

Frankie Rowland's

s t e a k h o u s e

Appetizers

Bleu Cheese Gnocchi	15.
Baked Brie en Croute	15.
New England Lobster Bisque	17.
Duck Leg Confit	15.
Jumbo Lump Crab Dip	28.
Colossal Shrimp Cocktail	17.
Baked Cheese & Bruschetta with Aged Balsamic	17.
Oysters Rockefeller	21.
*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	18.
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	10 oz 49.	14 oz 59.
Certified Angus Beef™ 20oz Ribeye		49.
Certified Angus Beef™ 26oz Cowboy Ribeye		59.
Certified Angus Beef™ Prime 20oz New York Strip		63.
Certified Angus Beef™ Prime 20oz Kansas City Strip		63.
Certified Angus Beef™ Prime 30oz Porterhouse		75.
Pan Seared 22oz Australian Lamb Chops		48.

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
Seared Filet of Salmon with Bourbon Pecan Sauce	35.
Jumbo Lump Crab Cakes with Rosemary Beurre Blanc	49.
Split Chicken Breast with Rosemary Beurre Blanc	29.

Sides

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

Desserts

Crème Brûlée	11.
Molten Chocolate Cake	11.
Bread Pudding	11.
Traditional Bananas Foster	13.
Cheesecake	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*