



Salad

Soup of the Day

Cup // 4, Bowl // 8

House Salad

Mixed Greens with choice of:

Buttermilk Ranch with shaved Asiago

Creamy Gorgonzola with Gorgonzola crumbles

Balsamic vinaigrette with goat cheese

House salads are topped with spiced pecans. // 6

Caesar Salad

Crisp romaine lettuce, shaved Asiago blend, croutons, signature house-made Caesar dressing. // 8

Caprese Salad *

Sliced tomatoes, sliced fresh mozzarella and basil leaves, finished with olive oil and balsamic vinegar. // 9

Ahi Salad **

Seared sesame crusted Ahi tuna loin, ginger tamari blend tossed with Cha Soba noodles, spicy kimchi, carrots, cucumbers, and a wasabi drizzle. // 16

Iceberg Wedge Salad

Iceberg wedge with creamy Gorgonzola dressing, Gorgonzola cheese crumbles, spiced almonds, applewood-smoked bacon, and grape tomatoes. // 9

Spinach Salad

Fresh spinach leaves, hard-cooked egg, and applewood-smoked bacon tossed with honey-infused mustard dressing. Whole // 8, Half // 5

Cobb Salad

Mixed greens, grilled chicken, tomato, avocado, applewood-smoked bacon, Gorgonzola cheese, hard-cooked egg, scallions, and Kalamata olives tossed with a creamy red wine vinaigrette. Whole // 14, Half // 9

Ceviche *

Scallop and shrimp marinated in citrus juices with avocado, tomato, and cilantro. Served with house-made blackened-spice seasoned corn tortilla chips. // 10

Small Plates & Starters

Sweet Potato Fries

Hand cut sweet potatoes, deep-fried, golden brown. // 8

Truffle Fries

Crispy shoestring cut, fried potatoes tossed with rosemary-infused sea salt and truffle oil. // 8

Calamari

Hand-breaded and served with lemon basil aioli and marinara. // 12

Ahi Tuna Poke' Bowl **

Fresh Ahi tuna marinated in sesame oil and ginger, tamari blend, scallion, and roasted peanuts, served with wonton chips. Drizzled with wasabi aioli and topped with sesame seeds. // 15 Add spinach or mixed greens. \$1.00

Brussels Sprouts

Crispy Brussels sprouts tossed in a sweet chili-garlic sauce, topped with peanuts. // 9

Potato Gnocchi

Potato pasta simmered with shallots, sage, fresh cream, and shaved Asiago blend. // 10

Edamame

Steamed whole soy beans tossed with five-spice infused sea salt. // 8

Antipasto Flat Bread *

Flat bread with artichoke ricotta spread, topped with fresh tomato, cucumber, red onion, artichoke hearts, green olives, oregano, and balsamic glaze. // 10

Kalbi *

Korean style short ribs served with scallions and sweet garlic chili sauce on sauteed spinach. // 12

New Zealand Green-lipped Mussels **

Served with your choice of a coconut chili broth or a garlic, shallot, white wine sauce. // 15

Burgers & Sandwiches

The Original Bar & Grill Burger **

½ pound hand-made grilled patty with your choice of white cheddar, Swiss, pepper jack cheese, or smoked Gouda. Served with butter lettuce, sliced tomato, red onion, and pickle slices on a Kaiser roll. // 12

Frack Burger **

6 oz hand-made grilled patty, white cheddar cheese, applewood-smoked bacon, avocado spread, and Thousand Island dressing. Served on a brioche bun. // 12

Steak Melt ***

6 oz. flatiron steak served with slow cooked bourbon onions and mushrooms, smoked Gouda, roasted garlic aioli, and arugula. Served on a ciabatta bun. // 15

Seared Ahi Tuna Sandwich**

Seared and sliced sashimi grade Ahi tuna, fresh grilled pineapple, avocado spread, and a Sriracha aioli, atop lettuce and served on a toasted brioche bun. // 15

Pulled Pork Sandwich

Slow-roasted pulled pork in a house-made BBQ sauce. Served on a Kaiser roll with coleslaw. // 13

All sandwiches are served with shoestring fries. Substitute sweet potato or truffle fries for \$1. House salad or cup of soup for \$3. Gluten free bread, add \$1.00.





