# Lunch Menu

## Soups
- French Onion Gratinee $10
- Lobster Bisque $12

## Appetizers
- Crispy Brussels Sprouts Chips $10 lemon, sea salt
- Tempura Green Beans $15
- Crab Cake Louis $19 jonah crab, watercress salad
- Baked Brussels Sprouts Chips $10 lemon, sea salt
- French Onion Dip
- Beef Tartare Du Francois $19 prime hanger steak, country bread, classic garnishes
- Foie Gras Torchon $20 confit cherries, mache salad, toasted brioche
- Vegetable Crudite & Hummus $15 spring pea hummus, everything spice, cucumber, carrot, celery, endive
- Crispy Calamari $17 fresno chile, preserved lemon, fines herbes, remoulade
- Triple Creme Camembert $14 baguette, seasonal preserves, herbed salt

## Sandwiches
### Served with Fries
- Steak Sandwich Ala Frankie $23 grilled chopped hanger steak, chimichurri, french onion jus
- Burger Americain $19 sharp cheddar, lettuce, tomato, house pickle, red onion, sesame bun
- Burger Francoise $20 pimento cheese, crispy bacon, house pickles, sesame bun
- Frankies Pastrami Reuben $19 shaved pastrami, braised sauerkraut, swiss cheese, house pickle, Louis sauce, marble rye
- Roast Turkey Sandwich $18 roast turkey, crispy bacon, iceberg lettuce, sliced tomato, avocado, dijon mustard, toasted whole wheat bread
- Jamon Baguette $18 country ham, cornichon, herb butter, gruyere
- Tuna Melt Ala Francoise $19 Ortiz white tuna, herbate cheese, Louis sauce, everything bagel, lettuce, tomato
- 7-Minute Egg Salad Sandwich $16 challah bread, aioli, chives

## Salads
### Market Greens $16
Frankies Market Greens mixed greens, kale, manchego cheese, green apple, candied pecans, radish, cucumber, maple sherry vinaigrette

### Caesar $19
Avocado Chicken Caesar grilled chicken, romaine lettuce, avocado, sourdough croutons, shaved parmesan, classic caesar dressing

### Francoise Cobb Salad $21 grilled chicken, romaine, crispy bacon, smoked gouda, hard boiled egg, avocado, tomato, 1000 island dressing

### Southwest Salad $21 grilled steak, romaine, avocado, black bean, charred corn, pickled red onion, cilantro, green goddess vinaigrette

### Kale Salmon Salad $23 soy-glazed salmon, kale, iceberg lettuce, shredded cabbage, crispy wonton, edamame, carrot-sea salt vinaigrette

## Sides
- Pomme Frites $8
- Truffle Mac N Cheese $12
- Charred Broccoli $10
- Mashed Potatoes $10
- Creamed Spinach $10

## Carousell Bar
- Little Frankie Tower $95 half dozen oysters, six jumbo shrimp, half pound king crab
- Big Frank Tower $165 dozen oysters, six jumbo shrimp, half pound crab, half pound lobster
- Fresh Shucked Oysters $25 half-dozen 21 one dozen 38
- Jumbo Shrimp Cocktail $17 house cocktail sauce
- Salmon Tartare $21 sesame vinaigrette, house crackers
- King Crab Legs drawn butter, Louis sauce half-pound 42 one pound 75

## Pasta & Seafood
### Black Truffle Macaroni $22 canestri pasta, black truffle mornay sauce, parmesan cheese, bacon, egg yolk
### Blackened Redfish $29 spiced redfish, haricot verts, cherry tomato, basil pistou
### Salmon Aux Lentils $27 farm island salmon, braised beluga lentils, aromatic vegetables, lemon beurre blanc
### Spaghetti & Meatballs $23 spicy house tomato sauce, meatballs, ricotta cheese, roasted garlic, parsley, toasted breadcrumbs

**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.

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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.

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** Super Prime Meats Served with Bordelaise and Bernaise **

### Burger Americain $19 spiced cheddar, lettuce, tomato, onion, pickles

### Burger Francoise $20 pimento cheese, crispy bacon, house pickles, sesame bun

### Foie Gras Torchon $20 confit cherries, mache salad, toasted brioche

### Beef Tartare Du Francois $19 prime hanger steak, country bread, classic garnishes

### Roast Turkey Sandwich $18 roast turkey, crispy bacon, iceberg lettuce, sliced tomato, avocado, dijon mustard, toasted whole wheat bread

### Jamon Baguette $18 country ham, cornichon, herb butter, gruyere

### Tuna Melt Ala Francoise $19 Ortiz white tuna, herbate cheese, Louis sauce, everything bagel, lettuce, tomato

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** Superb Roast Chicken $28 paprika-rubbed bone-in half chicken, baby carrots, chicken jus

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** Super Prime Steaks Served with Bordelaise and Bernaise **

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** Blackened Redfish $29 spiced redfish, haricot verts, cherry tomato, basil pistou

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** Salmon Aux Lentils $27 farm island salmon, braised beluga lentils, aromatic vegetables, lemon beurre blanc

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** Spaghetti & Meatballs $23 spicy house tomato sauce, meatballs, ricotta cheese, roasted garlic, parsley, toasted breadcrumbs

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** Lobster Cioppino $38 lobster, tomato-lemon grass broth, cherry tomatoes, shaved fennel, fine herbs

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