

Raw Bar & Cocktails

Shrimp Cocktail
Pine Island Oysters
Lobster Cocktail
Little Neck Clams
Jumbo Lump Crabmeat Cocktail
House Smoked Salmon

Appetizers

Tuna Tartare
Shrimp Scampi
Lobster Ravioli
Crab Cakes
Clams Casino or Oreganata

Salads

Frankie & Johnnie's Classic Salad
Caesar Salad
Sliced Tomatoes & Onions
Crisp Frisee, *served with crumbled Blue Cheese*
Sliced Tomatoes & Homemade Fresh Mozzarella

Soups

Lobster Bisque
French Onion Soup

Pastas

Lobster Ravioli, *pink tomato sauce flavored with vodka*
Fresh Seafood over Linguini
Penne with Chicken, *broccoli, sundried tomatoes, roasted garlic & oil*
Saffron Risotto, *served with mushrooms, asparagus & parmigian cheese*

RARE very red, cool center

MEDIUM RARE red, warm center

MEDIUM pink center

MEDIUM WELL slightly pink center

WELL broiled throughout, not pink

USDA PRIME DRY AGED CUTS

Sirloin Steak
Rib Eye Steak
T-Bone
Porterhouse
for Two
for Three

Entrees

Filet Mignon, *served with mushroom cap*
Double Loin Lamb Chops
Pork Chops
Veal Chop
Calves Liver, *served with sauteed onions & bacon*
Classic Steakhouse Burger, *Vermont cheddar, lettuce, tomato & french fries*
Grilled Breast of Chicken, *wild mushroom sauce*
Frankie & Johnnie's Surf & Turf (*Filet Mignon & Shrimp Scampi*)
Shrimp Scampi, *served over wild rice*
South African Lobster Tail
Broiled Salmon
Chilean Seabass, *sauteed in white wine & garlic*
Pan Seared Tuna, *toasted almonds & red wine sauce*

Potatoes

Cottage Fries Potatoes
Potato Pancakes
Au Gratin Potatoes
Lyonnaise Potatoes
Baked Idaho Potato
Hash Brown
French Fried Potatoes
Garlic Mashed Potatoes

Vegetables

Creamed Spinach
Fried Onions
Sauteed Mushrooms & Onions
Broccoli, *sauce hollandaise or garlic & oil*
Asparagus, *sauce hollandaise*
Fried Zucchini