



❧ COLD STARTERS ❧

COLD SEAFOOD TOWER

Lobster Cocktail, Shrimp Cocktail, Peeko Oysters, Jumbo Lump Crabmeat
\$46.00 P/P - minimum 2

JUMBO SHRIMP COCKTAIL 32.00

JUMBO LUMP CRAB COCKTAIL 32.00

PEEKO OYSTERS 27.00

TUNA TARTARE 26.00

LOBSTER COCKTAIL 34.00

❧ HOT STARTERS ❧

HOT SEAFOOD PLATTER

*Fried Calamari
Oysters Rockefeller
Crab Cakes
Shrimp Sacmpi*
\$36.00 P/P - minimum 2

FRIED CALAMARI AND JALAPENOS 24.00

CRAB CAKES 29.00

F & J SHRIMP SCAMPI 26.00

OYSTERS ROCKEFELLER 28.00

SMOKED APPLEWOOD BACON STEAK 29.00

STEAKHOUSE MEATBALLS 23.00

LOBSTER & BUFFALO RICOTTA RAVIOLI 24.00

❧ SOUP & SALAD ❧

Frankie & Johnnie's on 46th offers various options for large parties, banquets, or corporate functions.

Please ask the manager on duty for more information.

CHEF'S MARKET SOUP 12.00

GOLDEN CORN BISQUE 14.00

F & J SALAD 19.00

CLASSIC ICEBERG WEDGE WITH BACON 23.00

CAESAR SALAD 19.00

SLICED TOMATOES & BUFFALO MOZZARELLA 23.00

**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	70.00
RIB EYE STEAK	88.00
T - BONE STEAK	78.00
RIB EYE FOR TWO	165.00
PORTERHOUSE FOR TWO	155.00
PORTERHOUSE FOR THREE	219.00

ACCOMPANIMENTS

AU POIVRE SAUCE	5.00
CHIMICHURRI SAUCE	5.00
BÉARNAISE SAUCE	5.00
CRUMBLLED BLUE CHEESE	6.00
SHRIMP SCAMPI	20.00
OSCAR STYLE	26.00
LOBSTER TAIL	45.00

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

PRIME NY STRIP STEAK 10 OZ.	64.00
PRIME FILET MIGNON	8 Oz: 69.00 12 Oz: 79.00
PRIME BONE-IN FILET MIGNON 14 OZ.	85.00
PORTERHOUSE VEAL CHOP	69.00
BERKSHIRE FARM PORK CHOPS	48.00
F & J SURF & TURF	65.00
FILET MIGNON & LOBSTER TAIL	82.00
DOUBLE LOIN LAMB CHOPS	68.00

SPECIALTIES

BROILED LOBSTER TAILS	90.00
F & J SHRIMP SCAMPI OVER RICE	42.00
HOMEMADE SEAFOOD FETTUCCHINE	45.00
LOBSTER & BUFFALO RICOTTA RAVIOLI	42.00
HOMEMADE FETTUCCHINE BOLOGNESE	36.00
FRENCH STYLE CHICKEN BREAST	42.00
CHICKEN PARMIGIANA & LINGUINE	39.00
CHILEAN SEA BASS	59.00
BROILED SALMON	44.00
CALF'S LIVER WITH ONIONS & BACON	38.00

SIDE DISHES

TRUFFLE FRIES	18.00
AU GRATIN POTATOES	16.00
LYONNAISE POTATOES	15.00
BAKED IDAHO POTATO	12.00
HASH BROWN POTATOES	16.00
LOBSTER MAC & CHEESE	26.00
GARLIC MASHED POTATOES	16.00

VEGETABLES

FRESH SPINACH	15.00
BRUSSELS SPROUTS	15.00
SAUTÉED MUSHROOMS & ONIONS	16.00
FRESH BROCCOLI	16.00
FRESH ASPARAGUS	17.00
CREAMED SPINACH	18.00
ROASTED CAULIFLOWER AU GRATIN	18.00