



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