

Sandwiches

American Sandwiches in the left column, Italian on the right. Lunch Specials Box and our Big Salads are down the page.

American

Black Bean Burger **\$8.95**
I think this an absolutely fabulous non-meat burger and we serve it unadorned on a toasted Bread Garden bun, with lettuce, tomato and onion garnish, with your choice of side dish, so if you want ranch dressing or mayo or salsa with it or just ketchup or mustard, just say so.

Fried Egg Sandwich **\$7.95**
Simple but few things better. Toasted sourdough bread, with a perfectly cooked Free-range fried egg, with feta cheese crumbles (or your choice) and bacon, served with beer-battered fries.

Meat Loaf Sandwich **\$8.95**
Same as our Meat loaf entree, with Grandmother's brown sugar and ketchup topping, but sliced in a smaller portion for perfect placement between sour dough bread from the Kalona Bakery. Served with parmesan mashed potatoes.

Best Burgers **\$9.95**
It always amazes me how most places, even good ones, use frozen patties. Ours are totally fresh and hand-pattied. Served with our beer-battered fries.
Add any cheese or other topping for **\$.50**: American, Cheddar, Mozzarella, Bleu, Feta, Swiss, Monterey Jack, pepper, provolone, and Philly cream cheeses, mushrooms, caramelized (fried) onions, jalapenos, guacamole or green peppers.
Bacon **\$1.00**

Sliders **\$10.95**
Three soft little buns and the same fresh-ground burger meat as our burgers with American cheese and you've got a great slider. Served with our beer-battered fries.

Pork Tenderloin Sliders **\$9.95**
Three soft little buns hold a big breaded pork tenderloin cut up in 3 pieces better than any hamburger bun can. Our tenderloins are hand-breaded in buttermilk, egg and bread crumbs with special seasoning. Served with our beer-battered fries.

Grilled Chicken Breast Sliders **\$9.45**
Free-range chicken breast grilled and cut to fit on 3 soft little buns, served with ranch dressing and our beer battered fries. Choose Cajun if you prefer.

Italian

Meatball Sub **\$8.95**
Our homemade meatballs with marinara sauce. The french loaf handles them perfectly, with a little pizza cheese to hold it all together. Served with a little side of spaghetti alfredo or any side dish.

Parmesan Chicken Sandwich **\$9.95**
Same as our entree, but served on sourdough bread from the Kalona Bakery, with a little marinara sauce. Served with a small side of spaghetti alfredo or any side dish.



Paninis

Served with our beer-battered fries or any other side dish.

Smoked Turkey and Gouda **\$9.45**
Smoked turkey, Gouda, bacon, green onions.

Caprese **\$8.45**
Roma tomatoes, fresh mozzarella, basil.

Chicken and Applewood Bacon **\$9.45**
Grilled chicken, bacon, roasted red peppers, white cheddar.

Reuben **\$9.95**
Corned beef, sauerkraut, Swiss, Thousand Island.

Steak and Gorgonzola **\$9.95**
Tender grilled steak, Gorgonzola cheese, red onion, balsamic vinaigrette.

Chicken Pesto **\$9.45**
Grilled chicken, roma tomatoes, white cheddar, artichokes, pesto.

Turkey Avocado **\$9.45**
Smoked turkey, Swiss, roma tomatoes, avocado, sprouts, cranberry-citrus vinaigrette.

LUNCH SPECIALS 11 to 3 Everyday

All Salads at a slightly smaller size are **\$3 off**.

Half Paninis or Half Meatball Sub with your choice of side dish **\$7.95** (Caprese **\$7.45**).

Upgrade to a side Tuscan, Spinach, or Pear & Walnut Salad for **\$1.50**.

Cup of Soup and Salad **\$7.95**. Upgrade to a Bowl for just **\$1.50**.

Salads

Dressings: Caesar, Balsamic Vinaigrette, Cranberry-Citrus Vinaigrette, Tomato Bacon Vinaigrette, Thousand Island, Honey-Mustard, Blue Cheese, Ranch and French.

