

APPETIZERS

	HALF	FULL
CHICKEN WINGS	\$40	\$70
- available :Buffalo, BBQ, Bada Bing, Sweet Chili, Mango Habanero, Honey Mustard, Garlic Parmesan		
CHICKEN TENDERLOINS	\$35	\$65
- available :Buffalo, BBQ, Bada Bing, Sweet Chili, Mango Habanero, Honey Mustard, Garlic Parmesan		
CLASSIC CHICKEN FINGERS	\$45	\$70
traditional style with honey mustard		
LOADED POTATO SKINS	\$35	\$65
filled with crisp bacon, scallions, Cheddar & Jack cheese with sour cream		
MOZZARELLA STICKS	\$35	\$60
served with a side of marinara		
SPINACH & ARTICHOKE DIP	\$20 per Pint	\$35 per Quart
creamy spinach and artichoke hearts blended for perfect dipping served with tortilla chips		
HOMEMADE FRESH GUACAMOLE	\$20 per Pint	\$35 per Quart
fresh ripe avocado, onions, tomato, chiles, cilantro, fresh lime, with chips, salsa & sour cream		
NACHOS EL GRANDE	\$35	\$55
piled high tortilla chips topped with homemade chili, diced tomatoes, sliced jalapeños, scallions, shredded Cheddar & Jack cheese with salsa & sour cream		
CHICKEN QUESADILLA'S	\$40	\$70
crispy flour tortilla wedges filled with salsa, tender chicken and Monterey jack cheese with guacamole, sour cream, salsa		
STEAK QUESADILLA'S	\$45	\$80
crispy flour tortilla wedges filled with salsa, tender steak and Monterey jack cheese with guacamole, sour cream, salsa		
CLAMS OREGANATA or HALF SHELL	\$24 per dozen	
little neck clams with a blend of fresh herbs & bread crumbs topped with a lemon butter sauce		
MUSSELS "HOTSY TOSY"	\$12 per dozen	
New Zealand mussels in spicy plum tomato sauce		
HOTSY TOSY SHRIMP	\$60	\$110
Jumbo shrimp, Japanese bread crumbs, fried sautéed in spicy tomato sauce		
BUFFALO SHRIMP	\$60	\$110
tossed in our famous hot sauce served with celery & blue cheese		
FRIED SHRIMP	\$60	\$110
Jumbo shrimp, panko bread crumbs, fried golden brown served with an cocktail sauce and honey mustard sauce		
COCONUT SHRIMP	\$60	\$110
Jumbo shrimp, snow flake coconut, fried golden brown served with an apricot sauce and asian sesame dressing		
SHRIMP SCAMPI	\$60	\$110
jumbo shrimp in a garlic white wine sauce accompanied with garlic bread		
SHRIMP COCKTAIL	\$24 per dozen	
with cocktail sauce		

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TRADITIONAL CALAMARI tender rings of calamari lightly floured, fried golden brown with homemade marinara	\$45	\$80
BUFFALO CALAMARI tender rings of calamari lightly floured, fried golden brown tossed in a MILD or HOT buffalo sauce topped with fresh crumbled bleu cheese served with bleu cheese dressing	\$50	\$90
CAJUN CALAMARI tender rings of calamari lightly floured, fried golden brown tossed in a sweet & spicy Cajun sauce	\$45	\$80
CALAMARI BALSAMICO tender rings of calamari lightly floured, fried golden brown sautéed with hot cherry peppers & julienne Italian sausage	\$50	\$90
CRAB STUFFED MUSHROOMS silver dollar mushrooms filled with a jumbo lump crabmeat stuffing topped with drawn butter	\$18 per dozen	
SAUSAGE STUFFED MUSHROOMS silver dollar mushrooms filled with a ground Italian sausage stuffing topped with drawn butter	\$14 per dozen	

