

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

PARMESAN TRUFFLE FRIES {V}

black truffle aioli

AHI TUNA TARTARE

avocado, mango, balsamic caviar pearls,
purple shiso, sweet miso vinaigrette

BAKED CRAB DIP {GF}

mascarpone, fontinella, toasted baguette

PRIME STEAK TARTARE

capers, shallot, parmesan crisp,
egg yolk, toasted baguette

HOUSE-MADE BREAD

rosemary focaccia, house popovers
rosemary butter, foie gras butter

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

PAN SEARED DIVER SCALLOPS

chardonnay olive oil, applewood smoked bacon

HOUSE SALAD {V} {GF}

romaine, arugula, gem lettuce, tomato,
crouton, garlic balsamic vinaigrette

CRISPY ROCK SHRIMP

creamy chili sauce, yuzu

STEAMED MUSSELS {GF}

spicy bourbon miso, basil, roasted garlic, onion,
tomato, parmesan, toasted baguette

CAESAR SALAD

parmesan, tomato, house caesar dressing

MAIN ENTREE

CHOOSE THREE (3)

MEDITERRANEAN SEA BASS {GF}

chardonnay olive oil, dill, bok choy,
fingerling potatoes

MISHIMI RESERVE WAGYU SHORT RIB

all day braise, nichols farm sweet potato puree,
broccolini, pickled radish, natural beef jus

TRUFFLE MUSHROOM PASTA {V}

hand-made pappardelle,
black truffle, parmesan

SQUID INK PASTA

handmade fettuccine, diver scallops,
sauteed shrimp, pesto, parmesan

LOCH DUART SCOTTISH SALMON {GF}

sweet soy, sake, shiitake, bok choy

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

black truffle aioli

BONE-IN RIBEYE {GF}

{add \$8 per person}

CENTER CUT NEW YORK STRIP {GF}

30 day aged {add \$8 per person}

GRAND POTERHOUSE {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}

PARMESAN TRUFFLE FRIES {V}

black truffle aioli

CRISPY 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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