Pears, Walnuts and Fried Brie **\$8.95**
A new salad for us, spring greens with fried chunks of creamy brie cheese coated with panko breadcrumbs, with pears and walnuts and dried cranberries in our cranberry-citrus vinaigrette dressing.
May add Grilled chicken (\$3) or Grilled Shrimp (\$4).

Tuscan Salad **\$8.95**
Spring greens with grape tomatoes, red onions, candied walnuts and gorgonzola cheese tossed with our balsamic vinaigrette.
May add Grilled chicken (\$3) or Grilled Shrimp (\$4).

Spinach and Goat Cheese Salad **\$8.95**
Baby spinach greens, eggs, crispy prosciutto and crumbled goat cheese, drizzled with our tomato and bacon vinaigrette.
May add Grilled chicken (\$3) or Grilled Shrimp (\$4).

Cedar Salmon Salad **\$12.95**
Cedar grilled fresh North Atlantic salmon on Spring greens, grape tomatoes, red onion and pine nuts tossed with our cranberry-citrus vinaigrette.

Grilled Shrimp Salad **\$12.95**
Five large grilled shrimp on spring greens with red onions, grape tomatoes, Feta cheese, roasted bell peppers and our cranberry-citrus vinaigrette.

Dinner Salad **\$7.45**
Mixed spring greens, grape tomatoes, red onions, pine nuts, croutons and your choice of dressing.
May add Grilled chicken (\$3) or Grilled Shrimp (\$4).

Caesar Salad **\$7.45**
Romaine lettuce tossed with Caesar dressing, Parmesan cheese and focaccia croutons.
May add Grilled chicken (\$3) or Grilled Shrimp (\$4).



American Favorites

Monica's new menu is equally split between American favorites and Italian specialties. This page has the American Appetizers & Main Dishes.

Appetizers

Some tables share a few of these for a meal, or as a meal by yourself.

Kettle Chips with Blue Cheese **\$6.95**
Kettle potato chips baked in the brick oven with blue cheese crumbles and a béchamel white sauce, served with Tabasco.

Baked Brie **\$9.95**
Creamy brie cheese with a puff pastry top baked golden brown in our open-flame oven so it's warm and soft inside. Served with fresh-baked French bread and apple slices.

Pan-Fried Oysters **\$8.95**
We made these at the Airliner a long time ago and they are my favorite way to eat oysters. Lightly pan-fried in something non-healthy and served with zesty cocktail sauce.

Shrimp Cocktail **\$9.95**
Another American classic, nothing is much simpler than shrimp cocktail, but we cook them slower so they absorb more flavor from the wine and herbs they cook in. The cocktail sauce is worth finishing it with your bread!

Sliders-Burger, Chicken or Pork Tenderloin **\$9.45**
We also offer Sliders on our Sandwich menu, with a side dish: Burgers with American cheese, Fried Pork Tenderloin, and with Grilled Free-Range Chicken and Ranch.

Chips and Salsa, Con Queso **\$8.95**
Freshly made tortilla chips served with homemade Salsa and Con Queso. Without Queso, \$3 less.

Chicken Strips **\$8.45**
Got them on the Kids' menu of course, so why not? Plus, they're tasty. Served with ranch, bbq sauce, honey-mustard or buffalo.

Buffalo Wings **\$8.45**
Got to offer Wings with these great tv's, yes? Ours aren't the tiny ones, but high-quality and meaty, with a great Buffalo sauce, served with ranch or blue cheese dressing and a pile of napkins.



Desserts

Cupcakes by Erin Allen **\$2.50 each**
Our manager Erin comes from a famous restaurant family in Texas and her homemade cupcakes are a feature here. Twice a week they'll change; selections include Chocolate Caramel Pecan, Triple Chocolate, Chocolate Peppermint and Snickerdoodles.