SALADS

	HALF	FULL
FRANKLIN ANTIPASTO romaine lettuce, tomatoes, ham, salami, pepperoni pepper, provolone cheese, red onions, tossed in homemade vinaigrette	\$50	\$75
FRANKLIN HOUSE SALAD romaine lettuce, tomatoes, olives, onions, pepperoncini peppers, tossed in Italian vinaigrette	\$35	\$50
GARDEN romaine, plum tomatoes, cucumbers, red onions, carrots your choice of dressing	\$35	\$50
CAESAR hearts of romaine, seasoned croutons and grated parmesan cheese tossed with our homemade Caesar dressing	\$35	\$50
ADD; ITALIAN STYLE WITH ROASTED PEPPERS AND FRESH MOZZARELLA	\$15 additional	\$25 additional
BABY SPINACH sliced mushrooms, apple wood bacon, chopped egg, red onions, tomatoes, warm bacon dressing	\$35	\$50
MONTCLAIR baby greens, dried cranberries, candied walnuts, goat cheese with a raspberry walnut vinaigrette	\$35	\$50
TRI-COLOR radicchio, endive, baby arugula with shaved Parmesan, plum tomatoes drizzled with aged balsamic vinaigrette	\$35	\$50
ICEBERG WEDGE wedge of iceberg lettuce topped with crumbled bleu cheese, crumbled apple wood bacon with a creamy bleu cheese dressing	\$35	\$50
MAKE IT AN ENTRÉE SALAD		
ADD GRILLED OR BLACKENED CHICKEN TO ANY SALAD	\$20 additional	\$30 additional
ADD GRILLED OR BLACKENED STEAK TO ANY SALAD	\$35 additional	\$45 additional
ADD GRILLED OR BLACKENED SHRIMP TO ANY SALAD	\$35 additional	\$45 additional

SLIDERS

	HALF	FULL
LIL BURGER SLIDERS	\$30	\$60
LIL CHEESE BURGER SLIDERS	\$30	\$60
your choice of cheese		
BIG MAC SLIDERS	\$30	\$60
American cheese, sautéed onions topped with a Russian dressing		
PRIME RIB SLIDERS	\$30	\$60
thinly sliced prime rib, sautéed onions served with a horseradish dipping sauce		
BUFFALO CHICKEN SLIDERS	\$30	\$60
chicken tenderloin dipped in buffalo sauce served with bleu cheese dressing		
BBQ PULLED PORK SLIDERS	\$30	\$60
slow roasted pork loin tossed in our homemade whiskey barbeque sauce		

ENTREES

	HALF	FULL
CHICKEN FRANCAISE	\$50	\$85
breast flour and egg dipped sautéed in a lemon, white wine, butter sauce		
CHICKEN PARMIGIANA	\$50	\$85
breast smothered in tomato sauce and melted mozzarella		
CHARLIES SPICY CHICKEN	\$50	\$85
chicken breast tenderloins sautéed in a spicy white wine and garlic sauce		
SAUSAGE AND PEPPERS	\$50	\$85
Italian sausage, bell peppers, onions sautéed in olive oil and garlic or tomato basil sauce		
EGGPLANT PARMIGIANA	\$45	\$65
Italian casserole with fried eggplant slices layered with mozzarella, parmesan, tomato basil sauce		
PENNE VODKA	\$40	\$60
pencil point pasta, peas, prosciutto in a creamy pink sauce		
CAVATELLI & BROCCOLI	\$40	\$60
Cavatelli pasta, broccoli crowns sautéed with garlic, grated cheese, olive oil & white wine		

SIDES

	HALF	FULL
MACARONI AND CHEESE	\$25	\$30
MASHED POTATOES	\$25	\$30
FRENCH FRIES	\$25	\$30
ROASTED POTATOES	\$25	\$30
STEAMED OR SAUTEED BROCCOLI	\$30	\$55
CREAMED SPINACH	\$20 per Pint	\$35 per Quart