⁰⁰ PP

PRIME DRY-AGED PRIME RIB 70⁰⁰ PP

AMERICAN WAGYU PRIME RIB 85⁰⁰ PP

AUSTRALIAN WAGYU PRIME RIB 120⁰⁰ PP

Salad

ATLAS SALAD 9⁰⁰ PP

Sides 12⁰⁰ PP

POTATO DAUPHINOIS GRATIN

CREAMED SPINACH

ROASTED MUSHROOMS

PURÉE DE POMMES DE TERRE

MACARONI & CHEESE

ASPARAGUS PROVENÇALE

CORN PUDDING

Dessert

MINIS 13⁰⁰ PP

Add-Ons

WAGYU STEAK DIANE
srflondon broil, ceps & truffles, brandy mustard sauce

TRUFFLED ROASTED CHICKEN
sherry white wine jus, roasted farm vegetables

GRILLED DIVER SCALLOPS
grilled artichokes, hearts of palm

DOVER SOLE POÎLE
pistachio & lemon brown butter sauce

WILD SKATE FILLET GRENOBLOISE
preserved lemon, mustard seed, caper & shallot brown butter

SHORT RIB BOEUF "BOURGUIGNON"
royale mushroom, shallot, red wine sauce

KING CRAB & MAINE LOBSTER
maine lobster, king crab leg, winter truffle brown butter

DUCK FRITES
spiced duck breast, garlic & parsley fries, duck jus

DRY-AGED BURGER AMERICAINE
sesame brioche, american cheese, dijonnaise

Beverage Service

At Monarque, we have an extensive wine list that has been crafted by our team boasting a list of over 500 French labels. Please inquire about viewing our wine list and selecting something special for your party.

Please allow 7 business days for any selection and note some wines have limited availability.

All private dining packages include soft drinks, hot tea & coffee service. Beer, wine & cocktails are billed by consumption.

Restaurant Policies

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- Monarque is not responsible for any lost or stolen personal property.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

NICOLE MANNING

Private Dining Manager

Nicole@AtlasRestaurantGroup.com