Vanilla Bean Crème Brulee **\$4.95**
Scraping our own vanilla bean flavorings into the cold custard and serving it hot on top from the flame that crusts the sugar makes this a special crème brulee.

Tiramisu **\$5.45**
A traditional Italian classic, layers of espresso and rum soaked lady fingers, mascarpone cheese and chocolate.

Hot Fudge Filled Chocolate Cake **\$5.45**
A warm chocolate cake filled with hot fudge, with vanilla bean ice cream and chocolate sauce.

Vanilla Bean Ice Cream **\$2.95**
Two scoops of the highest quality vanilla ice cream.

Main Dishes

"What the Help Ate" **Daily price**
Our entire staff eats here all the time so we'll pick something every day that they love to put on special for \$2.00 off.

Scalloped Potatoes and Ham **\$8.95**
My favorite dish: Sliced Russet potatoes and plenty of Iowa ham, baked in a creamy sauce in our open-flame brick oven to a cheesy golden brown. Served with a side salad or any other side dish.

Quiche **\$8.95**
We'll bake up some light and tasty quiche pies every day or two so there'll usually be a vegetarian and a meat offering. Served with any side dish.

Chicken Pot Pie **\$8.95**
A light and delicious chicken stew with vegetables, potatoes and chicken in a golden brown pie crust. A complete medium-sized meal so no side dish served with it.

Tater Tot Casserole **\$9.95**
Comfort food classic: Ground beef and a few green beans in a nice gravy under a baked topping of cheddar cheese and tater tots. You can find tater tots on our side dish menu now, too. No side dish necessary with this one.

Stovetop Free-Range Chicken **\$11.95**
Crisp, golden flavorful skin by starting and finishing these on the stovetop and a lemon-herb flavored gravy underneath is a great combination for this free-range chicken dish with breast, thigh and drumstick. Served with a side salad and roasted red potatoes.

Fancy Pot Roast **\$14.95**
These slow-cooked short ribs are boneless and fall-apart tender, served with carrots and twice-baked parmesan potatoes and everything topped with a flavorful wine-gravy.

Beef Stroganoff **\$9.95**
When expertly made, this is a rich, elegant dish. Sirloin tips simmered in a sauce of mushrooms, onion, brandy, chicken and beef broth poured over egg noodles cooked in the same sauce and finished with lemon and sour cream. Served with a side salad.

Cajun Tilapia **\$9.95**
Toasted French bread and lightly blackened tilapia served open-faced with a nice remoulade sauce. Served with any side dish you choose.

Grandmother's Meat Loaf **\$9.95**
A blend of fresh-ground beef with milk and panko bread crumbs makes the best texture and taste, with a nice crust of Monica's grandmother's brown sugar and ketchup glaze. Served with parmesan mashed potatoes.



Side Dishes - \$4.45

Tater Tots, Dinner Salad, Beer-battered Fries, Sautéed Asparagus, Sautéed Vegetables, Parmesan Mashed Potatoes, Roasted Baby Red Potatoes, Cup of Soup



Soups

Cup \$4.45 Bowl \$5.95
Italian Sausage and Potato, French Onion, or Soup of the Day



ITALIAN SPECIALTIES

Monica's new menu is equally split between American favorites and Italian specialties. This page is all the delicious Italian Specialties Monica's has always had.

Appetizers

Fried Calamari **\$9.45**
Tender calamari, lightly breaded, fried and served with fresh tomato sauce.

Goat Cheese al Forno **\$8.95**
Fresh goat cheese baked in our brick oven with homemade tomato sauce, basil and extra virgin olive oil. Served with rustic bread.

Crab and Artichoke al Forno **\$9.95**
A creamy blend of Blue Crabmeat, artichokes, roasted garlic and cream cheese baked until golden brown. Served with rustic bread.

Bruschetta al Pomodoro **\$9.45**
Toasted Country Style bread topped with roma tomatoes, fresh mozzarella, basil and garlic. Drizzled with an aged balsamic reduction.

