

# FRANKIE'S TABLE

## catering menu options

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### appetizers

**ARANCINI**

Polenta crusted arborio rice, parmesan, pecorino with a salsa verde (GF)

**POUTINE**

Crispy hand-cut fries topped with cheddar curds & braised short rib, finished with rich house gravy (GF)

**WINGS**

Crispy jumbo wings tossed with a sweet and savory glaze (GF)

**BACON JAM SLIDERS**

Tri-blend beef sliders with melted sharp cheddar, bacon jam, kosher dill pickle on a soft toasted slider bun (GF without bun)

**CRISPY GLAZED PORK BELLY**

Crispy pork belly in a warm sweet and savory glaze served with a spicy slaw (GF)

**HAND-CUT FRENCH FRIES**

cut fresh from idaho potatoes crisped, seasoned, and piled high, served with our house dipping sauce

### salad & soup

**CAESAR SALAD**

romaine lettuce, shaved pecorino, with house made croutons and caesar dressing

**FRENCH ONION SOUP**

Slow-caramelized onions simmered in rich bone broth topped with a toasted crostini and gruyere (GF without crostini)

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### sandwiches

**HOUSE BURGER**

with cheddar, caramelized pork belly, lettuce, tomato, pickles and burger sauce

**BUTTERMILK CRISPY CHICKEN SANDWICH**

with lettuce, slaw and spicy mayo

**FRENCH DIP SANDWICH**

Our famous slow-cooked prime rib basted in au jus, smothered in swiss and gruyere. Served in a Portuguese panini with hand-cut fries

### entrées

**SHRIMP & GRITS**

Sauteed creole style shrimp over creamy southern grits (GF)

**ASADA SKIRT STEAK**

\* cooked to order and served with a chimichurri sauce

**THE BEST CHICKEN ON THE BLOCK**

bell and evans boneless 1/2 chicken, brick roasted with a lemon white wine sauce

**GRILLED JAPANESE EGGPLANT**

sliced and layered over cashew ricotta, and topped with roasted red pepper (Vegan)

**PESCE DEL GIORNO**

Fish of the day served over creamy risotto (GF)

**Prime Rib**

(\$15pp upcharge)

Slow-roasted prime rib, sliced to order and finished with au jus. Served with creamy mashed potatoes and charred broccolini with garlic (GF)