

## SOUPS

- French Onion Soup**.....\$10  
A Franklin Room Classic  
baked with aged gruyere
- Butternut Shrimp Bisque**..... \$7  
ginger whipped cream,green onion

## SMALLER FARE

- Wild Mushroom Risotto {v}**..... \$15  
asparagus, parmesan, pea tendrils
- Steamed Mussels**..... \$14  
house spicy bourbon miso, basil,  
roasted garlic, onion, tomato, parmesan
- Black Truffle Burrata {v}**..... \$16  
hand-made burrata, arugula, heirloom  
tomato, gluten free crackers
- King Crab Dip**..... \$17  
mascarpone, fontinella,  
gluten free crackers

# THE FRANKLIN ROOM

- FINE SPIRITS AND FARE -

## GLUTEN FREE MENU

### DAILY SHELLFISH

#### OYSTERS ON THE HALF SHELL {6/12}

\$16/\$30

pickled cucumber, house chili sauce, yuzu ice

### SNACKS

**ROSEMARY ROASTED NUTS {V}** \$5

**NATURAL CUT FRIES {V}** \$7

grated parmesan, parsley

## SALAD SERVICE

- House Salad {v}**..... \$7  
romaine, arugula, gem lettuce,  
tomato, cucumber, garlic balsamic  
vinaigrette
- Roasted Beet Salad {v}**..... \$8  
arugula, walnuts, goat cheese,  
citrus honey vinaigrette
- Side Caesar Salad**..... \$8  
cherry tomato, shaved parmesan,  
house caesar dressing
- Prime Steak Salad**..... \$17  
30 day aged new york strip,  
romaine, arugula, tomato, confit potato,  
A1 Balsamic
- Chicken Caesar Salad**..... \$14  
sliced free birds amish chicken,  
cherry tomato, shaved parmesan,  
house caesar dressing

## WAGYU BURGERS

- FR Cheeseburger**..... \$16  
{add applewood smoked bacon bits \$2}  
mishima reserve wagyu beef,  
bib lettuce, tomato, american  
cheese, lettuce bun
- Spicy Bourbon Burger**..... \$18  
mishima reserve wagyu beef,  
kimchi, applewood smoked bacon bits,  
red onion,house spicy bourbon miso,  
provolone, lettuce bun

## DESSERT

- Vanilla Bean Gelato**..... \$5

## LARGER FARE

- COLORADO LAMB SHANK**..... \$29  
thumbelina carrots, pearl onions, fingerling potatoes,  
natural lamb jus
- WHOLE BRANZINO**..... \$32  
chardonnay olive oil, dill, bok choy,  
kalamata olive potato puree
- LOCH DUART SCOTTISH SALMON**..... \$27  
shiitake mushrooms, bok choy, gluten free soy, sake
- PRIME STEAK FRITES {10 oz}**..... \$29  
natural cut fries
- CENTER CUT NEW YORK STRIP {14 oz}**..... \$39
- BONE-IN RIBEYE {20 oz}**..... \$49
- GRAND PORTERHOUSE {24 oz}**..... \$52
- 40 DAY AGED LH RESERVE TOMAHAWK {32 oz}**..... \$99

### ON THE SIDE

all sides \$6

**FIRE ROASTED  
EXOTIC MUSHROOMS**

**NICHOLS FARM  
SWEET POTATO PUREE**

**ROASTED FINGERLING POTATOES**  
rosemary butter, parmesan

**ROASTED ASPARAGUS**  
applewood smoked bacon

**SAUTEED BOK CHOY**

**SAUTEED VEGETABLES**

**SAUTEED BROCCOLINI**

### STEAK ENHANCEMENTS

**ROSEMARY BUTTER \$2**