

\$4 HOUSE MARTINIS

\$5 HOUSE WINE

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



Lunch



FULL DINNER
MENU AVAILABLE!

STARTERS

Southern Deviled Eggs ^{GF} farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika	9
Bacon Wrapped Dates ^{GF} stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar	10
Brussels Sprouts & Shishito Peppers ^{GF} seasoned & served crispy with balsamic glaze & sesame seeds	14
Calamari ^{GF} flash-fried with cherry peppers, artichokes, tomatoes, tossed in garlic herb butter	16
Cold Smoked Salmon house-made toast points & dill cream, with traditional accoutrements	16
Shrimp Cocktail ^{GF} chilled jumbo U10 shrimp, tangy cocktail sauce	19
Tuna Tartare sushi tuna, soy, sesame, jalapeno, & avocado, with wasabi crema, pickled vegetables, & wonton chips	20
Jumbo Lump Crab Cake ^{GF} remoulade & creamy herb vinaigrette	22
Firecracker Lobster TX beer tempura battered & tossed in sweet chili sauce, with seaweed salad, pickled vegetables, & sriracha aioli	25

SOUPS & SALADS

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

ENTRÉES

Pasta Primavera fresh seasonal vegetables, angel hair, white wine butter sauce	18
Shrimp Scampi grilled jumbo U10 shrimp, garlic butter, tomato, spinach, angel hair, lemon beurre blanc	20
Salmon Meuniere ^{GF} pan seared with browned butter, green beans amandine	18
Pecan Crusted Salmon ^{GF} lemon beurre blanc, sauteed spinach, mushroom risotto	20
Sea Bass ^{GF} potato & herb crusted, lemon beurre blanc, mushroom risotto, garnished with asparagus	28
Bone-In Pork Chop ^{GF} braised red cabbage, house made applesauce, mango peach habanero chutney	21
Steak Frites ^{GF} marinated, slow cooked tenderloin, sliced & topped with a bleu cheese sauce & crumbs, with house fries	24
Steak Diane ^{GF} sliced tenderloin tips & wild mushroom-shallot Diane sauce, served over mashed potatoes	24
Filet Mignon ^{GF} maître d' butter, garlic mashed potatoes & roast beef gravy	6oz 29

FRANK'S FAVORITES*

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

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