

## GROUP SHARING MENU | \$40 PER PERSON

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.

### APPETIZERS

CHOOSE FOUR (4)

**BOURBON BATTERED WISCONSIN CHEESE CURDS {V}**  
house spicy aioli

**CAULIFLOWER PARMESAN TOTS {V}**  
house blue cheese sauce

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

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

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

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

**PRIME STEAK TARTARE**  
capers, shallot, parmesan crisp, egg yolk,  
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

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

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

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

**HOUSE POPOVERS**  
foie gras butter

### MAIN ENTREE

CHOOSE THREE (3)

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

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

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

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

**30 DAY AGED BONE-IN RIBEYE (ADD \$8 PER PERSON)**  
rosemary butter, whipped bearnaise

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

**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, chicken jus

**ALASKAN HALIBUT (ADD \$4 PER PERSON)**  
chardonnay olive oil and dill sauce, bok choy, bacon,  
kalamata olive potato puree

### SIDES

CHOOSE TWO (2)

TRUFFLE FRIES

RICE PILAF {V}

SAUTEED VEGETABLES {V}

CARROT PUREE

LEEK & POTATO PUREE {V}

### DESSERTS

CHOOSE TWO (2)

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

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

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

**CHOCOLATE BOURBON PECAN PIE**  
vanilla ice cream,  
bourbon caramel sauce

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

675 N. FRANKLIN STREET CHICAGO, IL 60654 T: 312-445-4686 WWW.FRANKLINROOM.COM