

**LUNCH MENU**

**SOUPS**

- French Onion \$10<sup>50</sup>**  
A Franklin Room Classic  
baked with aged gruyere cheese
- Butternut Squash {v} \$6<sup>50</sup>**  
ginger whipped cream,  
green onion

**HALF SANDWICH & SOUP OR SALAD \$15<sup>50</sup>**

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

- SOUPS**
- French Onion Soup
  - Butternut Squash {v}

OR

**SALAD**

- House Salad

**SIDE SALADS**

- House Salad {v} \$7<sup>50</sup>**  
arugula, kale, gem lettuce,  
tomato, crouton, cucumber,  
garlic balsamic vinaigrette
- Caesar Salad {v} \$8<sup>50</sup>**  
kale, gem lettuce, parmesan crisp,  
cherry tomato, house caesar dressing
- Little Gem Wedge Salad \$9<sup>50</sup>**  
gem lettuce, cherry tomato, blue cheese,  
crispy onion, applewood smoked bacon

**LARGE SALADS**

- Southwest Amish Chicken Salad..... \$15<sup>50</sup>**  
blackened chicken breast, gem lettuce, avocado, tomato,  
charred corn, bacon, tortilla strips, house chipotle dressing
- Chicken Caesar Salad..... \$14<sup>50</sup>**  
free bird's amish chicken breast, kale, gem lettuce, parmesan crisp,  
mightily vine cherry tomato, shaved parmesan, house caesar dressing
- Ahi Tuna Nicoise Salad..... \$17<sup>50</sup>**  
gem lettuce, tomato, kalamata olive, boiled egg, confit potato,  
shaved shallot, caper, sweet miso vinaigrette
- Prime Steak Salad..... \$17<sup>50</sup>**  
NY strip steak, gem lettuce, kale, arugula, maytag blue cheese crumble,  
crispy pearl onion, mighty vine tomatoes, house blue cheese dressing

**FOR THE TABLE**

- Cauliflower Parmesan Tots {v}..... \$8<sup>50</sup>**  
house blue cheese sauce
- Parmesan Truffle Fries {v}..... \$9<sup>50</sup>**  
black truffle aioli
- Roasted Beets & Fried Goat Cheese {v}..... \$14<sup>50</sup>**  
arugula, candied walnuts, pomegranate balsamic
- Bourbon Battered Wisconsin Cheese Curds {v}..... \$10<sup>50</sup>**  
house curd sauce
- Hand Cut Wagyu Steak Tartare..... \$17<sup>50</sup>**  
capers, shallot, parmesan crisp, egg yolk, toasted baguette
- Maryland Crab Cakes..... \$17<sup>50</sup>**  
herb oil, fennel and sorrel salad, house remoulade
- Pan Seared Diver Scallops..... \$16<sup>50</sup>**  
chardonnay olive oil, applewood smoked bacon
- Baked Lobster Mac & Cheese..... \$18<sup>50</sup>**  
campanelle pasta, cheddar, aged gruyere, bacon panegratto
- Ahi Tuna Tartare..... \$18<sup>50</sup>**  
avocado, balsamic caviar pearls, purple shiso, soy nam jim
- Crispy Rock Shrimp..... \$15<sup>50</sup>**  
creamy chili sauce, yuzu

**WAGYU BURGERS & SANDWICHES**

choice of natural cut fries or side salad {substitute truffle fries 3<sup>50</sup>}


- Braised Short Rib French Dip Sandwich..... \$20<sup>50</sup>**  
caramelized onions, aged gruyere, horseradish cream, natural au jus, tuscan roll
- Crispy Mushroom Grilled Cheese {v}..... \$15<sup>50</sup>**  
aged gruyere, cheddar, maitake mushrooms, yellow mustard, country sourdough
- Reuben Sandwich..... \$17<sup>50</sup>**  
three day house cured corned beef, sauerkraut, russian dressing, gruyere, caraway rye
- Maine Lobster Roll..... \$24<sup>50</sup>**  
tarragon butter, chopped celery, fennel, old bay mayo, toasted new england roll
- FR Cheeseburger {add applewood smoked bacon \$2<sup>50</sup>}..... \$16<sup>50</sup>**  
mishima reserve wagyu beef, bib lettuce, american cheese, special sauce, pain au lait bun
- Surf & Turf Burger..... \$21<sup>50</sup>**  
mishima reserve wagyu beef, soft shell crab, black truffle aioli, bib lettuce, gruyere cheese, sunnyside egg, pain au lait bun
- Spicy Bourbon Burger..... \$18<sup>50</sup>**  
mishima reserve wagyu beef, kimchi, applewood smoked bacon, red onion, spicy bourbon miso, provolone, pain au lait bun
- Blackened Amish Chicken Sandwich..... \$15<sup>50</sup>**  
avocado, pickled red onion, bib lettuce, provolone, house chipotle sauce, brioche bun

