

# FRANKFORD CHOPHOUSE

## APPETIZERS

- Seared Scallops | 26** 🍷  
Scallops, lemon butter sauce, microgreens
- Lollipop Lamb Chops | 29** 🍷  
Oregano butter sauce
- Oysters Rockefeller | 25** 🍷  
Spinach gratin, Pernod cream, blue cheese
- Baked Clams | 19**  
Garlic butter breadcrumbs, pan sauce
- Crab Cake | 29**  
Jumbo lump crab meat, arugula, cherry tomatoes, pickled onions, Remoulade sauce
- Coconut Shrimp | 28**  
Pan-fried coconut shrimp, pineapple relish, coconut butter sauce
- Crab & Avocado Salad | 34**  
Avocado, jumbo lump crab meat, crostini, creamy Dijon dressing
- \*Steak Carpaccio | 29** 🍷  
Capers, lemon zest, red onion, microgreens, lemon, E.V.O.O
- Fried Calamari | 20**  
Banana peppers, peppadew peppers, cocktail sauce
- Grilled Calamari | 20** 🍷  
Arugula, red onion, heirloom tomatoes, balsamic glaze
- Brussels Chips | 15** 🍷🌱  
Honey-balsamic drizzle, tomato, scallions, toasted almonds

## SEAFOOD

- Shrimp Cocktail | 27** 🍷  
Jumbo shrimp, cocktail sauce, lemon
- Lobster Cocktail | MP** 🍷  
Cocktail sauce, key lime aioli, lemon
- \*Raw Oysters | MP** 🍷  
Cocktail sauce, lemon, champagne mignonette
- \*Sashimi Tuna | 29**  
Sesame-crusted tuna, wakame cucumber salad, wasabi soy, pickled ginger

## SALADS & SOUPS

- Caesar Salad | 16**  
Romaine, brioche garlic croutons, parmesan, house Caesar dressing
- Wedge Salad | 19** 🍷  
Baby iceberg lettuce, candied bacon, blue cheese, cucumbers, tomatoes, blue cheese dressing
- House Salad | 11** 🍷🌱**VG**  
Mixed greens, carrots, tomatoes, cucumbers, house dressing
- Steak Salad | 38** 🍷  
Spring mix, tomatoes, bell peppers, onions, blue cheese, grilled & sliced filet, house dressing
- Lobster Bisque**  
Cup 11 | Bowl 15
- Baked French Onion Soup | 10**

## SPECIALTIES

- Served with our house salad.
- Southwest Sea Bass | 56** 🍷  
Roasted corn relish, Angry Cajun sauce
- Lobster Dinner | MP** 🍷  
Choice of (1) or (2) 7oz lobster tail. Served with broccoli, drawn butter, lemons
- Roasted Salmon | 39** 🍷  
Norwegian salmon, creamy risotto, tomato confit
- Halibut | 47** 🍷  
Pan-roasted Alaskan halibut, lemon beurre blanc, spring mix salad

## STEAKS & CHOPS

Steaks and chops include house salad and choice of house vegetable or house potato.

Add Ons:

Brandy Peppercorn Sauce 5 | Angry Cajun Sauce 5 | Demi Glace Sauce 5  
Hollandaise Sauce 4

- \*Prime Filet (8oz / 12oz) | 59 | 79** 🍷
- \*Prime Delmonico 20oz | 83** 🍷
- \*Prime Porterhouse 28oz | 99** 🍷
- \*Prime New York Strip 18oz | 79** 🍷
- \*Berkshire Pork Chop 16oz | 42** 🍷
- \*Roasted Rack of Lamb 16oz | 62**
- \*Prime Skirt Steak 12oz | 56** 🍷
- \*Prime "Cowboy" Bone-In Ribeye 24oz | 89** 🍷
- \*Veal Chop 16oz | 79** 🍷  
Barolo Red Wine Demi Sauce
- \*Prime Tomahawk Steak 34oz | 149** 🍷  
Finished with Herb Butter

