

To ensure that your party has the best possible dining experience, we ask that your party considers our group sharing menu. Our sharing menu allows your group to enjoy a variety of our menu while being served all at the same time. All the food is portioned for the amount of guests at the table. Please contact us if you need assistance with your choices or have any dietary restrictions. Cost does not include tax, gratuity and beverage.

## \$40 PER PERSON GROUP SHARING MENU

### APPETIZERS

CHOOSE FOUR (4)

**BOURBON BATTERED  
WISCON CHEESE CURDS**  
house spicy aioli

**CAULIFLOWER PARMESAN TOTS**  
house blue cheese sauce

**ALASKAN KING CRAB DIP {GF}**  
, mascarpone, fontinella, shallot,  
toasted baguette

**CORN CHOWDER {V} {GF}**  
potato, celery, creme fraiche

**BUTTERNUT SHRIMP BISQUE {GF}**  
ginger whipped cream, sage

**BRUSSELS SPROUTS {V} {GF}**  
pesto, feta cheese, onion,  
lemon, oyster mushrooms

**PRIME STEAK TARTARE {GF}**  
capers, shallot, parmesan crisp,  
egg yok, toasted baguette

**ROASTED BEET SALAD {V} {GF}**  
arugula, walnuts, goat cheese,  
citrus honey vinaigrette

**HOUSE SALAD {V} {GF}**  
romaine, arugula, gem lettuce, tomato,  
feta, crouton, garlic balsamic vinaigrette

**CRISPY ROCK SHRIMP**  
creamy chili sauce, yuzu

**SMOKED WHITEFISH RILLETTE**  
celery, radish, lemon,  
fall apple, polenta cakes

**STEAMED MUSSELS {GF}**  
spicy bourbon miso, basil,  
roasted garlic, onion, tomato,  
parmesan, toasted baguette

**BLACK TRUFFLE BURRATA {GF}**  
hand-made burrata, arugula  
heirloom tomato, toasted baguette

### MAIN ENTREE

CHOOSE THREE (3)

**SLICED BUTCHER'S STEAK {GF}**  
30 day aged black angus butcher's steak,  
whipped bearnaise, black truffle aioli

**SLOW ROASTED BEEF SHORT RIB**  
5 hour braise, nichols farm sweet potato puree,  
apple, crispy sweet potato, natural beef jus

**ROASTED AMISH CHICKEN**  
exotic mushrooms, celery root, sweet potato,  
pickled mustard seed, natural chicken jus

**TRUFFLE MUSHROOM PASTA {V}**  
hand-made pappardelle, black truffle, parmesan

**LOCH DUART SCOTTISH SALMON {GF}**  
sweet soy, sake, shiitake, bok choy

**SQUID INK PASTA**  
handmade fettuccine, alaskan king crab,  
sauteed shrimp, pesto, parmesan

**MUSHROOM RISOTTO {V} {GF}**  
black rice, parmesan, asparagus

### SIDES

CHOOSE TWO (2)

**SWEET POTATO PUREE**

**BLACK RICE PILAF**

**SAUTEED VEGETABLES**

**TRUFFLE FRIES**

### DESSERTS

CHOOSE TWO (2)

**KEY LIME PIE {GF}**  
whipped cream,  
graham cracker crust

**CARMEL APPLE CRISP**  
cinnamon, granny smith apples  
honeycomb, vanilla ice cream,

**DEEP DISH COOKIE**  
freshly baked chocolate chip cookie,  
vanilla ice cream

PLEASE EMAIL SELECTIONS TO [MIKE@FRANKLINROOM.COM](mailto:MIKE@FRANKLINROOM.COM)