



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, 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

Sweet potatoes, deep-fried, golden brown. // 8

Truffle Fries

Crispy shoestring 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 **

Sashimi grade 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

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

Andouille *

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

Fish & Chips

Battered and deep-fried cod, shoestring fries, house-made coleslaw and tarter sauce. // 14

Brussels Sprouts

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

*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.





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

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

Mac & Cheese

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

Add Ons:

5 oz grilled chicken breast // 4

8 oz pan-seared salmon // 15

2 ea grilled shrimp // 5

6 oz grilled flat iron // 12

Gluten free pasta add \$1.00

White Wine Pasta *

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

Fettuccine Bolognese

Soffritto style sauce with beef, Italian sausage, and herbs, tossed with fettuccine and fresh cream. Topped with a shaved Asiago blend. // 13

The Purple *

Sauteed 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

Burgers & Sandwiches

Truly Beef® Original Bar Burger * **

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

Truly Beef® Frack Burger * **

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

Eggplant Sandwich *

Grilled marinated eggplant on a ciabatta bun with smoked provolone, black bean mash, red pepper crema and pickled red onions. // 13

Frackelton's Reuben

Corned beef, sauerkraut, Thousand Island dressing, Swiss cheese served on hearty marble rye. // 14

The Classic *

Sliced salami and capicola, sautéed banana and bell peppers, white cheddar cheese, shredded lettuce, oregano vinaigrette and mayonnaise on toasted marble rye. // 15

Steak Melt **

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

Cubano Sandwich

A traditional Cuban sandwich with ham, roasted pork, sliced pickles, mustard, and Swiss cheese. // 15

Seared Ahi Tuna Sandwich **

Seared and sliced sashimi grade Ahi tuna, grilled fresh 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.

Sides

Sweet Potato Fries // 4

Shoestring Fries // 3

Truffle Fries // 4

Sautéed Spinach // 3

Coleslaw // 3

Beverages

Soft Drinks // 2.5

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

San Pellegrino // 3.5

Hot Tea // 2.5

Lemonade // 2.5

Coffee Service // 2.5

Iced Tea // 2.5