**Roasted Chicken | 34** 🍷  
Oven-roasted chicken, seasonal vegetables, potatoes, lemon oregano sauce

**\*Surf and Turf | MP** 🍷  
8oz Filet and Lobster Tail. Served with asparagus, drawn butter and Demi Glace sauce

**Roasted Branzino | 37** 🍷  
Lemon garlic potatoes, capers, lemon butter sauce

## CLASSICS

- Served with our house salad.
- Chicken Parmesan | 29**  
Breaded boneless chicken breast, marinara sauce, angel hair pasta, mozzarella
- Fettuccine Alfredo & Chicken | 29**  
Fettuccine, garlic cream sauce, chicken
- Shrimp Diablo | 39**  
Shrimp, olives, capers, anchovies, chili flakes, garlic, white wine, angel hair pasta, spicy tomato sauce

**Pan Seared Diver Scallops | 45**  
Pan-seared sea scallops, creamy Arborio rice, asparagus, cherry heirloom tomatoes, microgreens

## FAVORITES

- \*Cheeseburger | 20**  
Lettuce, tomato, cheddar cheese, pickle, brioche bun, fries
- Lobster Roll | 29**  
Maine lobster, diced celery, fresh chives, garlic mayo, grilled and buttered brioche bun, coleslaw, fries
- Grilled Chicken Sandwich | 20**  
Creamy coleslaw, tomato, spicy aioli, pickle, brioche bun, fries
- \*Grilled Filet Sliders | 29**  
Caramelized onions, mushrooms, demi glaze sauce, brioche buns, fries

## SIDES

- Double Baked Potato | 16** 🍷  
Sour cream, cheddar cheese, bacon
- Baked Potato | 11** 🍷🌱**V**
- Mashed Potato | 13** 🍷🌱**V**
- Sweet Potato Fries | 13** 🍷🌱**VG**
- Au Gratin Potatoes | 15** 🍷🌱**V**
- Steak Fries | 11** 🍷🌱**VG**
- Mac & Cheese | 15** 🌱**V**
- Creamed Spinach | 13** 🍷🌱**VG**
- Asparagus | 15** 🍷🌱**VG**  
Grilled or steamed
- Broccoli | 13** 🍷🌱**V**  
Roasted or steamed
- Roasted Brussels Sprouts | 16** 🍷🌱**V**  
Toasted almonds, cranberries, honey mustard sauce
- Cauliflower | 15** 🍷🌱**VG**  
Steamed or spicy roasted
- Lemon Garlic Potatoes | 14** 🍷🌱**VG**

**V = VEGETARIAN, VG = VEGAN, 🍷 = GLUTEN-FREE**

\* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK FOR FOOD-BORNE ILLNESS.

**AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.**

**\*Burger Sliders | 20**  
Caramelized onions, cheddar cheese, spicy aioli, pickle, brioche buns, fries

## SIGNATURE COCKTAILS

**House Old Fashioned | 18**  
Buffalo Trace, brown sugar syrup, cherry bitters  
*Smoked upon request*

**Black Forest Manhattan | 18**  
Sazerac Rye, sweet vermouth, amaro, bitters

**Oaxacan Old Fashioned | 18**  
Cazadores Reposado, mezcal, demerara syrup, orange bitters  
*Smoked upon request*

**Negroni | 17**  
Tanqueray, Campari, sweet vermouth

**Chophouse Margarita | 16**  
Cazadores Reposado, fresh lime juice, Cointreau, agave

**House Sour | 16**  
Crown Royal, fresh lemon juice, simple syrup, egg white

**Pear & Thyme | 17**  
Stoli Pear, thyme syrup, fresh lemon juice

**Pom Royale | 16**  
Ketel One, Cointreau, fresh lime juice, pomegranate

**Midnight Bramble | 16**  
Tito's, blackberry shrub, fresh lemon juice, basil

**French 75 | 17**  
Tanqueray, fresh lemon juice, simple syrup, Champagne

**Spiced Elderflower Spritz | 16**  
St-Germain elderflower liqueur, cranberry, fresh lemon juice, cinnamon, prosecco, soda

