

FRANÇOIS FRANKIE

Le Carousel Bar

DINNER MENU

SOUP & SALAD

FRENCH ONION SOUP GRATINEE 12 cave aged gruyere, sourdough crouton, beef broth

CAESAR SALAD 14 crispy potatoes, shaved parmesan, house caesar dressing

MARKET GREEN & ENDIVE SALAD 12 field greens, cherry tomatoes, radish, endive, lemon sherry vinaigrette

SEAFOOD

FRESH SHUCKED OYSTERS* ask about our daily selection **6 FOR 24** **12 FOR 42**

JUMBO SHRIMP COCKTAIL 19 house cocktail sauce, dijonnaise

OYSTERS ROCKEFELLER* 27 herb breadcrumbs, spinach, parmesan

CRISPY FRIED CALAMARI* 16 lemon, green chili, remoulade

LUMP CRAB CAKES 28 pan seared, remoulade

SALMON TARTARE* 18 Faroe Islands salmon, hard-boiled egg, fried capers, creme fraiche



SMALL PLATES

TENDERLOIN STEAK TARTARE* 21 dijonnaise, sriracha, egg yolk

ESCARGOT 19 garlic, shallot, parsley, butter, lemon, toasted bread

BURRATA 17 roasted tomato, aged balsamic, olive oil, fines herbes, sourdough

FRENCH ONION DIP 15 caramelized onion, roasted garlic, dill, sour cream, house made chips

FOIE GRAS TORCHON 26 apricot-cognac compote, fines herbes, toasted sourdough

CROQUE MONSIEUR CROQUETTES 18 bechamel, spicy mustard, crispy ham, chervil

BRUSSELS SPROUTS CHIPS 12 lemon, sea salt

ENTREES

28 DAY DRY AGED RIBEYE* 89 17 oz., roasted garlic, steak butter, bordelaise sauce

CLASSIQUE STEAK FRITES* 38 7 oz. hanger steak, frites, bordelaise sauce

STEAK DIANE* 44 beef tenderloin medallions, cognac pan sauce, fines herbes

BRAISED SHORT RIB 39 truffled pommes puree, roasted carrots, au jus

FRANKIE'S SAFFRON BOUILLABAISE* 30 tomato fennel saffron broth, mussels, shrimp, andouille sausage, baguette

MUSSELS & FRITES* 24 PEI mussels, white wine, smoked paprika, shallot and garlic frites, garlic aioli

FAROE ISLANDS SALMON* 32 garlic spinach, lemon, olive oil, capers, brown butter

SPICY VODKA RIGATONI 26 spicy red sauce, aged parmesan

AMISH CHICKEN* 29 crispy roast chicken, smashed potatoes, lemony chicken jus

SANDWICHES

SERVED WITH FRIES

CONNECTICUT LOBSTER ROLL 32 warm butter poached lobster, brioche split top roll

COCHON VOLANT LE CHEESEBURGER ROYALE* 22 American wagyu, confit onion, American cheese, dijonnaise, house pickles, brioche bun **add thick cut bacon 6**

8 OZ. PRIME STEAK BURGER* 24 American wagyu, sharp cheddar, house pickles, lettuce, tomato, onion, roasted garlic aioli

STEAK SANDWICH ALA FRANKIE* 25 grilled hanger steak, cheddar cheese, caramelized onion, French onion broth, giardiniera, baguette

SIDES

POMME FRITES.....10

ASPARAGUS.....10

SMASHED POTATOES.....12

GARLIC SPINACH.....10

POMMES PUREE.....12

THICK CUT BACON.....12

FRIED EGG.....4

add 1 oz. black truffle to any side.....16

EXECUTIVE CHEF MATTHEW AYALA
SOUS CHEF GUILLERMO SANTILLAN

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies) we have added a 3.25% surcharge to all checks. We do this in lieu of raising our menu prices.

*These items are served raw or undercooked, contain raw or undercooked ingredients, or are cooked to order. Consuming undercooked poultry, meat, and fish may increase your chance of foodborne illness.

Please notify your server of any allergies you have. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager