



THEATRE MENU
Sunday to Friday

1

GOLDEN CORN BISQUE
crème fraîche, grilled corn, chives

CHEF'S MARKET SOUP
inspired daily creation

OR

F & J CLASSIC SALAD

CAESAR SALAD

2

BROILED SALMON
garlic yogurt, vegetables & potato

BAKED CHEESE TORTELLINI
tomato, three cheeses, broccolini

FRENCH CHICKEN BREAST
mushroom sauce, vegetables & potato

NY STRIP, 10oz
vegetables & potato

PETITE FILET MIGNON, 8oz
brandy peppercorn, vegetables & potato

3

WARM APPLE STRUDEL
vanilla ice cream
MOUSSE AU CHOCOLATE
crème anglaise

STARTERS

JUMBO SHRIMP COCKTAIL

JUMBO LUMP CRABMEAT COCKTAIL

JUMBO SHRIMP & CRABMEAT COCKTAIL

FRIED CALAMARI jalapeños, marinara sauce

F&J SHRIMP SCAMPI house garlic butter

LITTLENECK CLAMS

BLUE POINT OYSTERS

OYSTERS ROCKEFELLER creamy pancetta, bacon, & spinach

CHOPPED CHICKEN LIVERS

TUNA TARTARE white soy, ginger, sesame, avocado, wontons

SMOKED APPLEWOOD BACON STEAK

SOUP & SALAD

GOLDEN CORN BISQUE crème fraîche, grilled corn, chives

CHEF'S MARKET SOUP inspired daily creation

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

ICEBERG WEDGE sweet & tangy red onions, bacon, blue cheese

CAESAR SALAD charred grape tomatoes, grilled focaccia

BURRATA & TOMATOES
basil pesto, pickled pearl onions, currants

SLICED TOMATOES & ONIONS

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

USDA DRY AGED PRIME STEAKS

STEAK TEMPERATURES

RARE ◇◇ very red, cool center
MEDIUM RARE ◇◇ red warm center
MEDIUM ◇◇ pink center
MEDIUM WELL ◇◇ slightly pink
WELLDONE ◇◇ fully broiled, no pink

SIRLOIN STEAK

RIB EYE STEAK

T - BONE STEAK

PORTERHOUSE FOR TWO

PORTERHOUSE FOR THREE

Frankie & Johnnie's Features

VEAL CHOP PARMIGIANA

Tomato gravy, three cheeses, broccoli

CHICKEN PARMIGIANA

Tomato gravy, three cheeses, broccoli

POTATOES

COTTAGE FRIED POTATOES

POTATO PANCAKES

AU GRATIN POTATOES

LYONNAISSE POTATOES

BAKED IDAHO POTATO

HASH BROWN POTATOES

FRENCH FRIED POTATOES

GARLIC MASHED POTATOES

ENTREES

PETITE FILET MIGNON, 8 oz
served with mushroom cap

FILET MIGNON, 12 oz
served with mushroom cap

DOUBLE LOIN LAMB CHOPS

VEAL CHOP

PORK CHOPS
served with potato pancakes

CALVES LIVER
served sautéed onions & bacon

F&J SHRIMP SCAMPI
served over rice

LOBSTER RAVIOLI
pink tomato sauce flavored with vodka

BROILED SALMON

CHILEAN SEA BASS
sautéed with white wine, garlic, lemon, butter

FRENCH STYLE CHICKEN BREAST

smothered in wild mushroom sauce

BROILED LOBSTER TAILS

FILET MIGNON & LOBSTER TAIL

VEGETABLES

FRESH SPINACH *

CREAMED SPINACH

FRENCH FRIED ONIONS

BROILED MUSHROOMS *

FRESH BROCCOLI *

FRESH ASPARAGUS *

* sautéed in garlic and olive oil..

There will be an additional \$10 charge for sharing main course