

# Frankie Rowland's

## s t e a k h o u s e

### *Appetizers*

|  |   |
|--|---|
| Seasonal Gnocchi                                       | 15.   |
| Baked Brie en Croute                                   | 15.   |
| New England Lobster Bisque                             | 17.   |
| Jumbo Lump Crab Dip                                    | 29.   |
| Classic Shrimp Cocktail                                | 17.   |
| Baked Cheese & Bruschetta with Aged Balsamic           | 17.   |
| Oysters Rockefeller                                    | 29.   |
| *Oysters on the Half Shell                             | 29.   |
| Jumbo Lump Crab Stuffed Mushrooms                      | 29.   |
| Seared Sea Scallops with a Parmesan Cognac Cream Sauce | Market  |
| Artisan Cheese Plate                                   | Three Artisanal Cheeses 18.      Five Artisanal Cheeses 28. |

### *Salads*

|  |     |
|--|-----|
| Fresh Mixed Greens   | 11. |
| *Classic Caesar Salad  | 11. |
| Lettuce Wedge with Crumbled Bacon and Bleu Cheese                  | 13. |
| Sliced Beefsteak Tomatoes with Bleu Cheese Dressing over Spinach   | 13. |
| Sliced Beefsteak Tomatoes, Fresh Mozzarella and Balsamic Reduction | 13. |

### *Entrées*

#### *~ Seafood & Poultry ~*

|  |        |
|--|--------|
| Live Baked Maine Lobster                               | Market |
| Duo of South African Lobster Tails                     | Market |
| *Seared Filet of Salmon with Bourbon Pecan Sauce       | 39.    |
| Jumbo Lump Crab Cakes with Rosemary Beurre Blanc       | 49.    |
| *Fresh Fish Feature (seasonal preparation by the chef) | Market |
| Split Chicken Breast with Rosemary Beurre Blanc        | 39.    |

*Please inquire about private dining in ~ The Pollard Dining Room ~*

*\*Consuming raw or undercooked seafood, shellfish, meats, poultry or eggs may increase your risk of foodborne illness.*

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## s t e a k h o u s e

### Entrées

#### Steaks & Chops

*All Steaks are broiled with intense heat, seasoned with kosher salt, cracked pepper,  
And finished with clarified butter.*

|  |         |           |           |
|--|---------|-----------|-----------|
| Certified Angus Beef™ Filet                                  | 7oz 49. | 10 oz 59. | 14 oz 69. |
| Certified Angus Beef™ 20oz Ribeye                            |         |           | 59.       |
| Certified Angus Beef™ 26oz Cowboy Ribeye                     |         |           | 65.       |
| Certified Angus Beef™ Prime 20oz New York Strip              |         |           | 69.       |
| Certified Angus Beef™ Prime 34oz Porterhouse – Steak for Two |         |           | 95.       |
| Certified Angus Beef™ 7oz Filet & South African Lobster Tail |         |           | 89.       |
| Pan Seared 28 oz Australian Lamb Chops                       |         |           | 68.       |
| Double Bone Pork Chop with Apple Bacon Chutney               |         |           | 34.       |

*\*Béarnaise, Bordelaise, or Peppercorn Sauce 3.*

*Trio of Sauces 8.*

*\*Oscar Style 19.*

### Sides

|  |     |
|--|-----|
| Steak Fries  | 11. |
| Idaho Baked Potato – 1lb.                            | 11. |
| Yukon Gold Mashed Potatoes                           | 13. |
| Potatoes Au Gratin                                   | 15. |
| Baked Cavatappi & Cheese                             | 15. |
| Creamed Spinach                                      | 11. |
| Sautéed Brussels Sprouts with Bacon & Balsamic       | 13. |
| Seasonal Risotto                                     | 11. |
| Heirloom Carrots with Bacon Jam                      | 13. |
| *Steamed Asparagus with Hollandaise                  | 13. |
| Fried Buttermilk Battered Onions                     | 11. |
| Sautéed Mushrooms (Shiitake, Button, and Portabella) | 15. |

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