



Choice Menu

BREAD BASKET housemade bread & rolls

Appetizers choose one for your guests

CHEESE & FRUIT PLATTER family style

CRAB CAKE

Starters choose one for your guests

CAESAR SALAD hearts of romaine, parmesan, housemade caesar dressing, bacon

THE WEDGE iceberg lettuce, crumbled blue cheese, blue cheese dressing

SEASONAL SOUP

FRANKIE & JOHNNIE'S SALAD iceberg lettuce, tomatoes, onions, cucumbers, mushrooms & green peppers

Entrees choose three for your guests to select from

PETITE FILET MIGNON

10 OZ NY STRIP STEAK

MEDALLIONS OF FILET MIGNON AU POIVRE

CHICKEN MILANESE over arugula salad

BROILED SALMON sauce dijonnaise

LOBSTER RAVIOLI pink tomato sauce flavored with vodka

Sides choose two for your guests. Served family style

HASH BROWNS

GARLIC MASHED POTATOES

CREAMED SPINACH

ASPARAGUS

STRING BEANS

Desserts choose one for your guests

BREAD PUDDING

CHEESECAKE

Beverages

Coffee & Tea

\$89 per guest

Price does not include tax & gratuity

It's our pleasure to tailor a menu to our specific requests



Select Menu

BREAD BASKET housemade bread & rolls

Appetizers choose two for your guests

CHEESE & FRUIT PLATTER family style

CRAB CAKE

SHRIMP COCKTAIL

APPLEWOOD SMOKED BACON

Starters choose two for your guests to select from

CAESAR SALAD hearts of romaine, parmesan, housemade caesar dressing

THE WEDGE iceberg lettuce, crumbled blue cheese, blue cheese dressing

SEASONAL SOUP

FRANKIE & JOHNNIE'S SALAD iceberg lettuce, tomatoes, onions, cucumbers, mushrooms & green peppers

Entrees choose four for your guests to select from

FILET MIGNON

NY STRIP STEAK

DOUBLE LOIN LAMB CHOPS

CHICKEN MILANESE over arugula salad

BROILED SALMON sauce dijonnaise

PAN SEARED BRANZINO

LOBSTER RAVIOLI pink tomato sauce flavored with vodka

Sides choose two for your guests. Served family style

HASH BROWNS

GARLIC MASHED POTATOES

CREAMED SPINACH

ASPARAGUS

STRING BEANS

FRIED ONIONS

MUSHROOM & ONIONS

Desserts choose two for your guests

TIRAMISU

CHEESECAKE

RUM LACED APPLE STRUDEL

CRÈME BRULÉE

Beverages

Coffee & Tea

\$99 per guest

Price does not include tax & gratuity

It's our pleasure to tailor a menu to our specific requests



Prime Menu

Appetizers

CHILLED SEAFOOD PLATTER shrimp, clams, oysters

BREAD BASKET housemade bread & rolls

Starters choose two for your guests to select from

HOUSEMADE MOZZARELLA & TOMATO

CAESAR SALAD hearts of romaine, parmesan, housemade caesar dressing

THE WEDGE iceberg lettuce, crumbled blue cheese, blue cheese dressing

SEASONAL SOUP

FRANKIE & JOHNNIE'S SALAD iceberg lettuce, tomatoes, onions, cucumbers, mushrooms & green peppers

Entrees choose four for your guests to select from

FILET MIGNON

RIB EYE STEAK

VEAL CHOP

DOUBLE LOIN LAMB CHOPS

CHICKEN MILANESE over arugula salad

BROILED SALMON sauce dijonaise

CHILEAN SEA BASS

SEAFOOD FRADIAVOLO pasta with shrimp, clams & lobster in spicy marinara sauce

Sides choose two for your guests. Served family style

HASH BROWNS

GARLIC MASHED POTATOES

CREAMED SPINACH

ASPARAGUS

STRING BEANS

FRIED ONIONS

MUSHROOM & ONIONS

Desserts choose two for your guests

WARM CHOCOLATE SOUFFLE

CHEESECAKE

RUM LACED APPLE STRUDEL

CRÈME BRULÉE

Beverages

Coffee & Tea

\$109 per guest

Price does not include tax & gratuity

It's our pleasure to tailor a menu to our specific requests