

CHILLED

- Prime Beef Tartare

classic style, quail egg yolk,
grilled sourdough

\$22
- Salmon Tartare Tacos

yuzu mayo, jicama shell, caviar,
micro cilantro

\$21
- Colossal Shrimp Cocktail

key lime mustard and cocktail sauce

\$24
- Mishima Reserve Wagyu Beef Carpaccio

truffle aioli, parmigiano salsa,
micro arugula

\$26
- Sliced Tuna Crudo

chile lime broth, cucumber herb salad

\$24

FRANKO'S
BAKERY

SEASONAL AND
FRESHLY BAKED

Housemade Focaccia



STARTERS

- Sicilian Style Braised Octopus

tomato, olives, raisins, capers, sourdough

\$24
- Maryland Style Jumbo Lump Crab Cake

key lime mustard sauce

\$26
- Prime Meatballs

parmigiano polenta, franko's gravy

\$20
- Gochujang Glazed Pork Belly

apple, thai herb salad

\$18
- Roasted Bone Marrow

onion jam, parsley salad, sourdough

\$21
- Buttermilk Vidalia Onion Rings

herbed green goddess dressing

\$16

SOUP & SALAD

- Coconut Lobster Bisque

chili oil, micro herbs

\$18
- Wild Mushroom Bisque

shiitake chips, parmesan crisp

\$14

- Boston Bibb Wedge

bacon lardons, buttermilk onion rings,
smoked blue cheese dressing

\$16
- Tuscan Kale Caesar

truffle pecorino, pickled chiles

\$16

- Arugula

honeycrisp apple, radicchio, endive,
pecans, green goddess dressing

\$16

PRIME STEAKS

All steaks are served with roasted garlic rosemary butter and include your choice of potato puree, sweet potatoes or grilled asparagus

- Prime Filet, 8oz / 12oz

\$62 / \$74
- Prime Ribeye, 16oz

\$68
- Prime Strip, 14oz

\$65
- Prime Bone-In Ribeye, 36oz

\$95
- Mishima Reserve Wagyu Strip, 12oz

\$85
- Mishima Reserve Wagyu Flank Steak, 12oz

\$52

SEAFOOD

- 2 ½ lb Grilled Whole Lobster Frites

handcut fries, truffle aioli, drawn butter

\$89
- Faroe Island Salmon

potatoes, leeks, oyster mushrooms, balsamic brown butter

\$38
- Red Grouper

roasted fennel, broccolini, potatoes, harissa vinaigrette

\$42
- Shrimp And Grits

gulf shrimp, house pork belly, rich tomato gravy

\$36
- Diver Scallops

polenta, bacon, roasted mushroom, herbs

\$42
- Seared Yellowfin Tuna

asian crab rice salad, soy ginger broth

\$38

ADD ONS

- Grilled Lobster Tail \$28 • Two Seared Diver Scallops \$14
- Chimichurri • Truffle Butter • Blue Cheese Butter • Cognac-Peppercorn Sauce •
Classic Bernaise • Barolo Onion Jam • Horseradish Sauce
- \$5/ea

FRANKOS HOUSE SPECIALTIES

- Franko's Ricotta Gnocchi

wild mushrooms, truffle parmesan
cream

\$28
- Slow Cooked Lamb Bolognese

cavatelli, spicy breadcrumbs

\$32

- Free Range Roasted Chicken

tartiflette, chimichurri

\$32
- Porter Road Dry-Aged Burger

fried egg, barolo onion jam, house pork
belly, truffle fries

\$28

- Heritage Double Cut Pork Chop

whipped local sweet potatoes, hazelnut
brown butter

\$36

SIDES | \$14

- Creamed Spinach

Gruyere And
Caramelized Onion
Bread Pudding

fresh thyme
- Franko's Mac and
Cheese

Tartiflette

yukon gold potatoes,
bacon, gruyere
- add lobster + 16

Yukon Gold Potato
Puree

24 Month Parmigiano
Reggiano Polenta
- Grilled Broccolini

confit lemon butter

- Whipped NC Sweet
Potatoes

Grilled Asparagus

confit lemon butter,
pistachios
- Roasted Wild
Mushrooms

marsala cream

DESSERT | \$14

- Triple Layer Coconut Cake

Basque Cheesecake

rum poached figs
- Flourless Hazelnut-Orange Chocolate Torte

olive oil, flake salt
- Key Lime Pie

meringue
- White Chocolate Bread Pudding

creme anglaise

SUNDAY-THURSDAY
4:00PM-9:00PM

FRANKO'S PRIME

FRIDAY & SATURDAY
4:00PM-10:00PM

COCKTAILS

Prime Spritz

Hendrick's gin, St. Germain, lime juice, club soda, whole orange wheel, Chandon Brut, sprig of rosemary \$28

