

FRANÇOIS FRANKIE

Le Carousel Bar

DINNER MENU

SEAFOOD

- FRESH SHUCKED OYSTERS*** ask about our daily selection **6 FOR 24** **12 FOR 42**
- JUMBO SHRIMP COCKTAIL 19** house cocktail sauce, dijonnaise
- OYSTERS ROCKEFELLER* 27** half dozen oysters, herb breadcrumbs, spinach, parmesan
- CRISPY FRIED CALAMARI* 16** lemon, green chili, remoulade
- LUMP CRAB CAKES 28** pan seared, remoulade, pickled fresnos, frisee



SMALL PLATES

- FRENCH ONION SOUP GRATINEE 12** cave aged gruyere, sourdough crouton, beef broth
- CAESAR SALAD 14** crispy potatoes, shaved parmesan, house caesar dressing
- MARKET GREEN & ENDIVE SALAD 12** field greens, cherry tomatoes, radish, endive, lemon sherry vinaigrette
- 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 17** caramelized onion, roasted garlic, dill, sour cream, caviar, house made chips
- FOIE GRAS MOUSSE 26** seasonal compote, fines herbes, toasted sourdough
- CROQUE MONSIEUR CROQUETTES 16** bechamel, spicy mustard, crispy ham, chervil
- BRUSSELS SPROUTS CHIPS 12** lemon, sea salt
- THICK CUT BACON 14** maple-cognac glaze, cracked black pepper, chives

ENTREES

- 28 DAY DRY AGED RIBEYE* 75** 17 oz., roasted garlic, steak butter, bordelaise sauce
- CLASSIQUE STEAK FRITES* 38** 7 oz. hanger steak, frites, bordelaise sauce
- STEAK DIANE* 44** beef tenderloin medallions, cognac pan sauce, fines herbes
- BRAISED SHORT RIB 37** truffled pommes puree, roasted carrots, au jus
- FRANKIE'S SAFFRON BOUILLABAISSSE* 34** tomato fennel saffron broth, whitefish, mussels, shrimp, andouille sausage, toasted bread
- MUSSELS & FRITES* 24** PEI mussels, white wine, smoked paprika, shallot and garlic frites, garlic aioli
- FAROE ISLANDS SALMON* 32** garlic spinach, lemon, olive oil, capers, brown butter
- SPICY VODKA RIGATONI 24** spicy red sauce, aged parmesan
- CRISPY ROASTED AMISH CHICKEN* 29** smashed potatoes, lemony chicken jus

SANDWICHES

SERVED WITH FRIES

- 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
- BRAISED SHORT RIB DIP 25** Swiss cheese, caramelized onions, pickled fresnos, horseradish aioli, French onion broth, baguette

SIDES

- POMME FRITES.....10** **ASPARAGUS.....10**
- SMASHED POTATOES.....12** **GARLIC SPINACH.....10**
- POMMES PUREE.....12** **FRIED EGG.....4**

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