

DINNER MENU

BREAD SERVICE

- Baked Herb Focaccia**..... \$8⁵⁰
rosemary butter
- House Popovers**..... \$7⁵⁰
foie gras butter

SNACKS

- Rosemary Roasted Nuts {v}**... \$5⁵⁰
- Cauliflower
Parmesan Tots {v}**..... \$8⁵⁰
maytag blue cheese sauce
- Parmesan Truffle Fries {v}**... \$9⁵⁰
black truffle aioli
- Bourbon Battered Wisconsin
Cheese Curds {v}**..... \$10⁵⁰
house curd sauce

DAILY SHELLFISH

OYSTERS ON THE HALF SHELL {6/12}

\$16⁵⁰/\$30⁵⁰

pickled cucumber, house chili sauce, yuzu ice

SOUPS

FRENCH ONION \$10⁵⁰
A Franklin Room Classic
baked with aged gruyere cheese

BUTTERNUT SQUASH {v} \$6⁵⁰
ginger whipped cream,
green onion

SALAD SERVICE

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

Little Gem Wedge Salad..... \$9⁵⁰
gem lettuce, cherry tomato,
maytag blue cheese crumbles,
crispy onion, applewood smoked bacon,
house blue cheese dressing

Caesar Salad..... \$8⁵⁰
gem lettuce, romaine, parmesan crisp,
cherry tomato, house caesar dressing
(add sliced amish chicken \$6)

Prime Steak Salad..... \$17⁵⁰
sliced prime new york strip steak,
gem lettuce, arugula, romaine, confit
potato, maytag blue cheese crumbles,
crispy pearl onion, cherry tomato,
house blue cheese dressing

SMALLER FARE

- Baked Lobster Mac & Cheese**..... \$18⁵⁰
campanelle pasta, cheddar, aged gruyere, bacon panegratto
- Crispy Rock Shrimp**..... \$15⁵⁰
creamy chili sauce, yuzu
- Roasted Beets & Fried Goat Cheese {v}**..... \$14⁵⁰
arugula, candied walnuts, pomegranate balsamic
- Ahi Tuna Tartare**..... \$18⁵⁰
avocado, balsamic caviar pearls, purple shiso,
soy nam jim sauce

- Maryland Crab Cakes**..... \$17⁵⁰
herb oil, fennel and sorrel salad, house remoulade
- Pan Seared Diver Scallops**..... \$16⁵⁰
chardonnay olive oil, applewood smoked bacon
- Hand Cut Wagyu Steak Tartare**..... \$17⁵⁰
capers, shallot, parmesan crisp, egg yolk, toasted baguette
- Prince Edward Island Mussels**..... \$14⁵⁰
house spicy bourbon miso, basil, roasted garlic, onion,
tomato, parmesan, toasted baguette

LARGER FARE

ENTREES

- RED WINE BRAISED SHORT RIB**..... \$34⁵⁰
all day braise, sweet potato puree, broccolini, pickled radish, watercress, natural beef jus
- MEDITERRANEAN SEA BASS**..... \$32⁵⁰
chardonnay olive oil, dill, bok choy, fingerling potatoes
- LOCH DUART SCOTTISH SALMON**..... \$27⁵⁰
shiitake mushrooms, bok choy, sweet soy, sake
- COLORADO LAMB SHANK**..... \$29⁵⁰
fingerling potatoes, heirloom carrots, pearl onions, crispy carrots, natural lamb jus
- TRUFFLE MUSHROOM PASTA {v}**..... \$21⁵⁰
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}**..... \$32⁵⁰
black truffle fries
- CENTER CUT NEW YORK STRIP {12 oz}**..... \$39⁵⁰
- BONE-IN RIBEYE {20 oz}**..... \$52⁵⁰
- 40 DAY AGED LH RESERVE TOMAHAWK {32 oz}**..... \$99⁵⁰
limited availability



