



# DINNER @ THE HOTEL FRANKFORT

  **Chef Recommended Selections/Can be offered as a Gluten Free Option**

## » PLATES FOR SHARING «



  **Baked Brie** – Topped with Maple Butter, Candied Pecans and Fresh Local Berries with Toast Points \$15.95

 **Peel & Eat Shrimp** – 1 lb of Tiger Shrimp boiled with Old Bay and served with Cocktail Sauce \$17.95

 **Spinach & Artichoke Dip** – Baked Spinach and Artichoke Dip served Hot with Assorted Crackers \$11.95

**Maryland Crab Cakes** – Two Authentic Jumbo Lump Maryland Style Crab Cakes served with Lemon Aioli \$18.95

 **Smoked Whitefish Pâté** – Our House Smoked Whitefish Pâté served with Assorted Crackers \$12.95

  **Drunken Mussels** – 1 lb of Mussels simmered in IPA and Heirloom Tomatoes, served with a side of Grilled Ciabatta \$14.95


## » SOUP, SALAD & SANDWICHES «

**Sandwiches are served with French Fries and a pickle. Most sauces & dressings are served on the side. Dressing Choices ~ Blue Cheese, Ranch, Caesar, Mixed Berry Vinaigrette, Herbed Italian or Oil & Vinegar**

**Clam Chowder or Soup Du Jour** – An 11 oz portion of our delicious offerings \$5.95


**Classic Caesar Salad** – half 5.95: full 9.95


 **Mixed Greens Salad** – half 5.95: full 9.95

 **Lakehouse Salad** – Mixed Greens, Fresh Local Berries, Candied Pecans, Walnuts, Shaved Onion and Goat Cheese with House Berry Vinaigrette \$13.95

 **Wedge Salad** – Baby Iceberg Lettuce topped w/Bacon, Diced Tomato, Blue Cheese Crumbles & Blue Cheese Dressing \$8.95


**Classic BLT** – Bacon, Lettuce & Tomato on Texas Toast \$10.95


 **Bistro Burger** – A Half Pound of Specially Blended Angus Chuck, Hand Formed & Char-grilled \$12.95  
+ Add Bacon \$2, Grilled Onions \$1 or Mushrooms \$1

 **Grilled Chicken Breast** – Marinated 6 oz Chicken Breast Grilled to Perfection \$11.95

## » DINNER ENTRÉE'S «


**Entrée's are served with choice of two sides unless otherwise noted. French Fries, Mashed Potatoes, Roasted Red Potatoes, Rice Pilaf or Chef's Vegetable. Sweet Potato Fries \$2, Onion Rings \$3, Small Salad \$2, Soup \$2**


 **Steak Dinner** – Chef's Choice Steak of the Week and Chargrilled. Choose A Topping ~ Blue Cheese Crumbles, Cracked Pepper Cognac Sauce or Sautéed Mushrooms & Onions \$25.95


 **Beef Kabobs** – Hanger Steak Tips grilled with Onion, Green Pepper, Mushroom and Heirloom Tomato. Served with Roasted Redskin Potatoes & Chef's Vegetables \$15.95

 **Meatloaf Platter** – Our Special Meatloaf smothered with Savory Brown Gravy. Served with Mashed Potatoes & Chef's Vegetables \$12.95


 **Pork Steak** – 8 oz Pork Butt Steak Chargrilled topped with Heirloom Tomato Butter. Served with Mashed Potatoes & Chef's Vegetables. \$12.95

 **Chicken Pot Pie** – Our Homestyle Chicken Pot Pie is a creamy mix of Peas, Carrots, Corn, Green Beans and Lima Beans topped with Puff Pastry and baked to perfection \$12.95

 **Boursin Chicken Breast** – A 6 oz Chicken Breast smothered with our Boursin Herbed Cream Sauce. Served with Roasted Red Potatoes & Chef's Vegetables \$12.95

 **Fish & Chips** – Hand dipped Pollack in Double IPA batter, Fried Golden atop hand cut Hotel Pub Fries. Served with House Tartar and Smashed Peas \$15.95

**Great Lakes Walleye** – Walleye Filet lightly dusted with Seasoned Flour, pan seared and topped with Fresh Lemon Cream Sauce \$26.95

 **Lake Superior Whitefish** – A Local Favorite! Broiled to Perfection with essence of Lemon Oil & Dill \$24.95

**Woodland Pasta** – Fresh Local Wild Mushrooms and Asparagus tossed with a Garlic Cream Sauce and topped with a Poached Egg \$20.95

**Ask your server about Desserts and Kids Meals**

\* Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. Some items are produced using nuts.