



A Classic American-Italian  
Restaurant & Lounge  
STEAKS, CHOPS, SEAFOOD & MARTINIS

## **Frankie Bones 3 Course Restaurant Week Pre-Fixe Menu**

### **Choice of Soup or Salad**

#### **Cup of Chicken Noodle Soup**

#### **House Salad**

*Mixed greens, tomatoes, red onion and  
grated parmesan tossed in red wine  
vinaigrette*

#### **Cup of Soup of the Day**

#### **Caesar Salad**

*Romaine lettuce, imported parmesan  
cheese and garlic croutons tossed in  
Mayfair Caesar dressing*

### **Entrees**

#### **Schwien Haxen**

*Apple brined pork shank, braised in bacon fat,  
over whipped potatoes, asparagus, sauerkraut & pork gravy*

#### **Nona's Country Gravy**

*Braised beef short ribs, Italian sausage, and country pork ribs simmered long and slow with  
San Marzano tomatoes, basil, parmesan, and red wine, tossed with cavatappi pasta*

#### **Grouper Piccata\***

*North Atlantic grouper, dipped in egg and pan seared,  
Angel hair pasta, baby green beans, capers & lemon butter sauce*

#### **Braised Beef Braciola**

*Classic Italian dish of braised beef stuffed with seasoned bread crumbs,  
simmered in a red wine tomato sauce, served over Italian polenta*

#### **Seared Sea Scallops\***

*Truffled celery root puree, grilled asparagus, lemon-caper relish*

#### **Chicken Cacciatore**

*One half - bone in Springer Mountain Farms chicken, quartered and braised with  
forest mushrooms, sage and tomatoes over whipped potatoes*

### **Petit Dessert**

**Grandma Jean's Carrot Cake**

**Tiramisu - Cannoli - Ice Cream**

**\$29.00**

February 3<sup>rd</sup> through 10<sup>th</sup> 2018