



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

The Maple *

Arugula spinach mix, diced red apple, roasted butternut squash and applewood-smoked bacon, all tossed in a maple balsamic vinaigrette and topped with shaved Asiago cheese and candied pecans. // 12

Frackelton's Winter Salad *

Purple, candy stripe, and golden beets, roasted broccoli, diced red onion and cucumber, feta cheese and cashews. All atop hearty red quinoa and drizzled with orange vinaigrette. // 15

Iceberg Wedge Salad

Iceberg wedge with creamy Gorgonzola dressing, Gorgonzola cheese crumbles, spiced pecans, 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

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 parmigiana. // 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

Andouille *

Grilled Andouille sausage over a bed of arugula and spinach and a saffron rouille sauce. Served with Cuban crostini. // 16

New Zealand Green-lipped Mussels **

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

Burgers & Sandwiches

Truly Beef® Original Bar Burger * **

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

Truly Beef® 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 provolone, roasted garlic aioli, and an arugula spinach mix. Served on a ciabatta bun. // 15

Seared Ahi Tuna Sandwich**

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

Pulled Pork Sandwich

Slow-roasted pulled pork in a 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 grilled chicken. // 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 grilled chicken. // 16

Curry Pumpkin *

Eggplant, bell peppers, and spinach sautéed and tossed with rotini noodles and a red curry pumpkin sauce. Topped with Asiago cheese and toasted cashews. // 16

Mac & Cheese

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

Fettuccine Bolognese

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

White Wine Pasta

Spaghetti pasta with sautéed garlic, red onions, zucchini, bell peppers, fresh cream, white wine and fresh chopped herbs. // 13

The Purple *

Sautéed butternut squash, candy stripe beets and golden beets tossed with fettuccine noodles in a creamy ricotta beet sauce. Finished with shaved cheese and fresh mint. // 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 vegetable medley, roasted fingerling potatoes, and ruby port wine reduction and Gorgonzola emulsion. // 38

Delmonico * **

10 oz. Delmonico steak, grilled and served with roasted multi-colored carrots and and creamy mashed potatoes. Finished with truffled pesto gravy. // 34

Grilled Flatiron Steak * **

Grilled to your specifications and served with mashed potatoes and chorizo sausage braised kale. // 29

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

Sea Bass *

Branzino Sea Bass fillet seared and baked to perfection and served over a bed of mushroom risotto and rouille. // 26

Short Ribs *

Bone-in, ginger and soy braised short rib, garlic mashed potatoes, sautéed cauliflower, zucchini, and broccoli, served au jus and finished with fresh cut scallions and toasted sesame seeds. // 28

Duck * **

Orange-maple lacquered pan-seared duck breast, with roasted butternut squash and a perfectly fried egg. // 24

Pan-Roasted Salmon * **

Roasted red bell pepper crema, kale, caper, lemon sauté and fingerling potatoes. Feta cheese crumble and toasted cashews will top this dish. // 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

Vegetable Medley // 4

Mashed Potatoes // 3

Coleslaw // 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.

A gratuity of 20% will be added for parties of 9 or more.

