

**\$4 MARTINIS**  
**\$5 HOUSE WINE**

Only with entrée purchase Mon-Fri  
11am-4pm, Limit 3 per guest

# Lunch



**FULL DINNER  
MENU AVAILABLE!**

## STARTERS

<b>Southern Deviled Eggs</b> GF	farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika	9
<b>Bacon Wrapped Dates</b> GF	stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar	10
<b>Calamari</b> GF	flash-fried with cherry peppers, artichokes, tomatoes, tossed in garlic herb butter	16
<b>Cold Smoked Salmon</b>	dill cream on house-made toast points, & traditional accoutrements	16
<b>Beef Crostini</b>	thinly sliced beef tenderloin, horseradish cream, pickled red onion, balsamic glaze	18
<b>Shrimp Cocktail</b> GF	chilled jumbo U10 shrimp, tangy cocktail sauce	19
<b>Jumbo Lump Crab Cake</b> GF	remoulade & creamy herb vinaigrette	22

## SOUPS & SALADS

<b>Tomato Soup</b>	grilled cheese crostini	9
<b>Lobster Bisque</b> GF	sherry-chantilly cream	12
<b>House Salad</b> GF	field greens, red onion, tomato, cucumber, carrots, goat cheese, roasted chickpeas, balsamic vinaigrette	10
<b>Caesar Salad</b> GF	whole leaf romaine hearts, whole anchovies, parmesan, caesar	11
<b>Wedge Salad</b> GF	center-cut iceberg lettuce, bleu cheese, tomato, egg, pancetta, pickled red onion, smoky roquefort	12
<b>Grilled Romaine Salad</b> GF	grilled romaine hearts, bleu cheese, tomato, red onion, egg, warm bacon vinaigrette	12
	with salmon <b>+10</b> with steak tips <b>+12</b> with ahi tuna <b>+12</b> with chicken breast <b>+10</b> with shrimp <b>+10</b>	
<b>Ahi Salad</b> GF	seared ahi, mixed greens, cherry tomatoes, pickled onion, cucumber, carrots, spicy asian dressing	21
<b>Steak Salad</b> GF	sliced tenderloin, mixed greens, cherry tomatoes, asparagus, red onions, red wine vinaigrette	22

## ENTRÉES

<b>Pasta Primavera</b>	fresh seasonal vegetables, angel hair, white wine sauce	18
<b>Shrimp Scampi</b>	grilled jumbo U10 shrimp, garlic butter, tomato, spinach, lemon beurre blanc, angel hair	20
<b>Salmon Meuniere</b> GF	pan seared with browned butter, green beans amandine	18
<b>Pecan Crusted Salmon</b> GF	lemon beurre blanc, sauteed spinach, mushroom risotto	20
<b>Bone-In Pork Chop</b> GF	braised red cabbage, house made applesauce	14oz 21
<b>Steak Frites</b> GF	marinated, slow cooked tenderloin, sliced & topped with a bleu cheese sauce & crumbs, over house fries	24
<b>Filet Mignon</b> GF	maître d'butter, garlic mashed potatoes & roast beef gravy	6oz 29

## FULL DINNER MENU AVAILABLE UPON REQUEST

### FRANK'S FAVORITES\*

*\*please no splits or substitutions, add on a glass of house champagne or a chef's dessert for +2*

<b>T13 Cheeseburger</b>	TX wagyu, lettuce, tomato, onion, pickle, cheddar, on brioche <i>(fries, chips, or side salad)</i>	16
<b>Chicken Sandwich</b>	blackened chicken breast, lettuce, tomato, sriracha aioli, on brioche <i>(fries, chips, or side salad)</i>	17
<b>French Dip</b>	prime rib roasted and sliced on a french roll, with horseradish cream & au jus <i>(fries, chips, or side salad)</i>	18
<b>Salmon BLT</b>	grilled atlantic salmon, spinach, tomato, pancetta, black truffle aioli, open face on olive bread <i>(fries, chips, or side salad)</i>	16
<b>½ Fab Grilled Cheese &amp; Tomato Soup</b>	four cheeses on fresh sourdough, with tomato soup with pancetta & tomato <b>+2</b>	15
<b>Chicken &amp; Kale Salad</b> GF	grilled chicken breast, baby kale, tomato, bleu cheese crumbs, pecans, bacon vinaigrette	17
<b>Classic Meatloaf</b>	sweet tomato sauce, onion strings, roasted garlic mashed potatoes	17
<b>Chopped Steak</b> GF	ground TX wagyu, mushroom bordelaise, roasted garlic mashed potatoes	18
<b>Stuffed Bell Peppers</b>	ground TX wagyu, rice, sweet tomato sauce, topped with mozzarella and baked	17
<b>Lemon Caper Chicken</b>	<i>choice of</i> <b>Pan Seared</b> GF lightly breaded, lemon caper butter, heirloom tomatoes, artichoke hearts, mashed potatoes	17
	<b>Grilled</b> GF lemon caper butter, seasonal vegetables	19
<b>Mac &amp; Cheese</b>	al dente cavatappi mixed with a blend of cheeses, cream, & topped with parmesan with chicken <b>+10</b> with steak tips <b>+12</b> with lobster <b>+12</b>	12

GF Gluten Free Option

Consuming raw or undercooked ingredients may increase the risk of foodborne illness.

A gratuity of 20% may be added to parties of 6 or more.