Pasta

Penne Pasta with Chipotle Cream Sauce

Sautéed onions and bell peppers with garlic, chipotle chilies, tequila, fresh cream, and cilantro tossed with penne pasta and a grilled chicken breast. // 15

Grilled Shrimp Pasta

Sautéed garlic, tomatoes and fresh basil, tossed with spaghetti and topped with marinated grilled shrimp and rubbed sage seasoned bread crumbs. // 19

Penne Pasta with Gorgonzola Sauce

Gorgonzola cheese, fresh cream, thyme leaves and toasted walnuts, tossed with penne rigate and topped with shaved Asiago blend and a grilled chicken breast. // 16

Margherita Three Cheese Ravioli *

Fontina, ricotta, and Parmigiana ravioli tossed in a classic Italian tomato sauce with olive oil, garlic, fresh basil and parsley. // 14

Mac & Cheese

White cheddar, Parmigiana, Gouda and Fontina cheeses, with fresh cream and shell pasta. // 14

Ciao Bistro Manicotti

Chicken, spinach, ricotta, mozzarella and fresh herbs inside hand-stuffed pasta with slow-simmered tomato sauce and fresh cream. // 14

Fettuccine Bolognese

Soffritto style sauce with beef, Italian sausage and herbs, tossed with fettuccine and fresh cream. Topped with shaved Asiago blend. // 14

White Wine and Angel Hair *

Angel hair pasta with sauteed garlic, red onions, yellow squash, bell peppers, fresh cream, white wine and fresh chopped herbs. // 13

Fettuccine Avocado Cream *

Fettuccine tossed in a creamy avocado sauce with porcini mushroom mix, grape tomatoes, garlic and shallots. Finished with a shaved Asiago blend and drizzled with a balsamic glaze. // 13

Add ons:
5 oz grilled chicken breast // 4
2 ea grilled shrimp // 5
8 oz pan seared salmon // 15
6 oz grilled flat iron steak // 12
Gluten free pasta add \$1.00

Big Plates

Pan Roasted Tenderloin of Beef **

8 oz. beef tenderloin served with asparagus, roasted fingerling potatoes, and cherry port wine reduction. // 38

Delmonico * **

10 oz. Delmonico steak, grilled and served with roasted broccolini and creamy mashed potatoes. Finished with maison butter. // 34

Grilled Flatiron Steak **

Grilled to your specifications and served with Gorgonzola mashed potatoes, truffled demi-glace, and spicy roasted yellow squash. 12 oz. // 29, 6 oz. // 16

Free Range Chicken Breast

Pan-roasted airline chicken breast with a lemon-caper pan sauce served with mashed Idaho potatoes and sautéed baby spinach. // 20

Crab Meat Stuffed Flounder *

Seared and baked to perfection, then topped with Mornay and daikon radish sprouts. // 24

Beer Braised Lamb Shank *

Bone-in lamb shank braised in a stout beer broth, over mashed potatoes and honey-dijon glazed carrots. This is finished with crème fraiche and gremolata. // 26

Duck **

Pan-seared duck breast with raspberry-whiskey sauce over jasmine rice. Finished with apple chutney. // 24

Pan-Roasted Salmon **

Served with sweet-beet crema and arugula salad with pickled beets, brussels sprouts, roasted turnips, and toasted almonds. // 24

Frackelton's Market Special

It's our mission to find the best quality ingredients available, from people that share our commitment to serving great food. Ask your server for details about today's offering.

Beverages

Soft Drinks // 2.5

Coca-cola, Diet Coke, Sprite, Root Beer, Dr. Pepper

Coffee Service // 2.5

Iced Tea // 2.5

Lemonade // 2.5

San Pellegrino // 3.5

Hot Tea // 2.5

Sides

Sweet Potato Fries // 4

Shoestring Fries // 3

Truffle Fries // 4

Roasted Fingerling Potatoes // 4

Sautéed Spinach // 3

Sautéed Broccolini // 4

Sautéed Asparagus // 4

Mashed Potatoes // 3

Coleslaw // 3

Fresh Fruit Cup // 3

*** New Menu Item**

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

