

FRANÇOIS FRANKIE

Le Carousel Bar

LUNCH MENU

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

SMALL PLATES

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

JUMBO SHRIMP COCKTAIL 19 house cocktail sauce, dijonnaise

CRISPY FRIED CALAMARI* 16 lemon, green chili, remoulade

TENDERLOIN STEAK TARTARE* 21 dijonnaise, sriracha, egg yolk

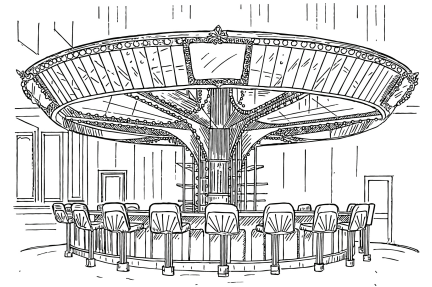
ESCARGOT 19 garlic, shallot, parsley, butter, lemon, toasted bread

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

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

BRUSSELS SPROUTS CHIPS 12 lemon, sea salt



SANDWICHES

SERVED WITH FRIES

FRENCH EGG SALAD SANDWICH 17 7 minute egg, aioli, chives, brioche

TURKEY AVOCADO CLUB 18 roast turkey, avocado, crispy bacon, dijonnaise, tomato, toasted challah

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

CROQUE MONSIEUR* 20 house smoked ham, caramelized onion, mornay sauce, spicy mustard, gruyere cheese, brioche **add egg 4**

SALAD

HOUSE SMOKED SALMON QUINOA BOWL 22 avocado, tomato, cucumber, pickled shallot, radish, lemon dijon dressing

ROTISSERIE CHICKEN CAESAR* 20 crispy potatoes, shaved parmesan, house caesar dressing

SHRIMP & AVOCADO NICOISE 23 jumbo shrimp, anchovy, avocado, marinated tomatoes, haricot verts, nicoise olives, potatoes, lemon sherry vinaigrette

FRANCOIS CHICKEN COBB* 24 grilled chicken breast, romaine, crispy bacon, blue cheese, hard boiled egg, avocado, tomato, buttermilk ranch dressing

MARKET GREEN & ENDIVE 12 field greens, cherry tomatoes, radish, endive, lemon sherry vinaigrette
add: chicken breast* 8 steak* 12 salmon* 12 shrimp* 12 half avocado 6

ENTREES

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

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

SPICY VODKA RIGATONI 26 spicy red sauce, aged parmesan

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

SIDES

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

SMASHED POTATOES.....12 GARLIC SPINACH.....10

FRIED EGG.....4 THICK CUT BACON.....12

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

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**