ON THE SIDE

all sides \$7⁵⁰

**FIRE ROASTED
EXOTIC MUSHROOMS**

SAUTEED BROCCOLINI

**NICHOLS FARM
SWEET POTATO PUREE**

CRISPY FINGERLING POTATOES
rosemary butter, parmesan

ROASTED ASPARAGUS
bacon panegratto

SAUTEED MIXED VEGETABLES
spinach, broccolini, mushrooms,
tomato, onion, corn

AT YOUR REQUEST

all steak enhancements \$2⁵⁰

ROSEMARY BUTTER

WHIPPED BÉARNAISE

CREAMY HORSERADISH

MAYTAG BLUE CHEESE SAUCE

WAGYU BURGERS & SANDWICHES

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

The Franklin Room 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 smoke bomb salt, red onion,
applewood bacon, spicy bourbon miso, provolone, pain au lait bun

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

French Dip Sandwich..... \$20⁵⁰
all day braised short rib, caramelized onions, aged gruyere,
horseradish cream, natural au jus, tuscan roll

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

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 ⁵⁰	50	Charles Ellner 'Carte Blanche' Brut NV Champagne, France <i>There is no substitute for Champagne, dry, toasty, fresh, delicate flowers</i>		74
Château Moncontour Cremant Rosé NV Loire Valley, France <i>Beautiful rosé of Cabernet Franc – dried cherries, basil, silky bubbles</i>	14 ⁵⁰	58	Bricco Riella Moscato d'Asti 2017 Piemonte, Italy <i>Freshly picked white flowers, orange dreamsicle, a touch sweet, a touch fizzy</i>	11 ⁵⁰	46

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 ⁵⁰	50
Bertani Pinot Grigio Delle Venezie, Italy 2016 <i>Lemon zest, crisp pear, dry finish</i>	12 ⁵⁰	50	Banfi 'La Pettegola' Vermentino Tuscany, Italy 2017 <i>Fresh, exceptionally vibrant, citrus, walking through a Tuscan meadow</i>	13 ⁵⁰	54
Viña Cartin Albariño Rias Baixas, Spain 2017 <i>Green citrus, ocean air, minerality</i>		54	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 ⁵⁰	50	Lucien Albrecht Dry Riesling Alsace, France 2016 <i>Beautiful expression of DRY riesling, green apple, white flowers</i>		53
William Fevré Chablis Burgundy, France 2017 <i>Apples, pears, oyster shell, a beautiful, full-bodied but fresh Chardonnay</i>		64	Chalk Hill Chardonnay Sonoma Coast, California 2017 <i>Fans of bold, buttery, toasty, rich Chardonnay will love this icon</i>	14 ⁵⁰	58

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 ⁵⁰	50	Cyprus Pinot Noir Rosé Russian River Valley, CA 2017 <i>Ripe strawberry, blood orange, crispy n' bright</i>	13 ⁵⁰	54

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 ⁵⁰	58
Selvapiana Chianti Rufina Tuscany, Italy 2014 <i>Dried Italian herbs, touch of smoke, a complex, complete wine</i>	13 ⁵⁰	54	Rallo 'Normanno' Nero d'Avola Sicily, Italy 2015 <i>Red fruit, red pepper spice, pretty wine, medium body, similar to grenache</i>	12 ⁵⁰	50
Domaine Ruet Côte du Brouilly Beaujolais, France 2016 <i>Soft, fruit-forward, earthy, dried berries</i>		56	ARUMA Malbec Mendoza, Argentina 2016 <i>Blackberry pie, freshly ground pepper, a big wine but so smooth and silky</i>	15 ⁵⁰	62
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 ⁵⁰	62
Liparita Cabernet Sauvignon Napa Valley, California 2015 <i>Bold blackberry, cedar, cigar, dry from some of Napa's oldest vineyards</i>	18 ⁵⁰	74	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 Saison/ IL / 6.9 ABV	\$8
LAGUNITAS, PILS Czech Pils / IL / 6.2 ABV	\$6	4 HANDS, RIPPLE White Ale/ MO / 5 ABV	\$7	REVOLUTION, EUGENE Porter / IL / 6.8 ABV	\$6
5 RABBIT, GRINGOLANDIA Imperial Pilsner / IL / 7.2 ABV	\$7	SOLEMN OATH, SNAGGLETOOTH IPA/ IL / 6.5 ABV	\$6	MAPLEWOOD, FAT PUG 16oz / Oatmeal Milk Stout / IL / 5.9 ABV	\$8
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