

Frankie Rowland's

s t e a k h o u s e

Appetizers

SEASONAL GNOCCHI
BAKED BRIE EN CROUTE
NEW ENGLAND LOBSTER BISQUE
OYSTERS ON THE HALF SHELL
OYSTERS ROCKEFELLER
COLOSSAL SHRIMP COCKTAIL
BAKED CHEESE & BRUSCHETTA WITH AGED BALSAMIC
JUMBO LUMP CRAB DIP
ARTISAN CHEESE PLATE TASTING OF THREE OR FIVE

Salads

FRESH MIXED GREENS
CLASSIC CAESAR SALAD
SLICED BEEFSTAKE TOMATOES, FRESH MOZZARELLA AND BALSAMIC
REDUCTION
LETTUCE WEDGE WITH CRUMBLED BACON AND BLEU CHEESE
SLICED BEEFSTAKE TOMATOES WITH BLEU CHEESE DRESSING OVER SPINACH

Entrées

Steaks @ Chops

*ALL STEAKS ARE BROILED WITH INTENSE HEAT AND ARE SEASONED WITH KOSHER SALT,
CRACKED PEPPER
AND FINISHED WITH CLARIFIED BUTTER.*

**CERTIFIED ANGUS BEEF™ 10 OZ FILET OR 14 OZ FILET
CERTIFIED ANGUS BEEF™ PRIME 20 OZ KANSAS CITY STRIP
CERTIFIED ANGUS BEEF™ PRIME 20 OZ NEW YORK STRIP
CERTIFIED ANGUS BEEF™ 20 OZ RIBEYE
CERTIFIED ANGUS BEEF™ 26 OZ COWBOY RIBEYE
CERTIFIED ANGUS BEEF™ PRIME 30 OZ PORTERHOUSE
BROILED 22 OZ AUSTRALIAN LAMB CHOPS**

***RECOMMENDED SAUCES ARE BÉARNAISE, BORDELAISE OR
PEPPERCORN BORDELAISE***

*CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, POULTRY OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.*

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Entrees

Seafood @ Poultry

LIVE BAKED MAINE LOBSTER (2 LB – 5 LB)
SEARED FILET OF SALMON WITH BOURBON PECAN SAUCE
JUMBO LUMP CRAB CAKES WITH ROSEMARY BEURRE BLANC
SPLIT CHICKEN BREAST WITH ROSEMARY BEURRE BLANC

Sides

COTTAGE FRIES
IDAHO BAKED POTATO – 1 LB
YUKON GOLD MASHED
POTATOES AU GRATIN
BAKED CAMPANELLE & CHEESE
CREAMED SPINACH
SEASONAL RISOTTO
STEAMED BROCCOLI WITH HOLLANDAISE
STEAMED ASPARAGUS WITH HOLLANDAISE
SAUTÉED MUSHROOMS (SHIITAKE, BUTTON, OYSTER, AND PORTABELLA)
FRIED BUTTERMILK BATTERED ONIONS

Desserts

CRÈME BRULEE
MOLTEN CHOCOLATE CAKE
BREAD PUDDING
TRADITIONAL BANANAS FOSTER
CHEESECAKE

WE PROUDLY SERVE FRESH GROUND LA VAZZA ARABICA COFFEE, ESPRESSO, CAPPUCCINO
AND
SHANGRI LA ASSORTED HERBAL TEAS.