

DINNER MENU

BREAD SERVICE

- Baked Herb Focaccia.....\$8
rosemary butter
- House Popovers.....\$7
foie gras butter

SNACKS

- Rosemary
Roasted Nuts {v}.....\$5
- Cauliflower
Parmesan Tots {v}.....\$8
maytag blue cheese sauce
- Parmesan Truffle Fries {v}.....\$9
black truffle aioli
- Bourbon Battered
Wisconsin Cheese Curds {v}...\$10
house chipotle sauce

DAILY SHELLFISH

OYSTERS ON THE HALF SHELL {6/12}

\$16/\$30

pickled cucumber, house chili sauce, yuzu ice

SOUPS

- FRENCH ONION SOUP** \$10
A Franklin Room Classic
baked with aged gruyere cheese
- BUTTERNUT SHRIMP BISQUE** \$8
ginger whipped cream,
green onion

SALAD SERVICE

- House Salad {v}.....\$7
arugula, gem lettuce, kale
tomato, crouton, cucumber,
garlic balsamic vinaigrette
- Little Gem Wedge Salad.....\$9
gem lettuce, cherry tomato,
maytag blue cheese, crispy onion,
applewood smoked bacon
- Roasted Beet Salad {v}..... \$8
arugula, goat cheese, candied
walnuts, citrus honey vinaigrette
- Kale Caesar Salad.....\$8
parmesan crisp, cherry tomato,
house-made caesar dressing
{add sliced amish chicken \$6}
- Prime Steak Salad..... \$17
gem lettuce, arugula, kale, tomato,
fontinella, crispy pearl onion,
confit potato, A1 balsamic

SMALLER FARE

- Sweet Potato Agnolotti {v}.....\$13
brown butter, sage, halloumi cheese, walnuts
- Crispy Rock Shrimp.....\$15
creamy chili sauce, yuzu
- Black Truffle Burrata {v}.....\$16
hand-made burrata, arugula, heirloom tomato, toasted baguette
- Ahi Tuna Tartare.....\$17
avocado, mango, balsamic caviar pearls, purple shiso,
sweet miso vinaigrette
- Pan Seared Diver Scallops.....\$18
chardonnay olive oil, applewood smoked bacon
- Hand Cut Wagyu Steak Tartare.....\$16
capers, shallot, parmesan crisp, egg yolk, toasted baguette
- Baked Crab Dip.....\$17
Maryland crab, mascarpone, fontinella, toasted baguette
- Prince Edward Island Mussels.....\$14
house spicy bourbon miso, basil, roasted garlic, onion,
tomato, parmesan, toasted baguette

LARGER FARE

ENTREES

- MISHIMA RESERVE WAGYU SHORT RIB.....\$32
all day braise, sweet potato puree, broccolini, pickled radish, watercress, natural beef jus
- MEDITERRANEAN BRANZINO.....\$33
chardonnay olive oil, dill, bok choy, kalamata olive potato puree
- LOCH DUART SCOTTISH SALMON.....\$27
shiitake mushrooms, bok choy, sweet soy, sake
- COLORADO LAMB SHANK.....\$29
fingerling potatoes, heirloom carrots, pearl onions, natural lamb jus
- SQUID INK PASTA.....\$24
hand-made fettuccine, diver scallops, sauteed shrimp, house pesto, parmesan
- TRUFFLE MUSHROOM PASTA {v}.....\$21
hand-made pappardelle, black truffle, parmesan

PRIME STEAKS & CHOPS

We proudly serve only the finest USDA Prime steaks and chops sourced from the Linz Heritage Angus cattle program. Sustainable and locally raised genuine black Angus beef that is aged for a minimum of 30 days and trimmed to perfection.

- PRIME STEAK FRITES {10 oz}.....\$32
black truffle fries
- NEW YORK STRIP {12 oz}.....\$39
- CENTER CUT FILET MIGNON {10 oz}.....\$42
- BONE-IN RIBEYE {20 oz}.....\$52
- GRAND PORTERHOUSE {24 oz}.....\$54
- 40 DAY AGED LH RESERVE TOMAHAWK {32 oz}.....\$99
limited availability



ON THE SIDE

- all sides \$6
- FIRE ROASTED
EXOTIC MUSHROOMS**
- SAUTEED BROCCOLINI**
- NICHOLS FARM
SWEET POTATO PUREE**
- ROASTED
FINGERLING POTATOES**
rosemary butter, parmesan
- SAUTEED BOK CHOY**
- ROASTED ASPARAGUS**
applewood smoked bacon
- SAUTEED MIXED VEGETABLES**

