

Frank's

— AMERICANA REVIVAL —

DINNER MENU

STARTERS

BBQ SHRIMP

Creole Black Pepper & Lemon Butter, Rosemary Grilled Bread **18**

HILL COUNTRY SPARE RIBS

Dry Rubbed & Pit Smoked, Blue Cheese Slaw, BBQ Sauce **17**

FRIED GREEN TOMATOES

Poached Shrimp, Remoulade Slaw **16**

HOUSE SMOKED SALMON

Capers, Red Onion, Dill Crème Fraîche, Toasted Baguette **17**

JUMBO LUMP CRAB CAKE

Tarragon Beurre Blanc, Roasted Red Pepper Coulis **19**

SMOKED BEEF TENDERLOIN

Caramelized Onion, Horseradish Cream, Blue Cheese, Crostini **18**

AHI TUNA TARTARE

Raw Tuna, Avocado, Jalapeño, Lemon Zest, Taro Root Chips **19**

SOUPS & SALADS

TODAY'S SOUP

Cup **9** / Bowl **14**

GUMBO OF THE DAY

Cup **9** / Bowl **14**

ROMAINE WEDGE

Romaine Hearts, Tomato, Cucumbers, Bacon, Blue Cheese Dressing, House Croutons **11**

Add Pecan Smoked Beef Tenderloin +11

CHOPPED SALAD

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

Add Grilled Chicken +8

Add Pecan Smoked Beef Tenderloin +10

GARDEN SALAD

Mixed Greens, Cherry Tomatoes, Banyuls Vinaigrette, Herb Goat Cheese Crostini **9**

BLACKBOARD SPECIALS

25

SUNDAY

MEATLOAF

Mashed Potatoes, Green Beans, Tomato-Bacon Jam

MONDAY

BEEF STROGANOFF

Smoked Tenderloin, Wild Mushroom & White Wine Cream Sauce, Pappardelle Pasta

TUESDAY

CHICKEN POT PIE

Pulled Chicken, Carrots, Mushrooms, Peas, Pastry Crust, *chopped salad included*

SMALL GARDEN SALAD **+5**

FRIDAY LUNCH SPECIAL

BUTTERMILK FRIED CHICKEN

Collard Greens, Smoked Gouda Mac & Cheese

21

OYSTER SALAD

Fried Gulf Oysters, Mixed Greens, Sweet Corn-Jalapeno Relish, Bacon, Parmesan, Red Chile Buttermilk Dressing **18**

CAESAR SALAD

Chopped Romaine, Classic Caesar Dressing, Parmesan, House Croutons **10**

ARUGULA & SPINACH SALAD

Sweet Potato, Dried Cranberries, Toasted Walnuts, Fried Goat Cheese, Bacon, Balsamic Dressing **10**

AVOCADO - TOMATO SALAD

Red Onion, Hearts of Palm, Arugula, Cumin Vinaigrette **12**

Add Jumbo Lump Crab +15

ENTRÉES

GRILLADES & GRITS

Red Wine Braised Short Ribs,
Jalapeno Cheese Grits, Roasted Carrots &
Pearl Onions
Add an Egg "Sunny Side Up"

28

CHICKEN FRIED STEAK

Mashed Potatoes, Sautéed Green Beans,
Cracked Pepper Cream Gravy

23

SUGO ROSA PASTA

Slow Simmered Beef & Pork, Fettucine,
Sunday "Sugo" Tomato Sauce, Garlic Bread

22

PAN ROASTED CHICKEN

Bone-In Breast, Couscous, Roasted Market
Vegetables, Panzanella Salad, Natural Jus

22

SEARED GULF DRUM

Jerk Spice Rub, Caramelized Sweet
Potatoes, Avocado Puree, Lump Crab

36

LONE STAR BURGER

1/2 lb. Specialty Grind Akaushi Beef,
Lettuce, Tomato, Onions, Pickles,
Challah Bun, Hand Cut Fries
*add: cheddar, blue, guyere, smoked gouda
avocado, bacon, sautéed mushrooms*

16

GULF SHRIMP & WHITE CHEDDAR GRITS

Black Pepper Garlic Butter, Stone Ground Grits,
Add an Egg "Sunny Side Up"

29

PAN SEARED CREOLE SNAPPER

Stewed Okra & Tomatoes, Cajun Dirty Rice,
Lump Crab

38

FRIED GULF SHRIMP, FISH, & OYSTER PLATTER

Remoulade Slaw, Hand Cut Fries

29

BUCATINI PASTA

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

21

Add Grilled Chicken +8

Add Grilled Shrimp +10

GRILLED SKUNA BAY SALMON

Cauliflower Purée, Roasted Market Vegetables,
Lemon-Thyme Beurre Blanc

34

BUTTERMILK FRIED CHICKEN

Mashed Potatoes, Sautéed Green Beans,
Cheddar Biscuit, Bread & Butter Pickles
TX Wildflower Honey

25

STEAKS & CHOPS

MAPLE BRINED PORK CHOP 16 oz

Sweet Corn Mashed Potatoes, Sautéed
Spinach, Fig-Balsamic Demi-Glace

29

CHOPPED SIRLOIN STEAK 10 oz

Mashed Potatoes, Roasted Market Vegetables,
Wild Mushroom Demi-Glace

26

USDA PRIME RIB-EYE 16 oz

Bourbon Shallot Cream, Potatoes
Lyonnaise, Grilled Broccolini

49

BEEF TENDERLOIN FILET 8 oz

Mashed Potatoes, Broccoli, Portobello
Mushroom, Horseradish Cream

39

FOR THE TABLE

ONION RINGS
w/ remoulade

HAND CUT FRIES

WAFFLE CHIPS
w/ blue cheese dressing

FRIED OKRA
w/ worcestershire-honey
reduction

7 Each

POTATOES LYONNAISE

DAILY RISOTTO

SMOKED GOUDA MAC & CHEESE

GRILLED ASPARAGUS

GRILLED BROCCOLINI

8 Each