La Louisiana

100 proof rye, B & B, Absinthe, Peychaud's, Carpano sweet vermouth, cherry garnish \$16

Lily Pond Martini

Dirty Grey Goose martini with olive and green peppercorn brine and dill oil \$16

Elk's Own

Rittenhouse Rye, Ruby Port, demerara, egg white, lemon, nutmeg \$16

Pomegranate Marg'tini

José Tradicional, PAMA liqueur, fresh lime and orange, sweet-salt rim \$14

SMOKED OLD FASHIONEDS



Choose your rye

Redemption • Rittenhouse • Sazerac \$18

Bulleit • High West Double • Knob Creek • Woodford \$21

Basil Hayden Dark • Penelope Toasted • Russell's Reserve • Whistle Pig 6Y \$24

Angel's Envy • Jefferson's Ocean \$30

Try it with Zacapa 23 for a rum version \$24

Choose your style

- *Cinnamon bark, maple syrup, orange bitters •*
- *Cherry wood, Luxardo, cherry bitters •*
- *Walnut, Disaronno, black walnut bitters •*
- *Beechwood, demerara, orange and traditional bitters •*

BEER

IPA, Burial Surf Wax \$7

Hazy IPA, Salty Turtle Haze Days \$7

Kolsch, Middle James Fly Kid \$7

Wheat, Clouds El Hefe \$7

Brown, Pisgah Turtleback \$7

Lager, Miller Lite \$6

Lager, Coors Banquet \$6

Cider, Blake's Triple Jam \$7

NA, Heineken 0.00 \$7

NA, Athletic IPA \$7

WINE BY THE GLASS

Prosecco, 84, Veneto, Italy	\$13
Moscato d'Asti, Centorri, Piedmont, Italy	\$12
Pinot Grigio, Franko's Private Label, Veneto, Italy	\$12
Pinot Grigio, Santa Margherita, Alto Adige, Italy	\$18
Sauvignon Blanc, Allan Scott, Marlborough, New Zealand	\$13
Sauvignon Blanc, Honig, Napa Valley, California	\$20
Sauvignon Blanc, Firmin Dezat, Sancerre, France	\$25
Chardonnay, Hess 'Shirtail Ranches,' Monterey, California	\$12
Chardonnay, La Crema 'Kelliann Vineyard,' Russian River, California	\$28
Chardonnay, Rombauer, Carneros, California	\$34
Chardonnay, Far Niente, Napa Valley, California	\$38
Rose (Bardolino Chiaretto), Franko's Private Label, Veneto, Italy	\$12
Lambrusco, Cleto Chiarli 'Centennario,' Emilia-Romagna, Italy	\$13
Pinot Noir, Meiomi, Central Coast, California	\$16
Pinot Noir, Belle Glos 'Clark & Telephone,' Santa Maria Valley, California	\$21
Montepulciano, Franko's Private Label, Abruzzo, Italy	\$13
Malbec, Catena Zapata 'Vista Flores,' Mendoza, Argentina	\$14
Rioja Crianza, CVNE, Spain	\$12
Chianti Classico, Antinori 'Peppoli,' Tuscany, Italy	\$16
Barolo, G.D. Vajra 'Albe,' Piedmont, Italy	\$28
Red Blend, Viña Cobos 'Cocodrilo Corte,' Mendoza, Argentina	\$18
Red Blend, Ink Grade 'Andosol,' St. Helena, California	\$38
Cabernet Sauvignon, Pozzan 'Yount Mill House,' Napa Valley, California	\$17
Cabernet Sauvignon, Quilt, Napa Valley, California	\$24
Cabernet Sauvignon, Hess 'Lion Tamer,'	\$25
Cabernet Sauvignon, Burgess 'Contadina,' Napa Valley, California	\$30
Cabernet Sauvignon, Freemark Abbey, Napa Valley, California	\$38
Zinfandel, Ghost Block 'Pelissa Vineyard,'	\$24
Amarone della Valpolicella, Franko's Private Label, Veneto, Italy	\$30