**LUNCH ENTREES**

- MEDITERRANEAN SEA BASS.. HALF \$20<sup>50</sup>/WHOLE \$33<sup>50</sup>**  
chardonnay olive oil, dill, bok choy,  
fingerling potatoes
- TRUFFLE MUSHROOM PASTA {v}..... \$21<sup>50</sup>**  
hand-made pappardelle, black truffle, parmesan
- LOCH DUART SCOTTISH SALMON..... \$26<sup>50</sup>**  
shiitake mushrooms, bok choy, sweet soy, sake
- MISHIMA RESERVE WAGYU SHORT RIB..... \$34<sup>50</sup>**  
all day braise, nichols farm sweet potato puree,  
broccolini, pickled radish, watercress, natural beef jus
- COLORADO LAMB SHANK..... \$32<sup>50</sup>**  
fingerling potatoes, heirloom carrots,  
pearl onions, crispy carrots, natural lamb jus

**PRIME STEAKS & CHOPS**

- PRIME STEAK FRITES..... HALF \$18<sup>50</sup> / FULL \$32<sup>50</sup>**  
black truffle fries
- NEW YORK STRIP {12 oz}..... \$39<sup>50</sup>**
- CENTER CUT FILET MIGNON {10 oz}..... \$42<sup>50</sup>**
- BONE-IN RIBEYE {20 oz}..... \$52<sup>50</sup>**
- 40 DAY AGED LH RESERVE TOMAHAWK {32 oz}..... \$99<sup>50</sup>**

 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.



**ON THE SIDE**

- all sides \$7<sup>50</sup>
- 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 \$2<sup>50</sup>
- ROSEMARY BUTTER
- WHIPPED BÉARNAISE
- CREAMY HORSERADISH
- MAYTAG BLUE CHEESE SAUCE

# 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
<b>Portell Brut Cava</b> Catalonia, Spain <i>Green apple, lemon meringue, warm rolls out of the oven</i>	12 <sup>50</sup>	50	<b>Charles Ellner 'Carte Blanche' Brut NV</b> Champagne, France <i>There is no substitute for Champagne, dry, toasty, fresh, delicate flowers</i>		74
<b>Château Moncontour Cremant Rosé NV</b> Loire Valley, France <i>Beautiful rosé of Cabernet Franc - dried cherries, basil, silky bubbles</i>	14 <sup>50</sup>	58	<b>Bricco Riella Moscato d'Asti 2017</b> Piemonte, Italy <i>Freshly picked white flowers, orange dreamsicle, a touch sweet, a touch fizzy</i>	11 <sup>50</sup>	46

### WHITE WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
<b>Domaine Cherrier Sancerre</b> Loire Valley, France 2017 <i>100% Sauv Blanc, stony, lime, dry</i>		62	<b>Wairau River Sauvignon Blanc</b> Marlborough, New Zealand 2017 <i>Grapefruit, lemongrass, zippy n' fresh</i>	12 <sup>50</sup>	50
<b>Bertani Pinot Grigio</b> Delle Venezie, Italy 2016 <i>Lemon zest, crisp pear, dry finish</i>	12 <sup>50</sup>	50	<b>Banfi 'La Pettegola' Vermentino</b> Tuscany, Italy 2017 <i>Fresh, exceptionally vibrant, citrus, walking through a Tuscan meadow</i>	13 <sup>50</sup>	54
<b>Viña Cartin Albariño</b> Rias Baixas, Spain 2017 <i>Green citrus, ocean air, minerality</i>		54	<b>Miner Viognier</b> California 2016 <i>Honeysuckle, white peach, richly textured, plush white wine</i>		60
<b>Leitz Riesling</b> Rheingau, Germany 2017 <i>A little sweet, a little dry - pineapple, tropical fruits, perfect for spicy foods</i>	12 <sup>50</sup>	50	<b>Lucien Albrecht Dry Riesling</b> Alsace, France 2016 <i>Beautiful expression of DRY riesling, green apple, white flowers</i>		53
<b>William Fevré Chablis</b> Burgundy, France 2017 <i>Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay</i>		64	<b>Chalk Hill Chardonnay</b> Sonoma Coast, California 2017 <i>Fans of bold, buttery, toasty, rich Chardonnay will love this icon</i>	14 <sup>50</sup>	58

