



APPETIZERS

CRAB BISQUE

Lump Crab, Old Bay, Sherry 12

COLOSSAL CRAB COCKTAIL

Cocktail Sauce, Drawn Butter 22

FRENCH ONION SOUP

Aged Provolone, Parmesan Cheese 11

CRAB CAKE

Roasted Red Pepper Cream 19

CRAB DIJON

Lump Crab with white cheddar, dijon mustard and old bay served with baguette crostini 17

BABY BACK RIBS

Slow Cooked, Fork Tender 19

ICEBERG WEDGE

Danish Blue Cheese, Bacon, Tomatoes & Fresh Chives 15

CHAR TIPS

Filet Mignon, Grilled Peppers & Onions
(Substitute Shrimp, Salmon, or Chicken) 20
Entrée 40

TERIYAKI CHAR TIPS

Filet Mignon Marinated in Soy & Pineapple, Grilled Peppers & Onions
(Substitute Shrimp, Salmon, or Chicken) 20
Entrée 40

DESSERTS

CREME BRÛLÉE

Belgian White Chocolate, Caramelized Sugar, Flambéed

CHOCOLATE MOUSSE

Imported Belgian Chocolate, Graham

TIRAMISU

Espresso & Kahlúa soaked Cake, Amaretto Marscapone Cream

APPLE PIE

Vanilla Bean Ice Cream

CINNAMON RICE PUDDING

Warm Baileys Cream Sauce

NEW YORK STYLE CHEESECAKE

Chocolate, Salted Caramel, Raspberry Purée

KEY LIME PIE

Fresh Squeezed Limes, Raspberry Purée

(All Desserts prepared in house by our Chefs)

LAND

(All Steaks Aged and Cut in House by our Chefs)

FILET MIGNON 8 OZ.

Our Most Tender Cut of Beef 45
(Add Crab Cake 17)

NEW YORK STRIP STEAK 14 OZ.

Balanced Between Tenderness & Flavor 45

RIBEYE 22 OZ.

Our Most Flavorful Steak 52

PRIME RIB

Slow Roasted for Tenderness, served with Au Jus
English 18 oz. 50 /Queen 34 oz. 65/ King 64 oz. 110

FILET TIPS OSCAR

Lump Crab, Asparagus, Hollandaise 40

BABY BACK RIBS

Full Rack, Slow Cooked, Forked Tender 43

CHICKEN MARSALA

Mushrooms, Marsala Wine 29
(Add Jumbo Lump Crab 12)

CHICKEN PICCATA

White Wine, Lemon, Capers 29
(Add Jumbo Lump Crab 12)

SEA

BLACKENED SALMON

Pan Seared with a blend of Creole Spices and served with
Parmesan Asparagus Risotto 43

SHRIMP STUFFED WITH JUMBO LUMP CRAB

Roasted Red Pepper Cream 45

LOBSTER TAILS

Two 6 oz. South African Cold Water Lobster Tails 74

SURF & TURF

South African 6 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon 74

CRAB CAKES

Jumbo Lump Crab, Roasted Red Pepper Cream 45

CRAB AU GRATIN

Jumbo Lump Crab, Parmesan & White Cheddar 45

- Entrées are Served with Chefs Soup or Salad (House or Caesar) & Choice of One Side -

