

# FRANÇOIS FRANKIE

Le Carousel Bar

## DINNER MENU

### SEAFOOD

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

LUMP CRAB CAKES 29 pan seared, remoulade, pickled fresnos, frisee salad

JUMBO SHRIMP COCKTAIL 21 house cocktail sauce, dijonnaise

OYSTERS ROCKEFELLER\* 30 half dozen oysters, herb breadcrumbs, spinach, parmesan

CRISPY FRIED CALAMARI\* 19 lemon, chili, remoulade



### SMALL PLATES

MARKET GREEN 13 field greens, cherry tomatoes, cucumbers, radish, lemon sherry vinaigrette

CAESAR SALAD 16 crispy potatoes, shaved parmesan, house caesar dressing

FRENCH ONION SOUP GRATINEE 13 cave aged gruyere, sourdough crouton, beef broth

TENDERLOIN STEAK TARTARE\* 23 dijonnaise, sriracha, egg yolk, house made sourdough

ESCARGOT 22 garlic, shallot, parsley, butter, lemon, house made sourdough

BURRATA 21 roasted tomato, aged balsamic, olive oil, fines herbes, house made sourdough

FRENCH ONION DIP 17 caramelized onion, roasted garlic, dill, sour cream, caviar, house made chips

CROQUE MONSIEUR CROQUETTES 16 bechamel, spicy mustard, crispy ham, chervil

BRUSSELS SPROUTS CHIPS 13 lemon, sea salt

THICK CUT BACON 15 maple-cognac glaze, cracked black pepper, chives

ROASTED BONE MARROW 28 short rib-onion jam, frisee salad, pickled fresnos, house made sourdough

### WITH FRITES

CONNECTICUT LOBSTER ROLL 36 warm butter poached lobster, brioche split top roll

COCHON VOLANT LE CHEESEBURGER ROYALE\* 24 American wagyu, confit onion, American cheese, dijonnaise, house pickles, brioche bun add thick cut bacon 6

CLASSIQUE STEAK\* 39 7 oz. hanger, steak butter, bordelaise sauce

COWBOY CUT RIBEYE\* 68 18 oz., roasted garlic, steak butter, bordelaise sauce

FILET MIGNON\* 57 7 oz. tenderloin, steak butter, bordelaise sauce

PEI MUSSELS\* 26 Espelette pepper, shallot, thyme, bay leaf, white wine broth

8 OZ. PRIME STEAK BURGER\* 27 dry aged house blend, sharp cheddar, house pickles, lettuce, tomato, onion, roasted garlic aioli

BRAISED SHORT RIB DIP 26 Swiss cheese, caramelized onions, pickled fresnos, horseradish aioli, French onion broth, baguette

### ENTREES

FAROE ISLANDS SALMON\* 36 braised lentils, cucumber raita, salmon roe

PAN SEARED SEA BASS\* 44 chermoula sauce, roasted tomato, cannellini beans, spinach, preserved lemon

STEAK DIANE\* 45 beef tenderloin medallions, cognac pan sauce, fines herbes

BEEF BOURGUIGNON 38 braised short rib, pommes puree, root vegetables, horseradish aioli, au jus

CRISPY ROASTED AMISH CHICKEN\* 32 smashed potatoes, lemony chicken jus, Espelette pepper

RADIATORI WITH ROASTED MUSHROOMS 26 housemade pasta, red wine and wild mushroom sauce, truffle, Espelette pepper, parmesan bread crumbs

### SIDES

POMME FRITES.....10 ASPARAGUS.....14

SMASHED POTATOES.....12 GARLIC SPINACH.....11

POMMES PUREE.....12 MUSHROOMS.....14

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

EXECUTIVE CHEF MATTHEW AYALA  
SOUS CHEF GUILLERMO SANTILLAN