

FOR THE TABLE

SAUTEED GREEN BEANS 7

ROASTED MARKET VEGGIES 7

ISRAELI COUSCOUS 7

CAULIFLOWER PUREE 7

SAUTEED SPINACH 7

ONION RINGS OR HAND CUT FRIES 7

CREOLE STEWED OKRA &
TOMATOES 8

GRILLED ASPARAGUS 8

GRILLED BROCCOLINI 8

CRISPY OKRA 7

SEASONAL FIELD PEAS 8

POTATO LYONNAISE 8

DAILY RISOTTO 8

SMOKED GOUDA MAC & CHEESE 8

DESSERT SELECTIONS

CORNMEAL BISCUIT FRUIT COBBLER

Vanilla bean ice cream 8

**COCONUT KEY LIME
CHEESECAKE**

Ginger snap cookie crust,
strawberry coulis 8

MARIA'S TRES LECHES 8

STICKY TOFFEE BUNDT CAKE

Caramel, spiced pecans, Vanilla
bean ice cream 8

**WARM WHITE CHOCOLATE BREAD
PUDDING**

Bourbon cream sauce 8

BLACKBOARD SPECIALS

SUNDAY MEATLOAF

Tomato-Bacon Jam, Whipped
Potatoes, Green Beans 25

MONDAY

BEEF STROGANOFF

Tenderloin of Beef, Wild Mushroom
Demi-Glace, White Wine Cream
Sauce, Pappardelle Pasta 25

TUESDAY

CHICKEN POT PIE

Pulled Chicken, Carrots,
Mushrooms, Peas, Pastry Crust,
Chopped Salad 25

*Add a small Garden Salad 5

FRIDAY LUNCH SPECIAL

BUTTERMILK FRIED CHICKEN

Collard Greens, Smoked Gouda
Mac & Cheese 20



HOURS

Monday - Friday 11am - 9pm

Friday 11am - 10pm

Saturday 5pm - 10pm

Sunday 5pm - 9pm



3736 Westheimer Rd
FranksHouston.com
713.572.8600



CARRY OUT MENU

HAPPY HOUR
MON-FRI 4PM - 7PM

713.572.8600

info@frankshouston.com

STARTERS

BBQ SHRIMP

Creole Black Pepper & Lemon Butter, Rosemary, Grilled Bread 17

HILL COUNTRY SMOKED SPARE RIBS

Dry Rubbed & Pit Smoked, Blue Cheese Slaw, BBQ Sauce 15

FRIED GREEN TOMATOES

Shrimp Remoulade 14

HOUSE SMOKED SALMON

Capers, Red Onion, Dill Crème Fraiche, Toasted Baguette 16

JUMBO LUMP CRAB CAKE

Roasted Red Pepper Coulis, Tarragon Beurre Blanc 18

SMOKED BEEF TENDERLOIN

Caramelized Onion, Horseradish Cream, Blue Cheese, Crostini 16

AHI TUNA TARTARE

Raw Tuna, Avocado, Jalapeño, Crisp Taro Root Chips 18

SOUPS & SALADS

TODAY'S SOUP Cup 8 / Bowl 12

GUMBO OF THE Day Cup 8 / Bowl 12

STACKED ROMAINE

Stacked Romaine Hearts, Tomato, Cucumbers, Bacon, Blue Cheese Dressing, Parmesan, House Croutons 10

Add Pecan Smoked Beef Tenderloin 10

CHOPPED SALAD

Romaine, Avocado, Chickpeas, Corn, Tomatoes, Cucumbers, Parmesan Buttermilk Dressing 10

Add Grilled Chicken 8

Add Smoked Beef Tenderloin 12

GARDEN SALAD

Mixed Lettuce, Cherry Tomatoes, Banyuls Vinaigrette, Green Goddess Goat Cheese Crostini 9

CRISPY OYSTER SALAD

Fried Gulf Oysters, Mixed Greens, Sweet Corn Jalapeño Relish, Crips Bacon, Parmesan Red Chile Buttermilk Dressing 18

CAESAR SALAD

Stacked Romaine Hearts, Classic Caesar Dressing, Flash Fried Anchovy, Parmesan, House Croutons 10

ARUGULA & SPINACH SALAD

Sweet Potato, Dried Cranberries, Roasted Walnuts, Toasted Goat Cheese, Warm Balsamic Bacon Dressing 9

AVOCADO TOMATO SALAD

Vine Ripe Tomatoes, Avocados, Red Onion, Hearts of Palm, Arugula, Smoky Cumin Vinaigrette 10

Add Jumbo Lump Crab 14

ENTRÉES

GRILLADES & GRITS

Red Wine Braised Short Ribs, Jalapeño Cheese Grits, Roasted Carrots & Pearl Onions. *Make it "Sunny Side Up" with an Egg 28*

CHICKEN FRIED STEAK

Whipped Potatoes, Sautéed Green Beans, Cracked Pepper Cream Gravy 24

PASTA SUGO ROSA

Fettuccine, Slow Cooked Braised Beef & Pork, Sunday "Sugo" Tomato Sauce, Garlic Rubbed Crostini 20

PAN ROASTED CHICKEN

Bone-In Breast, Couscous, Roasted Market Vegetables, Rustic Bread Salad, Natural Jus 20

SEARED GULF DRUM

Jerk Spice Rub, Caramelized Sweet Potatoes, Avocado Purée, Lump Crab 30

LONE STAR BURGER

1/2 lb. House Grind American Wagyu Beef, Lettuce, Tomato, Onions, Pickles, Artisan Bun, Hand Cut Fries. *Add choice of Cheese or Bacon 16*

GULF SHRIMP & WHITE CHEDDAR GRITS

Black Pepper Garlic Butter, Stone Ground Grits. *Make it "Sunny Side Up" with an Egg 29*

PAN SEARED CREOLE SNAPPER

Lump Crab, Creole Okra & Tomatoes, Dirty Rice 36

FRIED SHRIMP, FISH & OYSTER PLATTER

Remoulade Slaw, Hand Cut Fries 28

PASTA BUCATINI

Roasted Cauliflower, Brussels, Olive Oil, Garlic, Pine Nuts, Red Chile, Pecorino Romano 23

GRILLED ATLANTIC SALMON

Cauliflower Purée, Roasted Market Vegetables, Citrus Beurre Blanc 31

BUTTERMILK FRIED CHICKEN

Whipped Potatoes, Sautéed Green Beans, Cheddar Biscuit, Texas Wildflower Honey 23

DAILY MARKET FISH MARKET PRICE

STEAKS & CHOPS

MAPLE BRINE DOUBLE-BONE PORK CHOP

Glazed Pork, Sweet Corn Mashed Potatoes, Sautéed Spinach 16oz 29

CHOPPED SIRLOIN STEAK

Whipped Potatoes, Roasted Market Vegetables, Wild Mushroom Demi-Glace 24

USDA PRIME RIB-EYE

Certified Prime Black Angus, Roasted Garlic, Bourbon Shallot Cream, Potatoes Lyonnaise, Grilled Broccolini 14oz 49

BEEF TENDERLOIN FILET

Whipped Potatoes, Portobello Mushroom, Broccoli, Horseradish Cream 8oz 32 | 10oz 42

CHEF'S FEATURED CHOP MARKET PRICE