



## CHILLED SEAFOOD & MEAT

**JUMBO SHRIMP COCKTAIL**.....19  
house cocktail sauce

**FRESH SHUCKED OYSTERS\***  
ask about our daily selection  
**6 FOR 24      12 FOR 42**

**BIGEYE TUNA\***.....20  
marinated tuna, watercress,  
truffle citrus vinaigrette

**AVOCADO CRAB LOUIS**.....18  
Jonah crab, avocado, Louis  
sauce, chickpea cracker

**HOUSE SMOKED HAM**.....14  
bread and butter pickles, grilled  
sourdough

**HANGER STEAK TARTARE\***.....19  
hanger steak, dijonnaise, egg  
yolk, giardiniera, toasted  
sourdough

## SOUP & SALAD

**FRENCH ONION SOUP GRATINEE**.....10  
cave aged gruyere, sourdough crouton,  
beef broth

**SEASONAL SOUP**.....12  
chef's seasonal selection

**MARKET GREEN & ENDIVE SALAD**.....12  
young lettuces, cherry tomatoes,  
radish, endive, tomato vinaigrette

**CAESAR SALAD**.....14  
romaine, crispy potatoes, shaved  
parmesan, classic caesar dressing

## HOT APPETIZERS

**BRUSSELS SPROUTS CHIPS**.....10  
lemon, sea salt

**THICK CUT BACON**.....16  
grilled cherry wood smoked  
bacon, soy, chili glaze,  
jalapenos

**ROASTED BABY SWEET  
POTATOES**.....14  
whipped ricotta, black truffle  
salsa, radish

**CRISPY FRIED CALAMARI\***...16  
lemon, green chili, remoulade

**ESCARGOT**.....18  
garlic, shallot, parsley,  
butter, lemon, toasted bread

**GRILLED CUMIN-SCENTED  
MEATBALLS\***.....15  
endive salad, sourdough bread

**MUSSELS & FRITES\***.....24  
PEI mussels steamed in white  
wine, shallot and garlic, pomme  
frites, garlic aioli

**CRISPY BRUSSELS SPROUTS**....15  
roasted garlic, lemon-vanilla  
coulis

## AGED BEEF

**FILET MIGNON\***.....45  
8 oz., baby sweet potatoes, bordelaise sauce

**CLASSIQUE STEAK FRITES\***.....39  
12 oz. boneless ribeye, pomme frites,  
bordelaise sauce

**LE CHEESEBURGER ROYALE\***.....20  
2 patties, thick cut bacon, confit  
onion, american cheese, dijonnaise, house  
pickles, brioche bun

**8 OZ. PRIME STEAK BURGER\***.....22  
aged brisket and sirloin patty, sharp  
cheddar, house pickles, lettuce, tomato,  
onion, roasted garlic aioli

**STEAK SANDWICH ALA FRANKIE\***.....23  
grilled hanger steak, caramelized onion,  
french onion broth, giardiniera, baguette

*sandwiches served with fries*

*As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks. We do this in lieu of raising our menu prices.*

\*These items are served raw or undercooked, contain raw or undercooked ingredients, or are cooked to order. Consuming undercooked poultry, meat, and fish may increase your chance of foodborne illness.

## ENTREES

**LOBSTER TAIL RATATOUILLE\***.....59  
8 oz. buttery lobster tail, late summer  
ratatouille, lobster Americaine sauce

**SCOTTISH SALMON\***.....32  
sustainably raised salmon, garlic spinach, lemon,  
olive oil

**FRANKIE'S SAFFRON BOUILLABAISE\***.....30  
tomato fennel saffron broth, mussels, shrimp,  
andouille sausage, baguette

**AMISH CHICKEN\***.....29  
crispy roast chicken, smashed potatoes, lemon,  
chicken jus,

**GRILLED SEITAN**.....25  
vegan polenta, tomato ragu

## POTATOES & VEGETABLES

**POMME FRITES**.....10

**SMASHED POTATOES**.....12

**OLD BAY FRIES**.....10

**BRUSSELS SPROUTS**.....10

**VEGAN POLENTA**.....12

**GARLIC SPINACH**.....10

Please notify your server of any allergies you have. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager