

SOUP

Butternut Shrimp Bisque.....\$7⁵⁰
ginger whipped cream, green onion

SMALLER FARE

Steamed Mussels..... \$14⁵⁰
house spicy bourbon miso, basil,
roasted garlic, onion, tomato, parmesan

Hand Made Burrata {v}.....\$16⁵⁰
might vine tomatoes, arugula
gluten free crackers

Pan Seared Diver Scallops..... \$18⁵⁰
chardonnay olive oil,
applewood smoked bacon

THE FRANKLIN ROOM

- FINE SPIRITS AND FARE -

GLUTEN FREE MENU

DAILY SHELLFISH

OYSTERS ON THE HALF SHELL {6/12}

\$16⁵⁰/\$30⁵⁰

pickled cucumber, house chili sauce, yuzu ice

SNACKS

ROSEMARY ROASTED NUTS {V} \$5⁵⁰

NATURAL CUT FRIES {V} \$7⁵⁰
grated parmesan, parsley

SALAD SERVICE

House Salad {v}..... \$7⁵⁰
romaine, arugula, gem lettuce,
tomato, cucumber, garlic balsamic
vinaigrette

Roasted Beet Salad {v}..... \$8⁵⁰
arugula, walnuts, goat cheese,
citrus honey vinaigrette

Side Caesar Salad..... \$8⁵⁰
kale, gem lettuce, cherry tomato,
shaved parmesan, caesar dressing

Prime Steak Salad.....\$17⁵⁰
gem lettuce, kale, arugula, tomato,
maytag blue cheese, confit potato
crispy pearl onion, blue cheese dressing

Kale Chicken Caesar Salad.....\$14⁵⁰
gem lettuce, parmesan crisp,
cherry tomato, shaved parmesan,
house-made caesar dressing

WAGYU BURGERS

FR Cheeseburger..... \$16⁵⁰
{add applewood smoked bacon bits \$2}
mishima reserve wagyu beef,
bib lettuce, tomato, american
cheese, lettuce bun

Spicy Bourbon Burger..... \$18⁵⁰
mishima reserve wagyu beef,
kimchi, applewood smoked bacon bits,
red onion, house spicy bourbon miso,
provolone, lettuce bun

DESSERT

Vanilla Bean Gelato..... \$5⁵⁰

LARGER FARE

COLORADO LAMB SHANK..... \$32⁵⁰
thumbelina carrots, pearl onions, fingerling potatoes,
natural lamb jus

MEDITERRANEAN SEA BASS..... \$33⁵⁰
chardonnay olive oil, dill, bok choy,
kalamata olive potato puree

LOCH DUART SCOTTISH SALMON..... \$27⁵⁰
shiitake mushrooms, bok choy, gluten free soy, sake

PRIME STEAK FRITES {10 oz}..... \$32⁵⁰
natural cut fries

CENTER CUT NEW YORK STRIP {14 oz}.....\$39⁵⁰

CENTER CUT FILET MIGNON {10 oz}..... \$42⁵⁰

BONE-IN RIBEYE {20 oz}..... \$52⁵⁰

40 DAY AGED LH RESERVE TOMAHAWK {32 oz}.....\$99⁵⁰

ON THE SIDE

all sides \$7⁵⁰

**FIRE ROASTED
EXOTIC MUSHROOMS**

**NICHOLS FARM
SWEET POTATO PUREE**

CRISPY FINGERLING POTATOES
rosemary butter, parmesan

ROASTED ASPARAGUS
applewood smoked bacon

SAUTEED VEGETABLES

SAUTEED BROCCOLINI

STEAK ENHANCEMENTS

ROSEMARY BUTTER \$2⁵⁰