

STARTERS

Freshly Baked Housemade Focaccia
extra virgin olive oil, sea salt and
whipped ricotta \$8

Burrata
pepita pesto, oven-dried tomatoes, focaccia \$19

Spicy Crispy Rice*
tuna, eel sauce, sriracha mayo, avocado,
jalapeno, caviar \$19
wagyu beef, sweet soy marinade, truffle, pickled
chilies \$23

Buttermilk Vidalia Onion Rings
green goddess ranch \$16

Colossal Shrimp Cocktail
key lime mustard and cocktail sauce \$24

Gochujang Glazed Pork Belly
apple, thai herb salad \$18

Fried Calamari
napa cabbage, carrots, prime gold sauce \$22

Sliced Tuna Crudo*
chile lime broth, cucumber herb salad \$24

Brussels Sprouts
golden raisins, smoked pepitas,
maple-mustard glaze \$16

Savory Bread Pudding
caramelized onions and mushrooms, gruyere
cheese, marsala cream \$16

Sicilian Style Braised Octopus
tomato, olives, raisins, capers, sourdough \$24

Mishima Reserve Wagyu Beef Carpaccio*
truffle aioli, parmigiano salsa, micro arugula,
sourdough \$24

Prime Meatballs
ground in house, san marzano sauce,
whipped ricotta \$18

SOUP & SALAD

Coconut Lobster Bisque
lemongrass, micro herbs \$18

Marinated Beets
salt roasted beets, fried goat cheese, fennel, herbs,
aged sherry \$14

Boston Bibb Wedge
bacon lardons, buttermilk onion rings,
smoked blue cheese dressing \$14

Tuscan Kale Caesar
truffle parmesan reggiano, pickled chilies,
focaccia crumbs \$14

Belgian Endive
honeycrisp apple, radicchio, arugula, pecans,
green goddess ranch, goat cheese \$14

FRANKO'S HOUSE SPECIALTIES

Chicken Alla Vodka
fried chicken cutlet, spaghetti with vodka sauce,
burrata, arugula, cherry tomatoes \$32

Heritage Double Cut Pork Chop*
peach mostarda, choice of potato puree, wedges,
or sweet mashed \$42

Franko's Ricotta Gnocchi
wild mushrooms, truffle parmesan cream \$28

Prime Beef Bolognese
cavatelli, spicy breadcrumbs \$32

Prime Ground Burger*
ground in house, fried egg, truffle aioli, house
pork belly, truffle fries \$28

Pesto Shrimp Pasta
house made pepita pesto, spaghetti,
roasted tomatoes \$32

Seafood Cannelloni
fresh fish, crab, shrimp, herbed ricotta, white
wine bechamel \$36

Veal & Prime Beef Meatloaf
mushroom madeira sauce, yukon gold
potato puree \$32

SEAFOOD

One Pound Lobster Tail
split and grilled maine lobster, shoestring fries,
truffle aioli, drawn butter \$75

Faroe Island Salmon*
potatoes, leeks, oyster mushrooms, balsamic
brown butter \$38

Fresh Catch
heirloom tomatoes, charred onion, asparagus,
avocado, chimichurri \$42

Shrimp And Grits
gulf shrimp, house pork belly, andouille sausage,
rich tomato gravy \$32

Diver Scallops*
sweet corn, field peas, smoked bacon, roasted
tomato vinaigrette \$42

Seared Yellowfin Tuna*
asian crab rice salad, soy ginger broth \$38

PRIME STEAKS

Served with roasted garlic rosemary butter and your choice of potato puree, potato wedges, or sweet potato. Substitute an alternate side for \$6.

Prime Filet*, 8oz	\$59
Prime Filet Trio* three filet medallions with truffle butter, cognac-peppercorn, and chimichurri	\$65
Prime Ribeye*, 16oz	\$59
Prime Strip*, 14oz	\$57
Prime Bone-In Ribeye*, 36oz	\$89
Mishima Reserve Wagyu Strip*, 12oz	\$85
Mishima Reserve Wagyu Flank Steak*, 12oz	\$56

ADD ONS

Grilled Petite Lobster Tail \$28 • Two Seared Diver Scallops \$14

Chimichurri • Truffle Butter • Blue Cheese Butter • Cognac-Peppercorn Sauce • Horseradish Sauce \$5/ea

\$10

SIDES

Yukon Gold Potato Puree
Potato Wedges
Whipped NC Sweet Potatoes
24 Month Parmigiano
Reggiano Polenta
Asian Stir-Fried Green Beans
Roasted Carrots
figs, honey, orange

\$14

Potato Tartiflette
yukon gold, bacon, onion, brie
Grilled Asparagus
charred lemon vinaigrette
Roasted Wild Mushrooms
marsala cream
Creamed Spinach
Franko's Mac and Cheese
add lobster + 16

DESSERT \$14

Shayda's Carrot Cake
candied ginger & pineapple,
pecans
Flourless Pistachio-
Orange Chocolate Torte
sesame tuile, evoo, flake salt

Triple Layer Coconut Cake
Key Lime Pie
meringue
White Chocolate Bread
Pudding
creme anglaise

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

FRANKO'S PRIME

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

COCKTAILS

Prime Spritz

Goose L'Orange, Aperol, prosecco, club soda, orange \$18

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

- Walnut hardwood, demerara, black walnut bitters •
- Cinnamon bark, maple syrup, orange 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	\$12
Moscato d'Asti, Centorri, Piedmont, Italy	\$11
Riesling, Fess Parker, Santa Barbara, California	\$12
Pinot Grigio, Franko's Private Label, Veneto, Italy	\$11
Pinot Grigio, Santa Margherita, Alto Adige, Italy	\$18
Sauvignon Blanc, Allan Scott, Marlborough, New Zealand	\$13
Sauvignon Blanc, Honig, Napa Valley, California	\$19
Sauvignon Blanc, Firmin Dezat, Sancerre, France	\$20
Chardonnay, Hess 'Shirtail Ranches,' Monterey, California	\$12
Chardonnay, La Crema 'Kelliann Vineyard,' Russian River, California	\$26
Chardonnay, Rombauer, Carneros, California	\$29
Chardonnay, Far Niente, Napa Valley, California	\$32
Rose (Bardolino Chiaretto), Franko's Private Label, Veneto, Italy	\$12
Lambrusco, Cleto Chiarli 'Centenario,' Emilia-Romagna, Italy	\$13
Pinot Noir, Meiomi, Central Coast, California	\$14
Pinot Noir, Belle Glos 'Clark & Telephone,' Santa Maria Valley, California	\$20
Montepulciano, Franko's Private Label, Abruzzo, Italy	\$13
Malbec, Catena Zapata 'Vista Flores,' Mendoza, Argentina	\$12
Rioja Crianza, CVNE, Spain	\$12
Chianti Classico, Antinori 'Peppoli,' Tuscany, Italy	\$15
Barolo, G.D. Vajra 'Albe,' Piedmont, Italy	\$24
Red Blend, Viña Cobos 'Cocodrilo Corte,' Mendoza, Argentina	\$18
Red Blend, Ink Grade 'Andosol,' St. Helena, California	\$32
Cabernet Sauvignon, Pozzan 'Yount Mill House,' Napa Valley, California	\$16
Cabernet Sauvignon, Quilt, Napa Valley, California	\$20
Cabernet Sauvignon, Hess 'Lion Tamer,'	\$22
Cabernet Sauvignon, Burgess 'Contadina,' Napa Valley, California	\$26
Zinfandel, Ghost Block 'Pelissa Vineyard,'	\$22
Amarone della Valpolicella, Franko's Private Label, Veneto, Italy	\$25