

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 {V}**
house spicy aioli

CAULIFLOWER PARMESAN TOTS {V}
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

HEIRLOOM CARROTS {V} {GF}
bourbon maple glaze, carrot puree,
carrot chips, pumpernickel

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,
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 {V} {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 leek and potato puree,
spring apple, natural beef jus

ROASTED AMISH CHICKEN
morel mushrooms, celery root, carrot puree,
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

MOREL MUSHROOM RISOTTO {V} {GF}
fiddlehead fern, black rice, parmesan, pea tendrils

SIDES

CHOOSE TWO (2)

LEEK & POTATO PUREE {V}

BLACK RICE PILAF {V}

SAUTEED VEGETABLES {V}

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