AT YOUR REQUEST

- all steak enhancements \$2
- ROSEMARY BUTTER
- WHIPPED BÉARNAISE
- CREAMY HORSERADISH
- MAYTAG BLUE CHEESE SAUCE

WAGYU BURGERS & SANDWICHES

choice of natural cut fries or side salad {substitute truffle fries +3}

- Surf & Turf Burger.....\$21
mishima reserve wagyu beef, soft shell crab, black truffle aioli,
bib lettuce, gruyere cheese, sunnyside egg, pain au lait bun
- Spicy Bourbon Burger.....\$18
mishima reserve wagyu beef, kimchi smoke bomb salt, red onion,
applewood bacon, spicy bourbon miso, provolone, pain au lait bun
- FR Cheeseburger {add applewood smoked bacon \$2}.....\$16
mishima reserve wagyu beef, bib lettuce,
american cheese, special sauce, pain au lait bun
- French Dip Sandwich.....\$20
all day braised short rib, caramelized onions, fontinella,
horseradish cream, natural au jus, tuscan roll
- Maine Lobster Roll.....\$24
tarragon butter, diced celery, fennel, old bay mayo,
toasted new england roll
- Crispy Softshell Crab BLT.....\$19
applewood smoked bacon, bib lettuce,
heirloom tomato, old bay mayo, brioche bun

WINE LIST

SPARKLING

	GLASS	BOTTLE		GLASS	BOTTLE
Portell Brut Cava Catalonia, Spain <i>Green apple, lemon meringue, warm rolls out of the oven</i>	12	48	Charles Ellner 'Carte Blanche' Brut NV Champagne, France <i>There is no substitute for Champagne, dry, toasty, fresh, delicate flowers</i>	18	72
Château Moncontour Cremant Rosé NV Loire Valley, France <i>Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles</i>	14	56	Bricco Riella Moscato d'Asti 2017 Piemonte, Italy <i>Freshly picked white flowers, orange dreamsicle, a touch sweet, a touch fizzy</i>	11	44

WHITE WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
Domaine Cherrier Sancerre Loire Valley, France 2017 <i>100% Sauv Blanc, stony, lime, dry</i>		62	Wairau River Sauvignon Blanc Marlborough, New Zealand 2017 <i>Grapefruit, lemongrass, zippy n' fresh</i>	12	48
Bertani Pinot Grigio Delle Venezie, Italy 2016 <i>Lemon zest, crisp pear, dry finish</i>	12	48	Banfi 'La Pettegola' Vermentino Tuscany, Italy 2017 <i>Fresh, exceptionally vibrant, citrus, walking through a Tuscan meadow</i>		52
Viña Cartin Albariño Rias Baixas, Spain 2017 <i>Green citrus, ocean air, minerality</i>	13	52	Miner Viognier California 2016 <i>Honeysuckle, white peach, richly textured, plush white wine</i>		60
Leitz Riesling Rheingau, Germany 2017 <i>A little sweet, a little dry – pineapple, tropical fruits, perfect for spicy foods</i>	12	48	Sigalas Assyrtiko Blend Santorini, Greece 2017 <i>Beautiful minerality, citrus squeeze, crisp but full-bodied, soaking up the island sun</i>		56
William Fevré Chablis Burgundy, France 2017 <i>Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay</i>		64	BonAnno Chardonnay Napa Valley, California 2017 <i>Creamy butterscotch, toasted oak, crème brulee, roasted hazelnuts</i>	14	56

ROSÉ

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
L'Ostal-Cazes Pays d'Oc, France 2017 <i>From a legendary Bordeaux winery, crisp, refreshing, strawberry, orange</i>	12	48	Cyprus Pinot Noir Rosé Russian River Valley, CA 2017 <i>Ripe strawberry, blood orange, crispy n' bright</i>	13	52
Paul Thomas Sancerre Rosé Loire Valley, France 2016 <i>Rich red fruit from 100% Pinot Noir, great acidity, soft, round, complex</i>		58	Liquid Farm Rosé Santa Barbara, California 2017, America's best rosé - no competition, <i>Affectionately known as "Pink Crack", dry, thai basil, ruby orange, berries</i>		65

