



RAW BAR & COCKTAILS

Jumbo Shrimp Cocktail
 Kumamoto Oysters, *West Coast*
 Blue Point Oysters, *East Coast*

Lobster Cocktail
 Little Neck Clams
 Jumbo Lump Crabmeat Cocktail

APPETIZERS & SOUPS

Beef Tartare
 Tuna Tartare
 Shrimp Scampi
 Lobster Ravioli

Crab Cakes
 Lobster Bisque
 French Onion Soup

SALADS

Frankie & Johnnie's Salad
 Caesar Salad
 Sliced Tomatoes & Onions
 Baby Greens Salad

Kale Salad
 The Wedge Salad
 Arugula Salad
 Sliced Tomatoes
 & Homemade Fresh Mozzarella

PASTAS

Shrimp Fra Diavolo
*Fresh Tagliatelle pasta with shrimp,
 spicy marinara*

Lobster Ravioli
pink tomato sauce flavored with vodka

Pasta Bolognese
fresh egg pappardelle, dry-aged beef ragu

USDA PRIME DRY-AGED BONE-IN CUTS

Sirloin Steak
 Rib Eye Steak
 T-Bone

Porterhouse for Two
 Porterhouse for Three

Rare <i>very red, cool center</i>	Medium Rare <i>red, warm center</i>	Medium <i>pink center</i>	Medium Well <i>lightly pink center</i>	Well <i>broiled throughout, not pink</i>
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ENTRÉES

Filet Mignon 8 oz. 12 oz.
 Roasted Chicken
 Broiled Salmon
 Veal Chop
 Pork Chops

Double Loin Lamb Chops
 Surf & Turf 8 oz. Filet Mignon and 1½ lb. Lobster
 Bernaise Sauce
 Au Poivre Sauce

POTATOES & VEGETABLES

Cottage Fried Potatoes
 Potato Pancakes
 Au Gratin Potatoes
 Lyonnaise Potatoes
 Baked Idaho Potato
 Hash Browns
 French Fried Potatoes
 Garlic Mashed Potatoes
 Mac & Cheese

Creamed Spinach
 Fried Onions
 Sautéed Mushrooms & Onions
 Broccoli
with hollandaise or garlic and oil
 Asparagus
with hollandaise
 String Beans
 Kale & Mushrooms
 Brussels Sprouts

If you have a food allergy, please speak to the manager, chef or your server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.