

# Frank's

— AMERICANA REVIVAL —

## DINNER

### SHARED PLATES

#### DEVILED EGGS

mustard seed "caviar" | country ham | chives

**10**

#### PIMENTO BISCUITS

buttermilk biscuits | bacon-onion marmalade house  
pimento cheese

**12**

#### HILL COUNTY SPARE RIBS

dry rubbed & pit smoked | blue cheese slaw

Central TX BBQ sauce

**16**

#### JUMBO LUMP CRAB CAKE

roasted red pepper coulis |  
tarragon beurre blanc

**18**

#### FRIED GREEN TOMATOES

Gulf shrimp | remoulade slaw

**16**

#### AHI TUNA TARTARE

jalapeno lemon marinade | black pepper | avocado  
crispy tortilla chips

**18**

### SOUPS & SALADS

#### GUMBO OF THE DAY

CUP **9** BOWL **14**

#### SOUP DU JOUR

CUP **9** BOWL **14**

#### HOUSE GARDEN SALAD

mixed lettuce | tomato | goat cheese crostini  
aged red wine vinaigrette

**10**

#### CLASSIC CAESAR SALAD

chopped romaine | shaved parmesan | croutons

**10**

#### BOSTON BIBB SALAD

radicchio | tomato | cucumber | carrot  
celery | radish | buttermilk dressing

**13**

#### ROASTED BEET SALAD

arugula | candied pecan | herb goat cheese  
balsamic vinaigrette

**13**

#### ROMAINE WEDGE

romaine hearts | blistered tomatoes | cucumber bacon  
| croutons | blue cheese dressing

**14**

### WEEKLY BLACKBOARD SPECIALS

#### SUNDAY

##### PRIME RIB ROAST

loaded baked potato | grilled asparagus  
horseradish cream & aus jus

**14oz 46**

#### MONDAY

##### PECAN CRUSTED PORK CHOP

creole mustard cream | braised collards &  
butternut squash

**24**

#### TUESDAY

##### KING RANCH CHICKEN CASSEROLE

pulled chicken | tomato, onions & peppers  
corn tortilla | cheddar | avocado salad

**20**

#### WEDNESDAY

##### CHICKEN POT PIE

pulled chicken | carrot | mushroom green  
pea | pastry crust

\*small salad included

**25**

#### THURSDAY

##### MEATLOAF

whipped potato | green beans  
tomato - bacon jam

**25**

#### CRAB CAKE SALAD

Gulf jumbo lump crab | tarragon beurre blanc  
garden salad | tomato | lemon vinaigrette

**14**

#### FRIED GULF OYSTER SALAD

mixed greens | jalapeno-corn pico  
pickled onion | parmesan | red chile buttermilk

**20**

### SALAD ADDITIONS

6oz Angus Sirloin **15**

8oz Chicken (Grilled or Fried) **9**

4 Gulf Shrimp (Grilled or Fried) **12**

6oz Salmon (Grilled or Blackened) **14**

3oz Gulf Blue Crab **16**

Chef Cristobal Garcia

# MAINS

## GRILLADES & GRITS

red wine braised beef short ribs | jalapeno cheese grits |  
roasted carrots & pear onions  
*add an egg "sunny side"*

33

## CHICKEN FRIED STEAK

whipped potatoes | winter market vegetables  
cracked pepper cream gravy

26

## PASTA SUGO ROSA

slow braised beef, veal & pork "Sunday sugo" sauce  
rustic casarecce | grana padano grilled garlic bread

22

## BUTTERMILK FRIED CHICKEN

whipped potatoes | sautéed green beans | homestyle biscuit  
| bread 'n' butter pickles | TX wildflower honey

26

## NOLA BBQ SHRIMP & GRITS

Worcestershire - black pepper - garlic - lemon butter  
stoneground white cheddar grits

**+ add a sunny side egg**

30

## BLACKENED CREOLE SNAPPER

Cajun dirty rice | stewed okra & tomatoes  
jumbo lump Gulf blue crab | Steen's cane syrup vinaigrette

39

## FISHERMAN'S PLATTER

cornmeal crusted fish, shrimp & oysters  
remoulade slaw | hand cut fries

29

## PISTACHIO CRUSTED SALMON

Chilean Verlasso salmon | herb roasted beets  
fingerling potatoes | basil pesto

34

## LONE STAR BURGER

1/2 lb. TX Akaushi beef  
lettuce | tomato | onions | pickles  
brioche bun | hand cut fries

**+ add: cheddar, blue, gruyere, smoked gouda  
avocado, bacon, sauteed mushrooms**

18

# STEAKS & CHOPS

## SIMPLY ROASTED CHICKEN

half bird | lemon - caper beurre blanc  
roasted garlic whipped potatoes | sauteed spinach

26

## BONE-IN PORK CHOP

maple-cider brined | fig jam | roasted garlic whipped  
potatoes | sauteed spinach

16oz 36

## CHOPHOUSE CHOP STEAK

ground Hereford brisket, short rib & chuck blend |  
sliced mushroom & onion demi glace | roasted garlic  
whipped potatoes | sauteed spinach

10oz 36

## VEAL OSSO BUCCO

crosscut veal shank | red wine tomato braise | parsley  
gremolata | saffron mushroom risotto

46

## GRILLED RIB-EYE

USDA Prime Angus | heirloom baby carrots  
grilled asparagus | black pepper "mop" sauce

16oz 58

## CENTER CUT FILET

prime Angus tenderloin | veal demi-glace | horseradish  
cream | roasted garlic whipped potatoes | sauteed spinach

8oz 52

Gulf blue crab brown butter, grilled shrimp, or  
whiskey peppercorn sauce

+ 16

# A LA CARTE

## WAFFLE CHIPS

w/ blue cheese dressing

## HAND CUT FRIES

## BAKED POTATO

"your way"

## BUTTERMILK BISCUITS

w/ whipped butter & TX wildflower  
honey

7 each

## SAUTEED GREEN BEANS

## STEAMED BROCCOLI

## GRILLED ASPARAGUS

## ROASTED BRUSSEL SPROUTS

9 each

## FRIED OKRA

w/ worcestershire - honey reduction

## HOUSE ONION RINGS

w/ remoulade

## SMOKED GOUDA MAC&CHEESE

## POTATO GNOCCHI

w/ basil pesto cream

9 each

# FROM THE MARKET

BREAD MAN BAKING CO.  
HOMESTEAD GRISTMILL  
HOLMES TX CHICKEN

HILL COUNTRY DAIRIES  
KATZ COFFEE  
ATKINSON PRODUCE

AIRLINE SEAFOOD  
LIL EMMA'S SHRIMP CO  
NIMAN RANCH BEEF

\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of foodborne illness