RED WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
Bouchard Pere et Fils Santenay Burgundy, France 2015 <i>Classic Pinot Noir from great vines, truffle, pine, satin sheet texture</i>		75	À la Carte Pinot Noir North Coast, California 2015 <i>Bright cherry, light, fruit-forward, nimble acidity, a very versatile wine</i>	14	56
Selvapiana Chianti Rufina Tuscany, Italy 2014 <i>Dried Italian herbs, touch of smoke, a complex, complete wine</i>	13	52	Rallo 'Normanno' Nero d'Avola Sicily, Italy 2015 <i>Red fruit, red pepper spice, pretty wine, medium body, similar to grenache</i>	12	48
Jean-Foillard Beaujolais-Villages Burgundy, France 2016 <i>Gamay, dried plum, dried raspberry</i>		58	ARUMA Malbec Mendoza, Argentina 2016 <i>Blackberry pie, freshly ground pepper, a big wine but so smooth and silky</i>	15	60
Les Vins de Vienne Crozes-Hermitage Syrah Rhône Valley, France 2014 <i>Flinty, mineral, smoked meats</i>		62	Emiliana 'Coyam' Colchagua Valley, Chile 2013 <i>Stacks up against \$100+ Cali Cabs, this Syrah/Cab blend is powerful, dry, spicy</i>		68
Couly-Dutheil Cabernet Franc Chinon, Loire Valley, France 2014 <i>Green, white pepper, dried cherry</i>		66	Buehler Estate Zinfandel Napa Valley, California 2016 <i>Gobs of blueberries, jammy, juicy, purple plums, hints of baking spice</i>	15	60
Liparita Cabernet Sauvignon Napa Valley, California 2015 <i>Bold blackberry, cedar, cigar, dry from some of Napa's oldest vineyards</i>	18	72	Gamble Family Vineyard Cabernet Sauvignon Napa Valley, California 2013 <i>A rare, small producer of some of the best Cab in California – a must try</i>		115

PRIME & PROPER SELECTIONS

DISCOVER SOMETHING NEW THAT WILL PAIR EXTRAORDINARY WITH RED MEAT – LIMITED, DELICIOUS

Peay Vineyards Pinot Noir 2016 124

Annapolis of Sonoma Coast, California
A full, rich Pinot Noir from one of California's coolest sites. Textured layers of raspberry, black tea and baking spices make this a beautiful Pinot Noir

Lancaster 'Winemaker's Cuvée' Cabernet Sauvignon 2016 130

Alexander Valley, CA
*Big, powerful Cabernet from one of Sonoma's most collectible estates!
An exceptional wine for the red meat connoisseur*

The Four Graces Pinot Noir 2016 96

Willamette Valley, Oregon
A bold, earthy pinot with great structure, woody, mushrooms

Shinas Estate 'The Guilty' Shiraz 2016 78

Southeastern Australia
Made by an Aussie Judge, full of black pepper, blackberry, great for chops

Guado al Melo 'Antillo' Super Tuscan 2016 82

Tuscany, Italy
Blend of Sangiovese, Cabernet that is bone dry, perfect for Bistecca

– Join Us Every Monday For Half Price Bottles Of Wine –

BEER

MILLER, HIGH LIFE Light Lager / WI / 4.6 ABV	\$4	OFF COLOR, TROUBLESOME Gose/ IL / 4.5 ABV	\$7	MIDDLEBROW, ROBYN Season/ IL / 6.9 ABV	\$8
LAGUNITAS, PILS Czech Pils / IL / 6.2 ABV	\$6	4 HANDS, RIPPLE White Ale/ MO / 5 ABV	\$7	BENT RIVER, SWEET POTATO ALE Cream Ale / IL / 4.8 ABV	\$6
5 RABBIT, GRINGOLANDIA Imperial Pilsner / IL / 7.2 ABV	\$7	SOLEMN OATH, SNAGGLETOOTH IPA/ IL / 6.5 ABV	\$6	REVOLUTION, EUGENE Porter / IL / 6.8 ABV	\$6
COLLECTIVE ARTS, PROHETS & NOMADS 16oz / Gose / Canada / 4.5 ABV	\$9	ALE ASYLUM, VELVETEEN HABIT APA / WI / 7.5 ABV	\$6	WOLFFER, DRY ROSE Cider / NY / 6.9 ABV	\$9