

chamber
restaurant week

February 4–10, 2019



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

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*

Swordfish Spiedini

*Atlantic swordfish skewered with onions, peppers & mushrooms, rolled in seasoned bread crumbs
and char-grilled topped with lemon, parmesan and garlic butter. Served with whipped potatoes*

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*

Char-Grilled Coastal Shrimp*

*Over sautéed brown & red rice with red quinoa, black barley,
basil, seasoned kale, garlic & white beans topped with balsamic gastrique & micro basil*

Springer Mountain Chicken Stroganoff

Springer mountain farm chicken, forest mushrooms, sour cream velouté and egg noodles

Petit Dessert

Grandma Jean's Carrot Cake

Tiramisu - Cannoli - Ice Cream

\$29.00

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