### ROSÉ

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
<b>L'Ostal-Cazes</b> Pays d'Oc, France 2017 <i>From a legendary Bordeaux winery, crisp, refreshing, strawberry, orange</i>	12 <sup>50</sup>	50	<b>Cyprus Pinot Noir Rosé</b> Russian River Valley, CA 2017 <i>Ripe strawberry, blood orange, crispy n' bright</i>	13 <sup>50</sup>	54

### RED WINE

ICONS	GLASS	BOTTLE	NEW CLASSICS	GLASS	BOTTLE
<b>Bouchard Pere et Fils Santenay</b> Burgundy, France 2015 <i>Classic Pinot Noir from great vines, truffle, pine, satin sheet texture</i>		75	<b>À la Carte Pinot Noir</b> North Coast, California 2015 <i>Bright cherry, light, fruit-forward, nimble acidity, a very versatile wine</i>	14 <sup>50</sup>	58
<b>Selvapiana Chianti Rufina</b> Tuscany, Italy 2014 <i>Dried Italian herbs, touch of smoke, a complex, complete wine</i>	13 <sup>50</sup>	54	<b>Rallo 'Normanno' Nero d'Avola</b> Sicily, Italy 2015 <i>Red fruit, red pepper spice, pretty wine, medium body, similar to grenache</i>	12 <sup>50</sup>	50
<b>Domaine Ruet Côte du Brouilly</b> Beaujolais, France 2016 <i>Soft, fruit-forward, earthy, dried berries</i>		56	<b>ARUMA Malbec</b> Mendoza, Argentina 2016 <i>Blackberry pie, freshly ground pepper, a big wine but so smooth and silky</i>	15 <sup>50</sup>	62
<b>Les Vins de Vienne Crozes-Hermitage Syrah</b> Rhône Valley, France 2014 <i>Flinty, mineral, smoked meats</i>		62	<b>Emiliana 'Coyam'</b> Colchagua Valley, Chile 2013 <i>Stacks up against \$100+ Cali Cabs, this Syrah/Cab blend is powerful, dry, spicy</i>		68
<b>Couly-Dutheil Cabernet Franc</b> Chinon, Loire Valley, France 2014 <i>Green, white pepper, dried cherry</i>		66	<b>Buehler Estate Zinfandel</b> Napa Valley, California 2016 <i>Gobs of blueberries, jammy, juicy, purple plums, hints of baking spice</i>	15 <sup>50</sup>	62
<b>Liparita Cabernet Sauvignon</b> Napa Valley, California 2015 <i>Bold blackberry, cedar, cigar, dry from some of Napa's oldest vineyards</i>	18 <sup>50</sup>	74	<b>Gamble Family Vineyard Cabernet Sauvignon</b> Napa Valley, California 2013 <i>A rare, small producer of some of the best Cab in California - a must try</i>		115

### BEER

<b>MILLER, HIGH LIFE</b> Light Lager / WI / 4.6 ABV	\$4	<b>OFF COLOR, TROUBLESOME</b> Gose/ IL / 4.5 ABV	\$7	<b>MIDDLEBROW, ROBYN</b> Saison/ IL / 6.9 ABV	\$8
<b>LAGUNITAS, PILS</b> Czech Pils / IL / 6.2 ABV	\$6	<b>4 HANDS, RIPPLE</b> White Ale/ MO / 5 ABV	\$7	<b>REVOLUTION, EUGENE</b> Porter / IL / 6.8 ABV	\$6
<b>5 RABBIT, GRINGOLANDIA</b> Imperial Pilsner / IL / 7.2 ABV	\$7	<b>SOLEMN OATH, SNAGGLETOOTH</b> IPA/ IL / 6.5 ABV	\$6	<b>MAPLEWOOD, FAT PUG</b> 16oz / Oatmeal Milk Stout / IL / 5.9 ABV	\$8
<b>COLLECTIVE ARTS, PROHETS &amp; NOMADS</b> 16oz / Gose / Canada / 4.5 ABV	\$9	<b>ALE ASYLUM, VELVETEEN HABIT</b> APA / WI / 7.5 ABV	\$6	<b>WOLFFER, DRY ROSE</b> Cider / NY / 6.9 ABV	\$9