

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.
Duck Leg Confit	15.
Jumbo Lump Crab Dip	29.
Classic Shrimp Cocktail	17.
Baked Cheese & Bruschetta with Aged Balsamic	17.
Oysters Rockefeller	29.
*Oysters on the Half Shell	25.
Jumbo Lump Crab Stuffed Mushrooms	29.
Seared Sea Scallops with a Parmesan Cognac Cream Sauce	29.
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

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 45. 10 oz 55. 14 oz 69.
Certified Angus Beef™ 20oz Ribeye	55.
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.
Grilled Pork Porterhouse 14oz	29.

Béarnaise, Bordelaise, or Peppercorn Sauce 3.

Trio of Sauces 8.

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

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Entrées

Seafood & Poultry

Live Baked Maine Lobster (2 lb – 5 lb)	Market
Duo of South African Lobster Tails	Market
*Seared Filet of Salmon with Bourbon Pecan Sauce	35.
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	32.

Sides

Wedge Fries	11.
Idaho Baked Potato – 1 lb.	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.

Desserts

Crème Brûlée	11.
Molten Chocolate Cake	11.
Bread Pudding	11.
Traditional Bananas Foster	13.
Cheesecake (Chef's Feature)	13.

We proudly serve fresh ground LaVazza Arabica Coffee and
Shangri La assorted Herbal Teas.

Please inquire about private dining in The Pollard Dining Room