Fried Ravioli **\$8.45**
Breaded raviolis filled with ricotta, romano and parmesan cheese delicately fried and served with fresh tomato and alfredo sauces on the side.

Stuffed Mushrooms **\$9.45**
Large mushrooms stuffed with a blend of creamy Italian cheeses, sun-dried tomatoes and basil, baked with white wine and garlic butter.



Seafood

Crab Stuffed Tilapia **\$16.95**
Tilapia topped with a mixture of crabmeat, bread crumbs, parmesan and romano cheeses and our lobster cream sauce that's also in the lobster fettuccini and the ziti. Served with sautéed vegetables and parmesan mashed potatoes.

Shrimp Diavolo **\$17.95**
Large Gulf shrimp basted with garlic-chili butter, then baked in our brick oven. Served with angel hair pasta topped with a spicy tomato sauce.

Cedar Plank Salmon **\$17.95**
Fresh North Atlantic salmon grilled in our open-flame brick oven on a cedar plank. Topped with a honey-balsamic glaze and served with sautéed vegetables and roasted baby red potatoes.



Meat or Chicken

Chicken Balsamico **\$15.95**
Free-range chicken breast marinated in honey, rosemary, Dijon mustard and balsamic vinegar, then grilled. Topped with roasted portabella mushrooms and a honey balsamic glaze and served with sautéed vegetables and parmesan mashed potatoes.

Chicken Parmesan **\$12.95**
Free-range chicken breast coated in seasoned breadcrumbs and lightly fried. Topped with fresh tomato sauce and mozzarella cheese and served alongside spaghetti topped with alfredo sauce.

Parmesan Crusted Flat Iron Steak **\$17.95**
7 oz. cut of premium Flat Iron Steak topped with parmesan and served with parmesan mashed potatoes and sautéed asparagus.

Bistecca Fiorentina **\$23.95**
14 oz. Creekstone Farms Black Angus Ribeye brushed with garlic, rosemary and olive oil and grilled. Served with sautéed asparagus and parmesan mashed potatoes.

Pasta

Add a dinner salad to any of these for just \$3.00

Black Fettuccine with Lobster **\$15.95**
Succulent Maine lobster and wild mushrooms sautéed in butter and tossed with black fettuccine noodles in our rich lobster cream sauce.

Capellini Di Mare **\$15.95**
Scallops, shrimp, calamari, and a delicious, slightly spicy vegetable-tomato sauce over angel hair pasta.

Angel Hair with Chicken **\$13.95**
The same angel hair pasta and tomato sauce as the Capellini Di Mare, with chicken instead.

Brick Oven Baked Ziti **\$14.95**
Our #1 seller, with chicken, shrimp, prosciutto and red onions with ziti noodles in a marvelous lobster cream sauce, baked with a blend of Italian cheeses.
Without Shrimp \$12.95

Grilled Chicken & Italian Sausage Rigatoni **\$14.95**
Chicken, Italian sausage, roasted red peppers, goat cheese and marinara sauce with rigatoni noodles.

Rigatoni Bolognese **\$12.95**
Bolognese means the red sauce is all about the meat and flavor. A little milk and alfredo added to a simple red sauce and a blend of fresh-ground beef and pork makes this hearty dish served over large tube pasta a favorite.

Lasagna **\$12.95**
Layered with parmesan, ricotta, mozzarella and Bolognese meat sauce with just a touch of alfredo.

Eggplant Parmesan **\$11.95**
Eggplant parmesan in seasoned breadcrumbs and lightly fried. Topped with fresh tomato sauce and mozzarella cheese and served with spaghetti and alfredo.

Chicken and Spinach Ravioli **\$13.95**
Chicken and spinach ravioli brushed with alfredo sauce, served with marinara sauce and accented with pesto.

Spaghetti and Meatballs **\$13.95**
Tossed with marinara sauce, fresh basil and our homemade meatballs.

