FRANK'S GRILLE

HAVING A PARTY?
Scan to see our catering menu
www.franksgrille.com

STARTERS

FRENCH ONION SOUP -or- SOUP of the DAY — Cup 6 / Bowl 8

SAUSAGE PIZZA BREAD — 15
focaccia bread baked with crumbled sausage, blue cheese, mozzarella & banana peppers, served with a side of marinara

CHEESEBURGER PIZZA BREAD — 16
focaccia bread with seasoned beef, cheddar jack cheese, crumbled bacon, burger sauce, lettuce & tomato

STUFFED HUNGARIAN HOT PEPPERS (veg) — 16
cheese filling, marinara | served with focaccia

SPINACH-ARTICHOKE DIP (gf, veg) — 14
served with corn tortilla chips

SOFT PRETZEL STICKS — 11
served with queso

POUTINE — 13
house-made gravy & cheese curds

SALADS

dressings: red wine vinaigrette, italian, ranch, caesar, balsamic vinaigrette, greek, blue cheese
add grilled chicken to any salad $6 | add grilled shrimp to any salad $10

GRILLED CAESAR — 13
grilled romaine heart, grated parmesan, pecorino, croutons, caesar dressing

PITTSBURGH — 15
mixed greens, french fries, blue cheese crumbles, bacon, pickled red onions, grape tomatoes

SUN-DRIED (gf, veg) — 14
mixed greens, dried cranberries, dried apricots, goat cheese, caramelized walnuts

CHICKEN SOUVLAKI — 20
mixed greens, grilled chicken, tomatoes, cucumbers, kalamata olives, pickled red onions, feta, banana peppers, tzatziki, warm flatbread

FRANK'S HOUSE SALAD (veg) — 13
mixed greens, tomatoes, cucumber, shredded cheddar, croutons

WINGS & FINGERS

Wings are not available Fridays from 4-9pm

CLASSIC: hot, medium, mild, death by Frank

SPECIALTY + $2: sam's sweet & spicy, hot honey garlic parm, grilled cajun, grilled BBQ, garlic parmesan

CHICKEN WINGS — Single 16/ Double 30

CHICKEN FINGERS — 15
served with fries

FRIDAYS

COD FISH FRY — 21 / Half 16
beer-battered, breaded, lemon pepper broiled, or cajun broiled
served with slaw, macaroni salad, rye bread
choice of fries or mashed potatoes

KIDS

12 & under | served with fries

CHICKEN FINGERS — 10

CHEESEBURGER — 10

ROAST BEEF & HAND HELDS

all sandwiches served with fries | sweet potato fries +$2 | gluten free buns +$3 | add gravy $2

BEEF ON WECK 17

WECK & WINGS COMBO 25
beef on weck and 5 wings

FRENCH DIP 20
roast beef, melted provolone & caramelized onions on a baguette, served w/ au jus

OPEN-FACE ROAST BEEF 18
served with gravy & mashed potatoes

CHICKEN PARM SANDWICH 18
crispy chicken cutlet, marinara, melted mozzarella & basil on a toasted baguette

FRIED BOLOGNA & ONIONS 15
served on a Costanzo's hard roll with american cheese & burger sauce

CAJUN CHICKEN SANDWICH 16
grilled chicken with chipotle mayo, pepperjack cheese, lettuce, tomato & onion on a brioche roll

RODEO BURGER 19
double smash patties on a brioche bun with onion rings, bbq sauce & cheddar cheese

BACON & BLUE BURGER 19
double smash patties on a brioche bun with blue cheese, bacon, garlic aioli, caramelized onions & arugula

WHITE BEAN-FETA BURGER (veg) 16
vegetarian patty made in-house, lemon-herb aioli with lettuce, tomato & onion

PATTY MELT 16
seared beef patty, caramelized onions, burger sauce & american cheese on rye bread

CLASSIC CHEESE BURGER 17
burger sauce, american cheese & LTO

PASTA

served after 4pm | pasta dishes served with a side salad

CHICKEN PARMESAN 24
milanese cutlet, linguine, mozzarella, marinara, basil

CAJUN ALFREDO 16
linguine & cajun alfredo sauce
add chicken $6 | add shrimp $10

ENTRÉES

served after 4pm | choose 2 sides: side salad, mashed potatoes, french fries, seasonal vegetable | sweet potato fries +$2
add grilled shrimp to any entrée $10

CHICKEN MILANESE 24
crispy chicken cutlet topped with a crunchy veggie salad, pecorino & lemon

SALMON (gf) 29
chili-glazed

BONE-IN PORK CHOP (gf) 24
grilled pork chop with a dijon-white wine sauce & apple chutney

DESSERT

FUDGY TURTLE BROWNIE (gf) 10
pecans, salted caramel sauce & vanilla ice cream

SEASONAL DESSERT
ask a staff member!

CREME BRULEE 10
with seasonal fruit & whipped cream

Parties of 8+ no split checks.
Vegetarian (veg) / Gluten Free (gf)
Please notify staff of allergy or intolerence.
Allergen information available upon request.

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