**Limoncello Spritz | 16**  
Limoncello, prosecco, soda

**Espresso Martini | 17**  
Chopin, coffee liqueur, fresh espresso, simple syrup white

## WHITE WINE

BY THE GLASS (Glass | Bottle) BY THE BOTTLE

### CHARDONNAY

The Hess Collection  
*California | 15 | 50*

Sonoma-Cutrer  
*California | 17 | 60*

### SAUVIGNON BLANC

Decoy  
*California | 15 | 50*

Kim Crawford  
*Marlborough, New Zealand | 16 | 55*

Whitehaven  
*Marlborough, New Zealand | 17 | 60*

### PINOT GRIGIO

Pighin  
*Italy | 15 | 50*

### RIESLING

Chateau Ste. Michelle  
*Washington | 14 | 45*

Bex Riesling  
*Nahe, Germany | 14 | 45*

### SANCERRE

Chateau de Sancerre Blanc  
*Loire Valley, France | 18 | 65*

### MOSCATO

Oliver Winery & Vineyards  
*Bloomington, Indiana | 12 | 35*

## SPARKLING & ROSÉ

BY THE GLASS (Glass | Bottle) BY THE BOTTLE

La Marca Prosecco  
*Italy | 187 ml | 12*

Chandon Brut  
*France | 16 | 55*

Whispering Angel  
*Provence, France | 16 | 65*

Schramsberg Vineyards  
"Mirabelle" Brut Rosé  
*California | 18 | 65*

Veuve Clicquot Yellow Label Brut  
*Champagne, France | 95*

Moët & Chandon Brut Impérial  
*Champagne, France | 85*

Dom Pérignon Brut Vintage  
*Champagne, France | 300*

## RED WINE

BY THE GLASS (Glass | Bottle) BY THE BOTTLE

### CABERNET SAUVIGNON

Decoy  
*California | 14 | 45*

Bonanza  
*California | 15 | 45*

RouteStock  
*Napa Valley | 17 | 65*

The Critic  
*Napa Valley | 17 | 65*

### PINOT NOIR

Boen  
*California | 15 | 50*

Calera  
*California | 19 | 70*

### RED BLEND

Tapestry  
*California | 15 | 55*

Quilt "The Fabric of the Land"  
*Napa Valley | 19 | 65*

### MERLOT

Chateau Ste. Michelle  
*Washington | 13 | 45*

### CHIANTI

Nozzole  
*Tuscany, Italy | 14 | 45*

Ruffino  
*Tuscany, Italy | 19 | 65*

### MALBEC

Alta Vista Estate  
*Argentina | 15 | 50*

### PORT

Graham's 2019 LBV Port  
*Douro Valley, Portugal | 18 | 70*

CORKAGE | \$40 PER BOTTLE.

### CABERNET SAUVIGNON

Iconoclast  
*Napa Valley | 65*

Caymus  
*California | 70*

Cakebread Cellars  
*Napa Valley | 95*

Joseph Phelps,  
*California | 95*

Caymus  
*Napa Valley | 185*

### PINOT NOIR

Greenwing  
*Willamette Valley | 60*

Belle Glos "Dairyman Vineyard"  
*Russian River Valley, California | 75*

Belle Glos "Clark & Telephone"  
*Santa Maria Valley, California | 75*

Kosta Browne  
*Russian River Valley, California | 170*

### RED BLEND

Orin Swift "8 Years in the Desert"  
*California | 70*

Charles Krug  
"Generations"  
*Napa Valley | 175*

### MERLOT

Duckhorn Vineyards  
"Three Palms Vineyard"  
*Napa Valley | 195*

## BEER, SELTZERS, CIDERS

BEER *Bottles & Cans*

Heineken | 7

Amstel | 7

Stella Artois | 7

Stella Artois N/A | 7

Rotating IPA | 8

Michelob Ultra | 6

Corona | 7

Modelo | 7

BEER *Bottles & Cans cont.*

Peroni | 7

Blue Moon | 7

Miller Lite | 6

### SELTZERS

High Noon | 8  
*Rotating flavors*

### CIDERS

Angry Orchard | 7

## SPIRIT-FREE COCKTAILS

The Smoked Zero | 11  
Chilled lapsang souchong tea, fresh lime juice, agave, orange peel, salted rim

Secret Garden | 11  
Red verjus, blackberry shrub, lemon, soda, rosemary