Fettuccine Alfredo **\$9.95**
Tossed with our homemade alfredo sauce.
Add chicken \$3.00 Add shrimp \$4.00



Gourmet Pizza

Monica's pizza is unchanged from how Monica's Italian Bistro and the Westside Bob's Your Uncle made it -- gourmet, hand-tossed, homemade pizza baked in an open flame brick oven, very much as it's been made in Italy for hundreds of years. It's a bit thicker crust and we use more cheese and toppings than a traditional Italian thin crust might have. What makes it gourmet is that it's made with carefully handled and perfectly aged dough, the very best cheese from Grande, the highest quality toppings like fresh Italian sausage, and a classic pizza sauce.

Feel free to build your own with whatever toppings you choose, but we've put some combinations together for you. I named them after some of my basketball heroes whose names I want to keep alive, in this small way. At the Eastside Bob's Your Uncle Pizza Cafe you'll find the same pizza—thin-crust, medium-crust and pan-style—that we made at the Airliner from 1993 - 2000, where it won “Best Pizza in Iowa City” awards 7 years in a row.

10" Pizza with 1 or 2 toppings
\$14.45
additional toppings \$1.00

16" Pizza with 1 or 2 toppings
\$22.95
additional toppings \$1.50

Toppings

Grilled Chicken, Feta Cheese, Roma Tomatoes, Broccoli, Shrimp, Ground Beef, Italian Sausage, Pepperoni, Bacon, Canadian Bacon, Green Peppers, Onion, Black Olives, Fresh Mushrooms, Jalapeno, Green Olives, Pineapple, Artichoke Hearts, Portabella Mushrooms, Sauerkraut, Spinach, Ham, Barbecue Chicken, and Cajun Grilled Chicken.
Alfredo sauce can be substituted.

Specialty Pizzas

These same combinations are offered at Bob's Your Uncle with different names, so we could recognize more people.

Nate “Kado” Kaeding

\$15.45 or \$23.95

1st Team All-American 2 years straight at Iowa & 4 State Championships in 3 sports at Iowa City West, but it's his friendliness, sincerity and dedication that warrant a pizza being named for him.

Sausage, pepperoni, fresh mushrooms and onions.

Pete Maravich

\$15.45 or \$23.95

Perhaps the greatest guard offensively ever, certainly the most fun.

Grilled Cajun chicken breast combined with feta cheese, roma tomatoes, green peppers and fresh mushrooms.

Jeff Horner

\$14.45 or \$22.95

An incredible competitor, marvelous shooter, and one of the best passers I've seen.

Italian sausage and fresh mushrooms.

Greg Brunner

\$15.45 or \$23.95

Always played unselfishly, everyone's favorite teammate, and unstoppable on offense and the boards.

Ground beef, Italian sausage, pepperoni, bacon and Canadian bacon.

Crystal Smith

\$15.45 or \$23.95

Now starting in the WNBA, and playing in Europe, her great energy and love of the game, as well as tremendous ability, make her one of Iowa's all-time best, and certainly the best defender.

Grilled chicken, pepperoni, roma tomatoes, green peppers, fresh mushrooms.

Ryan Bowan

\$14.95 or \$23.95

One of my favorite Hawkeye competitors ever, having a nice NBA career and still a great guy.

All vegetables: roma tomatoes, broccoli, green peppers, onions, black olives, green olives and artichoke hearts.

Mary Berdo

\$15.45 or \$23.95

The greatest long-range shooter in Iowa history.

Taco pizza.

Wendy Ausdemore

\$15.45 or \$23.95

A quintessential Iowa farm girl, Wendy was one of the best shooters in the nation and with classmates Kristi Smith and Megan Skouby helped lead the Hawks to a Big Ten title and more points as classmates than any trio in Big Ten history.

Margarita Pizza: tomatoes, basil and roasted garlic. Great traditional Italian pizza, perfect for our oven.

Steve Nash

\$15.45 or \$23.95

Not for being named player of the world twice, but for looking to pass first despite great scoring ability and for becoming one of the greatest ever despite only one scholarship offer to college.

