

The Franklinville Inn

Appetizers

- Crab Bisque** Lump Crab, Old bay and Sherry 8.99
Inn's Crab Cake Served with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce (Broiled or Fried) 13.99
Inn's Baby Back Ribs Half Rack Ribs Slow Cooked in our Mild BBQ Sauce 13.99
Crab Dijon Lump Crab in a Spicy Sauce Seasoned with White Cheddar, Dijon Mustard & Old Bay en casserole, served with Wonton Crisps 11.99
Teriyaki Char Tips Sliced Filet Mignon Marinated in Soy & Pineapple served with Grilled Peppers, Onions & Pineapple (Substitute Shrimp, Salmon or Chicken) 13.99
Dinner Entree 32.99

- Iceberg Wedge** with Blue Cheese, Bacon, Tomatoes and Fresh Chives 8.99 (with Entree 5.99)
Mushrooms Stuffed with Lump Crab Served with Drawn Butter and Basil Marinara 12.99
Char Tips Sliced Filet Mignon served with Grilled Peppers & Onions (Substitute Shrimp, Salmon or Chicken) 13.99
Dinner Entree 32.99
Inn's House Chicken Salad Grilled served over Mixed Greens with Tomatoes, Sugar Snap Peas, Black Olives, Mushrooms, White Cheddar 15.99
(Substitute Shrimp, Filet or Salmon 18.99)
Chicken Caesar Salad Grilled served over Romaine with Tomatoes, Croutons, Caesar Dressing & Pecorino Romano 15.99
(Substitute Shrimp, Filet or Salmon 18.99)

Land

(All Steaks are Aged and Cut in House by our Chefs)

- Filet Tips Oscar** Thinly Sliced with Lump Crab and Asparagus with our Hollandaise Sauce 32.99
(Substitute Salmon, Chicken or Shrimp)
Inn's Baby Back Ribs Full Rack Slow Cooked in our Mild BBQ Sauce 32.99
Baby Back Ribs with Filet Mignon Half Rack of Ribs with Petite Filet Mignon 34.99
Chicken Marsala Sautéed with Mushrooms in a Rich Marsala Wine Sauce 25.99
(with Lump Crab Add'l 4.99)
Filet Mignon Our Most Tender Cut of Beef
Petite Cut 25.99 **Full Cut** 34.99
Inn's Prime Rib Slow Roasted for Tenderness, served with Au Jus
English 35.99 **Queen** 45.99 **King** Market (Limited Qty)
Prime Rib is a flavorful cut of beef because it is well marbled. Please, for your enjoyment, order one of our great steaks if you want a leaner cut
New York Strip Steak Our Most Flavorful Steak 34.99
Chicken Piccata Sautéed in a White Wine Lemon Caper Sauce 25.99 (with Lump Crab Add'l 4.99)

Sea

- Tilapia Parmesan Encrusted** Finished with a White Wine Lemon Sauce with Jumbo Lump Crab, Asparagus and Tomatoes 32.99
Salmon Italiano Scottish Salmon dusted with Basil, Oregano, Garlic and Parmesan Cheese, served with Sautéed Spinach and Tomatoes 32.99
Shrimp Stuffed with Lump Crab Served with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce 32.99
Inn's Crab Cake and Filet Crab Cake with Petite Filet Mignon (Broiled or Fried) 34.99
Lobster Tails Two Brazilian Lobster Tails 47.99
(stuffed with Lump Crab Add'l 11.99)
Crab Imperial Jumbo Lump Crab in a Cream Sauce, Seasoned with Old Bay and Sherry en casserole 32.99
Broiled Seafood Combo Shrimp Stuffed with Lump Crab, Sea Scallops, Inn's Crab Cake & your choice of Flounder, Tilapia or Salmon 37.99
Flounder Stuffed with Lump Crab Served with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce 32.99
Inn's Crab Cakes Delicately Seasoned Jumbo Lump Crab (Broiled or Fried) 32.99
Sea Scallops & Shrimp Served on Sautéed Spinach and Tomatoes with a choice of White Wine Lemon or Roasted Red Pepper Cream Sauce 32.99
Surf & Turf Brazilian Lobster Tail & Petite Filet Mignon 42.99
(stuffed with Lump Crab Add'l 5.99)
Crab Au Gratin Jumbo Lump Crab in a Light Parmesan & White Cheddar Sauce en casserole 32.99

- Entrees are served with choice of Salad or Chef's Soup and One Side -

Sides

Stuffed Potato with Parmesan Cheese & Chives Mashed North Carolina Sweet Potatoes (Served with Cinnamon Butter)
Idaho Baked Potato (choices of Cheddar Cheese, Sour Cream, Butter, Bacon, Chives) Horseradish Potato Salad
Cole Slaw Creamed Spinach Sherried Mushrooms Rustic Fried Potatoes with Caramelized Onions

A la Carte Sides 6.99

Roasted Asparagus or Sautéed Spinach

Desserts

- Creme Brulee** Rich Custard made with Belgian White Chocolate with Caramelized Sugar and served Flambéed
Chocolate Mousse Pie Made with Imported Belgian Chocolate
Apple Pie Served warm with Vanilla Ice Cream
Tiramisu Espresso & Kahlua soaked Cake layered with an Amaretto Mascarpone Cream
Cinnamon Rice Pudding Served with a Warm Baileys Cream Sauce
New York Style Cheesecake Choice of Chocolate, Salted Caramel, Raspberry Puree
Key Lime Pie Made with Fresh Squeezed Limes, Finished with a Raspberry Puree
All Desserts 8.99