



- starters -

beef carpaccio *	18
<i>shaved parmesan, toast points, confit garlic, fried capers</i>	
shrimp cocktail	22
<i>cocktail sauce, fresh lemon</i>	
tri tip pomme puree	18
<i>steak tips, sriracha aioli, whipped potatoes, dill ranch</i>	
east coast oysters *	38
<i>cocktail sauce, mignonette sauce</i>	
seafood platter *	55
<i>lobster, shrimp, crab, oysters, cocktail sauce, mignonette sauce</i>	
tuna tataki *	20
<i>cucumber & avocado puree, sesame, scallion, soy dressing</i>	
oysters rockefeller	25
<i>oysters on the half shell with baked spinach, pork lardons, panko breadcrumbs</i>	
crispy pork belly	18
<i>ginger, garlic, soy sauce, sesame oil, cabbage slaw</i>	

- soups -

french onion soup	14
<i>gruyere, crouton</i>	
spring cauliflower and fennel soup	17
<i>roasted cauliflower, fennel, garlic confit, onions, carrots, chicken broth</i>	

- salads -

romaine	14
<i>caesar dressing, prosciutto, parmesan, focaccia croutons</i>	
wedge of iceberg	13
<i>house made ranch, bleu cheese, apples, onion, bacon, cucumber</i>	
persimmon salad	16
<i>apples, persimmon, pepitas, goat cheese, cranberry, maple dijon vinaigrette</i>	
strawberry burrata salad	17
<i>strawberries, basil, buffalo mozzarella, arugula, balsamic vinegar, pine nuts, crostini</i>	

anthony franklyn restaurant manager | reinaldo cruz chef de cuisine

* consuming raw or undercooked meat, seafood, poultry, or eggs may increase your risk of food-borne illness.
if you have a food allergy please speak with the chef, the manager, or your server.
takeout orders are subject to a pro-rated takeout fee.

- steaks & chops -

usda certified beef

filet mignon 8oz prime *	54	skirt steak 8oz choice *	40
new york strip 14oz prime *	49	bison ribeye 14oz *	58
ribeye 16oz choice *	46	wagyu filet mignon 6oz *	MP

long bone tomahawk ribeye 30oz certified angus beef * 120

truffle butter, bordelaise, chimichurri, béarnaise sauce

12oz elk steak * 55

blackberry compote, asparagus

half rack of lamb * 45

compound mint butter, bordelaise sauce

short rib 8oz * 36

mashed potatoes, carrots, mushroom, onion, red wine demi

- accompaniments -

lobster tail	MP	brandied onions & mushrooms	8
crab oscar	21	bordeaux	3
grilled shrimp	22	compound herb butter	4
scallops	28	chimichurri	3
marrow bone	8	bearnaise	4
blue cheese	7	au poivre	4

- fish & poultry -

pan seared scallops	MP
<i>spanish chorizo, corn, lime wedge, cream, cilantro, serrano chili</i>	
spring salmon	32
<i>Cucumber, fennel, orange segments dill, garlic confit, champagne vinaigrette</i>	
chilean seabass	42
<i>green olives, tomato, lemon, garlic, thyme, rosemary, extra virgin olive oil</i>	
pan seared flounder	45
<i>green pepper, sweet potato, red pepper, butternut squash</i>	
airline chicken breast	28
<i>wild mixed mushrooms, orzo pasta, lemon, parmesan cheese</i>	
shrimp & grits	35
<i>holy trinity seasoning, cheddar, etouffee</i>	

- sides-

roasted wild mushrooms	15
four cheese mac & cheese	18
baked potato / loaded boursin style	10/12
steak fries <i>parmesan, herbed ketchup, horseradish cream</i>	12
yukon gold whipped potatoes	12
roasted cauliflower <i>parmesan, rainbow cauliflower</i>	13
grilled asparagus <i>parmesan</i>	13
sauté carrots <i>cumin-serrano yogurt</i>	12
brussels sprouts <i>red wine vinegar, pork lardons</i>	14
creamed spinach <i>fresh spinach, cream, parmesan cheese</i>	12
risotto primavera <i>green peas, asparagus, garlic confit, chicken stock, parmesan cheese</i>	14