White pizza: Alfredo sauce instead of pizza sauce, roasted garlic, spinach, chicken, feta and provolone and mozzarella cheeses.



Kids Menu to age 10, please

Mac'n Cheese

Kids' size pizza

Chicken Tenders & fries

\$4.45 includes soda or milk

Spaghetti, with butter, red sauce or alfredo

Peanut Butter and Jelly

Grilled Cheese & Fries



Happy Hour Specials

These are all \$1.00 cheaper than regular price!

\$1.75 Domestic Pints **\$2.25 Domestic Bottles** **\$2.75 Import Pints** **\$2.75 Import Bottles**
\$2.75 Well Liquor **\$3.75 Call Liquor**
All glasses of wine \$1.00 off

Domestic Pints **\$2.75**
Bud Light
Budweiser
Coors Light
Michelob Amberbock
Miller Lite

Domestic Bottles **\$3.25**
Amberbock
Bud Light
Bud Light Golden Wheat
Bud Light Lime
Budweiser
Budweiser Select and Select 55
Coors Light
Goose Island Seasonal
Goose Island 312
Michelob Golden Light
Michelob Ultra
Mike's Hard Lemonade
Miller Lite
Miller Chill
Miller Genuine Draft
Miller Genuine Draft 64
Miller High Life
O'Doul's
Smirnoff Ice

Specialty & Import Pints **\$3.75**
Bass
Black & Blue
Black & Tan
Blue Moon
Fat Tire
Goose Island Honkers
Guinness Stout
Samuel Adams
Stella Artois

Specialty & Import Bottles **\$3.75**
Amstel Light
Blue Paddle
Boulevard Pale Ale & Wheat
Corona
Heineken
Killian's Red
Land Shark
Leinenkugel's Honeyweiss
Newcastle Brown Ale
Samuel Adams
Sam Adams Seasonal
Shiner Bock
Smithwick's



Soft Drinks

\$1.95 Free Refills

Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist, Mug Root Beer, Mt. Dew, Diet Mt. Dew, Orange Crush, Lemonade, Fresh-ground Coffee, Fresh-brewed Iced Tea, Lipton Raspberry Iced Tea, Hot Tea.

Other Beverages

\$1.95 No Free Refills

Pineapple Juice, Cranberry Juice, Orange Juice, Tomato Juice, Grapefruit Juice, Apple Juice, Milk, Chocolate Milk, Hot Chocolate.

Water

San Pellegrino Mineral Water, 16 Oz. **\$2.75**

Aquafina, 12 Oz. **\$1.50**



Thank you for coming to Monica's! We've shortened our name to just Monica's to reflect that we're now offering as many American favorites as Italian specialties, along with our famous gourmet pizza. We take pride in being a locally owned, non-chain restaurant, with food products of the highest quality purchased locally and prepared by expert chefs. Most of our customers end up being friends, which is great. Comfort food, served by friends, is our motto at Bob's Your Uncle, our sister restaurant on N. Dodge, and we try to live up to that here as well. We hope you'll like having an elegant dining room as well as a great sports cafe room.

Do not hesitate to call or write me with any concerns or problems that you experience if I don't happen to be here on your visit. My personal email address is randymlarson@gmail.com. My office phone is 354-5500.

We're open 7 days a week 11am to 10 pm, 'till 11 on Friday and Saturday nights. Separate checks are available but are certainly quicker if you let your server know in advance. The 17% gratuity, which by law must be taxed, may be added to parties of 7 or more. We take reservations for groups of 7 or larger.

All major credit cards are accepted. Checks are also cheerfully accepted, with the understanding that we do utilize an electronic check recovery system for checks returned by the bank, which may charge you a service fee.

Take out and free delivery of our entire menu is available, so please help yourself to personal copies of our menu at the host stand. To be fair to the drivers, we deliver within 10 minutes for the \$15 minimum order. We'll go farther for orders above \$40.00.

Thanks for helping us bringing this great location back to life!
Randy Larson

