



❧ COLD STARTERS ❧

**COLD SEAFOOD
TOWER**
*Lobster Cocktail,
Shrimp Cocktail
Blue Point Oysters
Jumbo Lump Crabmeat*
\$35.00 PP - for 2 or 4

- JUMBO SHRIMP COCKTAIL 26.00
- JUMBO LUMP CRAB COCKTAIL 28.00
- SHRIMP & CRAB COCKTAIL COMBINATION 29.00
- KUMAMOTO PACIFIC OYSTERS 28.00
- BLUE POINT OYSTERS 22.00
- TUNA TARTARE 25.00
- LOBSTER COCKTAIL 29.00

**HOT SEAFOOD
PLATTER**
*Fried Calamari
Oysters Rockefeller
Crab Cakes
Shrimp Scampi*
\$30.00 PP - for 2 or 4

❧ HOT STARTERS ❧

- FRIED CALAMARI AND JALAPENOS 22.00
- CRAB CAKES 24.00
- F & J SHRIMP SCAMPI 25.00
- OYSTERS ROCKEFELLER 25.00
- SMOKED APPLEWOOD BACON STEAK 22.00
- STEAKHOUSE MEATBALLS 19.00
- LOBSTER & BUFFALO RICOTTA RAVIOLI 24.00

*Frankie & Johnnie's on
46th offers various
options for large parties,
banquets, or corporate
functions.
Please ask the manager
on duty for more
information.*

❧ SOUP & SALAD ❧

- CHEF'S MARKET SOUP M/P
- GOLDEN CORN BISQUE 12.00
- F & J SALAD 17.00
- ICEBERG WEDGE 19.00
- CAESAR SALAD 16.00
- SLICED TOMATOES & BUFFALO MOZZARELLA 22.00

**For parties of 5 and more a 20% service charge will apply.*

Consumer Advisory: Raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness.



USDA DRY-AGED PRIME STEAKS

SIRLOIN STEAK	69.00
RIB EYE STEAK	72.00
T - BONE STEAK	73.00
RIB EYE FOR TWO	135.00
PORTERHOUSE FOR TWO	135.00
PORTERHOUSE FOR THREE	185.00

ACCOMPANIMENTS

AU POIVRE SAUCE	4.00
CHIMICHURRI SAUCE	4.00
BÉARNAISE SAUCE	4.00
SHRIMP SCAMPI	19.00
OSCAR STYLE	19.00
LOBSTER TAIL	38.00

STEAK TEMPERATURES

RARE - Very red, cool center
MEDIUM RARE - Red warm center
MEDIUM - Pink center
MEDIUM WELL - Slightly pink
WELL DONE - No red or pink

STEAKS/CHOPS

NY STRIP STEAK 10 OZ.	56.00
FILET MIGNON 8 OZ	59.00
BONE-IN FILET MIGNON 14 OZ.	75.00
PORTERHOUSE VEAL CHOP	65.00
BERKSHIRE FARM PORK CHOP	45.00
FRANKIE AND JOHNNIE'S SURF & TURF	66.00
FILET MIGNON & LOBSTER TAIL	75.00
DOUBLE LOIN LAMB CHOPS	54.00

SPECIALTIES

BROILED LOBSTER TAILS	76.00
F & J SHRIMP SCAMPI OVER RICE	39.00
HOMEMADE SEAFOOD FETTUCCINE	39.00
LOBSTER & BUFFALO RICOTTA RAVIOLI	35.00
HOMEMADE FETTUCCINE BOLOGNEZE	34.00
FRENCH STYLE CHICKEN BREAST	36.00
CHICKEN PARMIGIANA	34.00
CHILEAN SEA BASS	46.00
BROILED SALMON	34.00
CALVES LIVER WITH ONIONS/BACON	33.00

SIDE DISHES

TRUFFLE FRIES	18.00
AU GRATIN POTATOES	14.00
LYONNAISE POTATOES	14.00
BAKED IDAHO POTATO	12.00
HASH BROWN POTATOES	14.00
LOBSTER MAC & CHEESE	20.00
GARLIC MASHED POTATOES	14.00

VEGETABLES

FRESH SPINACH	13.00
BRUSSELS SPROUTS	15.00
SAUTÉED MUSHROOMS & ONIONS	15.00
FRESH BROCCOLI	13.00
FRESH ASPARAGUS	15.00
CREAMED SPINACH	15.00
ROASTED CAULIFLOWER AU GRATIN	15.00