

## First Course

### **Bruschetta**

garlic, olive oil, sundried tomato, parmesan 8.95

### **Crab and Bacon Gratinee**

smoked gouda, crostini 9.95

### **Spinach Artichoke Dip**

parmesan, crostini 7.95

### **Fried Calamari**

lemon mayo, honey soy 8.95

### **Shrimp Cocktail**

cocktail sauce 9.95

### **Belgian Mussels or Littleneck Steamers**

lemon mayo by the pound 9.95

### **Mini Crabcakes**

honey whole grain mustard vinaigrette, crostini 10.95

### **Hummus**

chick-peas, garlic, roasted pepper, crostini 6.95

### **Fruit of the Sea for Two**

clams, mussels, shrimp, watercress, pesto butter 13.95

## Salads

### **Grilled Caesar**

romaine 7.95, chicken 12.95, ahi tuna\* 15.95, shrimp and scallops 19.95

### **Calamari Salad**

honey soy 11.95

### **Crab Cake Salad**

mandarin oranges, almonds, poppyseed dressing 14.95

### **Pittsburgh Steak \* or Sweetfire Chicken Salad**

fresh cut french fries, cheddar, monterey jack 13.95

### **Bruschetta Salad \***

grilled steak, sundried tomato, parmesan, cheese toast 13.95

### **Ahi Tuna Salad \***

wasabi peanut sauce 15.95

18% gratuity will be added to parties of six or more.

Thank you. It's been a pleasure to serve you. Please join us again soon and think of The Franklin House Tavern when you are planning your next special event.

# Entrees

all entrees served with house salad (grilled caesar add 2.95)

**Cast Iron Porkloin**

sweet sour peach glaze 19.95

**Lobster Ravioli**

vodka sauce, parmesan 20.95

**Crab Tower**

jumbo lump and backfin crab, broken honey whole grain mustard vinaigrette, chiffonade of grilled romaine, cucumber, tomato 24.95

**Cedarwood Salmon**

honey soy 20.95

**Blackened Mahi Mahi**

port macerated cherry chutney 19.95

**Baked Cod**

pineapple relish, basmati rice 17.95

**Seared Ahi Tuna \***

basmati rice, teriyaki ginger sauce, sriracha sauce 19.95

**Cioppino (Fish Stew)**

clams, mussels, shrimp, scallops, tomato base 21.95

**Franklin Delmonico \***

14 oz., blackened, onions, gorgonzola, mushrooms, mashed 23.95

**Slow Roasted Prime Rib \***

**(available Friday Night, Saturday)**

12 oz., au jus, mashed 21.95

**Boneless Short Rib**

bourbon coffee barbecue glaze 19.95

**Chef's Meatloaf**

mushroom bordelaise, onion rings, mashed 15.95

**Charred Chicken**

cinnamon chipotle rub, orange ginger reduction 18.95

**Grilled Chicken Alfredo**

spinach 17.95

**Chicken Fried Steak**

onion mushroom gorgonzola bordelaise 18.95

**Liver and Onions**

sweet onions, bordelaise sauce, mashed 15.95

**Ratatouille and Goat Cheese Agnolitti Pasta**

roasted tomato, red pepper coulis, balsamic finish 17.95

\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.