

FRANÇOIS FRANKIE

Le Carousel Bar

LUNCH MENU

SMALL PLATES

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

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

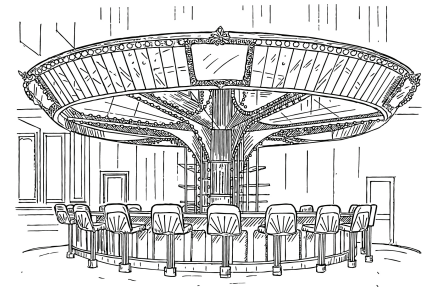
BURRATA 17 roasted tomato, aged balsamic, olive oil, fines herbes, sourdough

FRENCH ONION DIP 17 caramelized onion, roasted garlic, dill, sour cream, caviar, house made chips

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



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

BRAISED SHORT RIB DIP 25 Swiss cheese, caramelized onions, pickled fresnos, horseradish aioli, French onion broth, 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 BOUILLABAISSE* 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 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 24 spicy red sauce, aged parmesan

CRISPY ROASTED AMISH CHICKEN* 29 pommes frites, lemony chicken jus

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