

APPETIZERS

TODAY'S SOUP	\$7
CHOPPED SALAD <i>Gold Beet, Green Beans, Avocado, Pistachio, Ricotta Salata, White Balsamic Vinaigrette</i>	\$9
BACON WRAPPED CALIMYRNA FIGS <i>Bleu Cheese Dressing</i>	\$9
SALMON TARTARE <i>Poblano Chile, Cilantro, Grilled Red Onion, Avocado, Sherry Vinegar, Crisp Tortilla</i>	\$12
CLASSIC CAESAR SALAD	\$8
MAINE LUMP CRAB CAKE <i>Pickled Red Onion, Red Pepper Coulis, Old Bay Remoulade</i>	\$12
SEXY MUSHROOMS <i>Mascarpone, Leeks, Almonds, Truffle Oil</i>	\$10
SHAVED FENNEL SALAD <i>Goat Cheese, Roasted Pear, Candied Pecan, Pancetta Lardon Chive Vinaigrette</i>	\$10
COCONUT SHRIMP <i>Ginger Plum Dipping Sauce</i>	\$12
BOCCONCINI AND TOMATO <i>Red Onion, Basil</i>	\$10
DUCK CONFIT WITH GRAPES AND CASHEWS	\$12

SIDE ORDERS

BAKED IDAHO OR SWEET POTATO	\$5
GARLIC & HERB ROASTED CRIMINI MUSHROOMS	\$6
FRENCH OR SWEET POTATO FRIES	\$5
AU GRATIN POTATOES, GRUYERE AND APPLE	\$8
GINGERED BABY BOK CHOY	\$6
ROASTED GARLIC MASHED POTATOES	\$5
SAUTÉED CALIFORNIA SPINACH	\$6
TRUFFLED PECORINO MAC & CHEESE	\$8
TEMPURA BEER BATTERED ONION RINGS	\$6
MUSHROOM RISOTTO <i>Porcini, Crimini, Truffle Butter</i>	\$9
ROASTED BUTTERNUT SQUASH PURÉE	\$8

CENTER CUTS

NEW YORK STRIP STEAK <i>12 oz</i>	\$29
NEW YORK STRIP STEAK <i>16 oz</i>	\$36
RIBEYE <i>16 oz</i>	\$33
FILET MIGNON <i>8 oz</i>	\$34
PORTERHOUSE <i>18 oz</i>	\$39
MARINATED SKIRT STEAK	\$18
SLICED SIRLOIN <i>Served Over Garlic Toast</i>	\$21
CHOPPED STEAK <i>12 oz</i>	\$15
DOUBLE CUT PORK CHOP	\$24
SAGE RUBBED ROAST HALF CHICKEN	\$22
FRAMES CLASSIC BURGER	\$14

*Sauces: Béarnaise, Housemade Steak Sauce, Housemade Barbecue Sauce
All items above are served with choice of baked potato, steak fries or sweet fries.*

FROM THE WATER

PAN ROASTED ATLANTIC SALMON	\$20
BUTTER SEARED SEA SCALLOPS	\$24
BLACKENED CATFISH	\$17

VEGETARIAN

ROASTED PORTOBELLO MUSHROOM <i>With Gingered Bok Boy, Roasted Butternut Squash Purée</i>	\$16
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