SIDES

STUFFED POTATO

Parmesan Cheese & Chives

BAKED POTATO

Butter, Cheddar Cheese, Sour Cream, Bacon & Chives

MASHED SWEET POTATOES

Cinnamon Butter

HORSERADISH POTATO SALAD

COLE SLAW

CREAMED SPINACH

SHERRIED MUSHROOMS

A LA CARTE SIDES

Roasted Asparagus

Hollandaise 10

Sautéed Spinach

Olive Oil, Garlic, Roasted Red Peppers 8

WHITES

REDS

FEATURED COCKTAILS
\$9

BLUE HAWAIIAN

Coconut rum, blue curaçao & pineapple juice

CARIBBEAN COCKTAIL

Coconut rum, peach schnapps, orange juice & Sprite

DRAGONFLY

Vanilla vodka, melon liqueur, pineapple juice & Sprite

ELECTRIC LEMONADE

Citrus vodka, blue curaçao, sour mix & Sprite

ISLAND GETAWAY

Vanilla vodka, coconut rum, pineapple juice & grenadine

PURPLE RAIN

Vodka, banana liqueur, blue curaçao & cranberry juice

ORANGE CREAMSICLE

Vanilla vodka, orange curaçao, cream of coconut, orange juice & Sprite

SPRINGTIME LEMONADE

Amaretto, citrus vodka, sour mix & Sprite

PINEAPPLE DREAM

Vanilla vodka, banana liqueur, pineapple juice & Sprite

TROPICAL STORM

Coconut rum, banana liqueur, melon liqueur & pineapple juice

MOSCOW MULE

Choice of vodka or bourbon, lime & ginger beer

ORANGE CRUSH

Vodka, triple sec , orange juice & Sprite

MOSCATO

Cavit, Italy 8/28

WHITE ZINFANDEL

Raywood, Central Coast 8/28

REISLING

Schlink Haus, Germany 9/35

ROSÉ

Natura, California 9/35

CHARDONNAY

Clos Julien, California 9/35

PINOT GRIGIO

Cavit, Italy 8/28

PINOT GRIGIO

Zanotelli, Italy 9/35

SAUVIGNON BLANC

Fault Line, New Zealand 9/35

SAUVIGNON BLANC

Chateau Turcaud, France 9/35

ROSÉ

Whispering Angel, France 40

REISLING

Ratzenberger, Bacharach, Germany 56

CHARDONNAY

Hartford Court, California 45

PINOT GRIGIO

Santa Margherita, Italy 42

SAUVIGNON BLANC

Loveblock, New Zealand 40

SPARKLING

ASTI SPUMANTE

Martini and Rossi, Torino, Italy 9

KORBEL BRUT

California 9

PROSECCO DI VALDOBBIADENE

Bele Casel, Veneto, Italy 39

CHAMPAGNE

Mumm Grande, Cordon Brut, France 70

RANIER RED

Tomasello, New Jersey 8/28

MERLOT

Noble Vines, California 8/28

CABERNET SAUVIGNON

Federalist, California 9/35

MALBEC

Trilogie, Mendosa, Argentina 8/28

CABERNET SAUVIGNON

Fabre Montmayou, Argentina 9/35

PINOT NOIR

Elouan, Oregon 9/35

MERLOT

Chateau Turcaud Rouge, France 9/35

CHIANTI

Corsano e Paterno, Tuscany, Italy 58

CABERNET FRANC

Domaine Gassier, Chinon, France 49

RED ZINFANDEL

Three Old Vines, Contra Costa, California 42

CABERNET SAUVIGNON

Quilt, California 50

SYRAH

Ojai, California 69

MERLOT

Goldschmidt Chelsea, California 40

PINOT NOIR

Belle Glos Balade, California 45

PINOT NOIR

Chad, Willamette Valley, Oregon 56

RED BLEND

Daou Pessimist, California 38

SUPER TUSCAN

Castello Banfi, Italy 45

CHIANTI

Lamole di Lamole, Italy 38

SPECIALTY COCKTAILS
\$12

BLOODY MARY

Vodka, tomato & spices, garnished with celery & olives

MARGARITA

Fresh lime juice, tequila, & triple sec

BAHAMA MAMA

Coconut rum, triple sec, cream of coconut, orange juice, pineapple juice & grenadine

BERRY DAIQUIRI

Fresh raspberry & strawberry with raspberry liqueur, spiced rum & cranberry juice

CUCUMBER COOLER

Fresh mint & cucumber blended with gin, simple syrup & club soda

STRAWBERRY MARGARITA

Fresh lime juice & strawberries, tequila, triple sec, vanilla syrup & sour mix

PINA COLADA

Blend of rum, coconut & pineapple juice, garnished with fresh whipped cream & toasted coconut

MOJITO

Fresh mint & lime with rum, simple syrup & club soda

MANGO MOJITO

Fresh mint & lime with mango rum, orange juice, simple syrup & Sprite

STRAWBERRY MOJITO

Fresh mint, strawberries & lime with rum, strawberry vodka & Sprite

MARTINIS
\$11

COSMOPOLITAN

Vodka, triple sec & cranberry juice

MANDARIN

Orange vodka, triple sec, orange curaçao & mandarin juice

TROPICAL

Coconut rum, banana liqueur, vodka & pineapple juice

SOUR APPLE

Apple pucker, vodka, triple sec & melon liqueur

FRENCH

Vodka, raspberry liqueur & pineapple juice

VANILLA PEACH

Peach schnapps, vanilla vodka & cranberry juice

MINT CHOCOLATE CHIP

Green crème de menthe, white crème de cacao & cream

LEMON DROP

Citrus vodka, sour mix & simple syrup

POMEGRANATE

Pomegranate liqueur, vodka & triple sec

KEY LIME

Lime rum, vanilla schnapps, sour mix & cream

CHOCOLATE

Vanilla vodka, dark crème de cacao & Irish cream

WHITE CHOCOLATE

Vanilla vodka, chocolate vodka, white crème de cacao & white chocolate liqueur

ESPRESSO

Coffee liqueur, espresso vodka & espresso

DOUBLE ESPRESSO

Roasted coffee liqueur, espresso vodka & espresso

LOUNGE

ROASTED FILET SANDWICH

On a long Sesame roll with Sautéed Mushrooms & Onions , American & Provolone Cheese 15

CHEESEBURGER

American Cheese, Brioche 15

BACON CHEESEBURGER`

American Cheese, Brioche 17

HOT ROAST BEEF ITALIANO

Sautéed Spinach, Roasted Red Peppers, Aged Provolone, Brioche 17

HOT ROAST BEEF

Aged Provolone, Brioche 15

GRILLED CHICKEN

Bacon, American Cheese, Ranch, Brioche 16

BLACKENED CHICKEN

Danish Blue Cheese, Caramelized Onions, Brioche 16

GRILLED CHICKEN CAESAR SALAD

Romaine, Caesar Dressing, Pecorino Romano & Tomatoes 17

(Substitute Shrimp , Filet or Salmon 20)

BONELESS BUFFALO WINGS

Or BBQ Style, served with Bleu Cheese 12

CRISPY CRINKLE CUT FRIES

with a Parmesan Cream 8

FEATURE FLATBREAD

Chef Inspired (Ask your Server) 15

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and old bay served with baguette crostini 17

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ICEBERG WEDGE

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& Fresh Chives 15

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Entrée 40

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CHOCOLATE MOUSSE

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TIRAMISU

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APPLE PIE

Vanilla Bean Ice Cream

CINNAMON RICE PUDDING

Warm Baileys Cream Sauce

NEW YORK STYLE CHEESECAKE

Chocolate, Salted Caramel, Raspberry Purée

KEY LIME PIE

Fresh Squeezed Limes, Raspberry Purée

(All Desserts prepared in house by our Chefs)

- DESSERTS 12 -

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MASHED SWEET POTATOES

Cinnamon Butter

HORSERADISH POTATO SALAD

COLE SLAW

CREAMED SPINACH

SHERRIED MUSHROOMS

A LA CARTE SIDES

Roasted Asparagus

Hollandaise 10

Sautéed Spinach

Olive Oil, Garlic, Roasted Red Peppers 8

The
Franklinville

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