

# Frankie Rowland's

s t e a k h o u s e

## Appetizers

Bleu Cheese Gnocchi	13.
Baked Brie en Croute	13.
New England Lobster Bisque	14.
Duck Leg Confit	15.
Jumbo Lump Crab Dip	19.
Colossal Shrimp Cocktail	16.
Baked Cheese & Bruschetta with Aged Balsamic	17.
Oysters Rockefeller	20.
*Oysters on the Half Shell	24.
Jumbo Lump Crab Stuffed Mushrooms	24.
Seared Sea Scallops with a Parmesan Cognac Cream Sauce	24.
Artisan Cheese Plate	25.
Three Artisanal Cheeses	15.
Five Artisanal Cheeses	25.

## Salads

Fresh Mixed Greens	9.
Classic Caesar Salad	9.
Lettuce Wedge with Crumbled Bacon and Bleu Cheese	11.
Sliced Beefsteak Tomatoes with Bleu Cheese Dressing over Spinach	11.
Sliced Beefsteak Tomatoes, Fresh Mozzarella and Balsamic Reduction	11.

## 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 45.	14 oz 52.
Certified Angus Beef™ 20oz Ribeye		39.
Certified Angus Beef™ 26oz Cowboy Ribeye		49.
Certified Angus Beef™ Prime 20oz New York Strip		59.
Certified Angus Beef™ Prime 20oz Kansas City Strip		48.
Certified Angus Beef™ Prime 30oz Porterhouse		69.
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 – 5lb)	Market
Seared Filet of Salmon with Bourbon Pecan Sauce	29.
Jumbo Lump Crab Cakes with Rosemary Beurre Blanc	33.
Chilean Sea Bass	37.
Split Chicken Breast with Rosemary Beurre Blanc	28.

## Sides

Cottage Fries	9.
Idaho Baked Potato – 1lb	9.
Yukon Gold Mashed Potatoes	9.
Potatoes Au Gratin	11.
Baked Cavatappi & Cheese	11.
Creamed Spinach	9.
Bacon Roasted Brussel Sprouts with Balsamic	9.
Seasonal Risotto	9.
Heirloom Carrots with Bacon Jam	9.
Steamed Asparagus with Hollandaise	9.
Fried Buttermilk Battered Onions	9.
Sautéed Mushrooms (Shittake, Button, and Portabella)	11.

## Desserts

Crème Brûlée	9.
Molten Chocolate Cake	9.
Bread Pudding	9.
Traditional Bananas Foster	11.
Cheesecake	11.

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

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