

LUNCH MENU

SOUPS

French Onion Soup \$10⁵⁰
A Franklin Room Classic
baked with aged gruyere cheese

**Butternut
Shrimp Bisque** \$8⁵⁰
ginger whipped cream,
green onion

HALF SANDWICH & SOUP OR SALAD \$15⁵⁰

SANDWICHES

Reuben
Maine Lobster Roll
Crispy Mushroom
Grilled Cheese {v}
Braised Short Rib
French Dip

SOUPS

French Onion Soup
Shrimp Bisque

OR

SALADS

House Salad
Roasted Beet Salad

SIDE SALADS

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

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

Little Gem Wedge Salad \$9⁵⁰
gem lettuce, cherry tomato, blue cheese,
crispy onion, applewood smoked bacon

LARGE SALADS

Southwest Amish Chicken Salad..... \$15⁵⁰
blackened chicken breast, gem lettuce, avocado, tomato,
charred corn, bacon, tortilla strips, house chipotle dressing

Ahi Tuna Nicoise Salad..... \$17⁵⁰
gem lettuce, tomato, kalamata olive, boiled egg, confit potato,
shaved shallot, caper, sweet miso vinaigrette

Kale Chicken Caesar Salad..... \$14⁵⁰
free bird's amish chicken breast, gem lettuce, parmesan crisp,
cherry tomato, shaved parmesan, house-made caesar dressing

Prime Steak Salad..... \$17⁵⁰
30 day aged sliced new york strip, gem lettuce, kale, arugula,
tomato, crispy pearl onion, confit potato, fontinella, A1 balsamic

FOR THE TABLE

Cauliflower Parmesan Tots {v}..... \$8⁵⁰
house blue cheese sauce

Hand-Made Burrata {v}..... \$16⁵⁰
black truffle, mighty fine tomatoes, arugula, toasted baguette

Hand Cut Wagyu Steak Tartare..... \$17⁵⁰
capers, shallot, parmesan crisp, egg yolk, toasted baguette

Pan Seared Diver Scallops..... \$16⁵⁰
chardonnay olive oil, applewood smoked bacon

Ahi Tuna Tartare..... \$18⁵⁰
avocado, balsamic caviar pearls, purple shiso, soy nam jim

Parmesan Truffle Fries {v}..... \$9⁵⁰
black truffle aioli

Bourbon Battered Wisconsin Cheese Curds {v}..... \$10⁵⁰
house curd sauce

Maryland Crab Cakes..... \$17⁵⁰
herb oil, fennel and sorrel salad, house remoulade

Baked Lobster Mac & Cheese..... \$18⁵⁰
campanelle pasta, cheddar, aged gruyere, bacon panegratto

Crispy Rock Shrimp..... \$15⁵⁰
creamy chili sauce, yuzu

WAGYU BURGERS & SANDWICHES

choice of natural cut fries or side salad {substitute truffle fries 3⁵⁰}

Braised Short Rib French Dip Sandwich..... \$20⁵⁰
caramelized onions, fontinella, horseradish cream, natural au jus, tuscan roll

Crispy Mushroom Grilled Cheese {v}..... \$15⁵⁰
aged gruyere, cheddar, maitake mushrooms, yellow mustard, country sourdough

Reuben Sandwich..... \$17⁵⁰
three day house cured corned beef, sauerkraut, russian dressing, fontinella, caraway rye

Maine Lobster Roll..... \$24⁵⁰
tarragon butter, chopped celery, fennel, old bay mayo, toasted new england roll

FR Cheeseburger {add applewood smoked bacon \$2⁵⁰}..... \$16⁵⁰
mishima reserve wagyu beef, bib lettuce, american cheese, special sauce, pain au lait bun

Surf & Turf Burger..... \$21⁵⁰
mishima reserve wagyu beef, soft shell crab, black truffle aioli, bib lettuce, gruyere cheese, sunnyside egg, pain au lait bun

Spicy Bourbon Burger..... \$18⁵⁰
mishima reserve wagyu beef, kimchi, applewood smoked bacon, red onion, spicy bourbon miso, provolone, pain au lait bun

Blackened Amish Chicken Sandwich..... \$15⁵⁰
avocado, pickled red onion, bib lettuce, provolone, house chipotle sauce, brioche bun

LUNCH ENTREES

MEDITERRANEAN SEA BASS.. HALF \$20⁵⁰/WHOLE \$33⁵⁰
chardonnay olive oil, dill, bok choy,
fingerling potatoes

LOCH DUART SCOTTISH SALMON..... \$26⁵⁰
shiitake mushrooms, bok choy, sweet soy, sake

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

SQUID INK PASTA..... \$24⁵⁰
hand-made fettuccine, diver scallops,
sauteed shrimp, house pesto, parmesan

TRUFFLE MUSHROOM PASTA {v}..... \$21⁵⁰
hand-made pappardelle, black truffle, parmesan

MISHIMA RESERVE WAGYU SHORT RIB..... \$34⁵⁰
all day braise, nichols farm sweet potato puree,
broccolini, pickled radish, watercress, natural beef jus



ON THE SIDE

all sides \$7⁵⁰

**FIRE ROASTED
EXOTIC MUSHROOMS
SAUTEED BROCCOLINI**

**NICHOLS FARM
SWEET POTATO PUREE
CRISPY
FINGERLING POTATOES**
rosemary butter, parmesan

SAUTEED MIXED VEGETABLES

ROASTED ASPARAGUS
bacon panegrattato

AT YOUR REQUEST

all steak enhancements \$2⁵⁰

**ROSEMARY BUTTER
WHIPPED BÉARNAISE
CREAMY HORSERADISH
MAYTAG BLUE CHEESE SAUCE**

PRIME STEAKS & CHOPS

PRIME STEAK FRITES..... HALF \$18⁵⁰ / FULL \$32⁵⁰
black truffle fries

NEW YORK STRIP {12 oz}..... \$39⁵⁰

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

BONE-IN RIBEYE {20 oz}..... \$52⁵⁰

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



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.

Drink a Better Lunch

MONDAY-FRIDAY, 11:30AM TO 2:00PM | \$12 MINIMUM LUNCH PURCHASE PER PERSON. LIMIT TWO DRINKS PER PERSON.

\$1 WINE MENU

WHITE WINE
Wairau River Sauvignon Blanc
Marlborough, New Zealand

RED WINE
Rallo 'Normanno'
Nero d'Avola
Sicily, Italy 2015

\$1 BEER MENU

MILLER, HIGH LIFE
Light Lager / WI / 4.6 ABV

LAGUNITAS, PILS
Czech Pils / IL / 6.2 ABV

SOLEMN OATH
IPA / IL / 6.5 ABV

REVOLUTION, EUGENE
Porter / IL / 6.8 ABV

\$3 MARTINI MENU

GIN MARTINI

VODKA MARTINI

BOURBON MANHATTAN

\$10 LUNCH COCKTAILS

18TH CENTURY
Cucumber Vodka, Ginger Syrup, Lime

DERBY DAY MULE
Bourbon, Lime, Honey, Ginger Beer,
Angostura Bitters, Mint Leaves

EMPRESS CHAREAU
Gin, Sparkling, Chareau, Pamplemousse Liqueur, Lime

WHISKEY BOY
Bourbon, Brovo Amaro Kim, Sherry, Demerara, Bitter Blend

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 Santennay 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

BEER

MILLER, HIGH LIFE Light Lager / WI / 4.6 ABV	\$4	OFF COLOR, TROUBLESOME Gose/ IL / 4.5 ABV	\$7	MIDDLEBROW, ROBYN Saison/ 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