

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 or beverage.

APPETIZERS

CHOOSE FOUR (4)

**BOURBON BATTERED WISCONSIN
CHEESE CURDS {V}**
house chipotle sauce

CAULIFLOWER PARMESAN TOTS {V}
house blue cheese sauce

AHI TUNA TARTARE
avocado, mango, balsamic caviar pearls,
purple shiso, sweet miso vinaigrette

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

MARYLAND CRAB DIP {GF}
mascarpone, fontinella, ritz crackers

PRIME STEAK TARTARE
capers, shallot, parmesan crisp,
egg yolk, toasted baguette

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

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

CRISPY ROCK SHRIMP
creamy chili sauce, yuzu

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

PARMESAN TRUFFLE FRIES {V}
black truffle aioli

CAESAR SALAD
parmesan, tomato, house caesar dressing

HOUSE POPOVERS
foie gras butter

MAIN ENTREE

CHOOSE THREE (3)

ROASTED HALF CHICKEN
green circle farms amish chicken,
sweet potato puree, exotic mushrooms, truffle jus

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

WHOLE BRANZINO {GF}
chardonnay olive oil, dill, bok choy,
kalamata olive potato puree

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

SQUID INK PASTA
handmade fettuccine, maine lobster,
sauteed shrimp, pesto, parmesan

MISHIMI RESERVE WAGYU SHORT RIB
all day braise, nichols farm leek and potato puree,
broccolini, pickled radish, natural beef jus

SLICED BUTCHER'S STEAK {GF}
30 day aged black angus butcher's steak

PRIME BONE-IN RIBEYE {GF}
30 day aged {add \$8 per person}

PRIME CENTER CUT NEW YORK STRIP {GF}
30 day aged {add \$8 per person}

ALL STEAK ENHANCEMENTS {add \$1 per person}
Rosemary Butter, Whipped Béarnaise,
Creamy Horseradish, House Blue Cheese Sauce

SIDES

CHOOSE TWO (2)

SAUTEED BROCCOLINI

SAUTEED BOK CHOY {V}

ROASTED ASPARAGUS
applewood smoked bacon

SAUTEED MIXED VEGETABLES {V}

**FIRE ROASTED
EXOTIC MUSHROOMS {V}**

**NICHOLS FARM
SWEET POTATO PUREE {V}**

**NICHOLS FARM
LEEK & POTATO PUREE {V}**

ROASTED FINGERLING POTATOES {V}
rosemary butter, parmesan

DESSERTS

CHOOSE TWO (2)

KEY LIME PIE
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

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