

Soups

- **Tomato Soup** \$7½

Tomato Soup with roasted red pepper and fresh basil.
Oh yeah, it does have a little kick!

- **Vegetarian French Onion** \$8

That's right! Vegetarian...
Topped with a homemade crostini and melted swiss.

- **Soup Du Jour**

Priced Daily
The Chef's weekly creation.
Your server will tell you all about it!

Apps

- **Hummus | Olive Tapenade
Roasted Red Pepper & Artichoke** \$15

We serve all three in nice portions with
toasted pita bread, making this a great way
to share an appetizer with friends!

- **Lobster Spring Rolls** \$13

Lobster claw meat and sautéed vegetables
wrapped in a crispy wonton.
Served with a Sriracha aioli.

- **Vegetable Spring Rolls** \$8

Two large vegetarian spring rolls
served with a sweet teriyaki sauce.

- **Seared Flat Iron*** \$16¾

A 5oz. Piedmontese flat iron steak
seared, sliced and sauced! Topped with a
sun dried tomato brandy cream sauce.

- **Shrimp Cocktail** \$14

Six 13/15 shrimp served with cocktail sauce
and a lemon wedge.

- **Crab Imperial Potato Skins** \$15½

Lump crab meat in a crispy potato shell
baked in the oven with a creamy imperial sauce.

- **Flat Bread Pizza** \$10

Each week we feature a signature
flat bread pizza. Ask your server
about this week's feature.
Upgrade with chicken or shrimp add \$3.

- **Fresh Tomato & Mozzarella** \$9

Layered fresh tomato and mozzarella
drizzled with a balsamic glaze and basil olive oil.

- **Mac - N - Cheese** \$9½

Penne pasta with a creamy cheese sauce,
topped with cheddar cheese, baked in the oven
and then finished with white truffle oil.

- **Mussels** \$12½

One pound of mussels steamed in a
bacon, jalapeno and lager broth.

Any small plate split – additional \$1. • 20% gratuity will be added to parties of 6 or more

*Cooked to order: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Salads

• APP SALADS •

• Grilled Caesar \$9

A half-head of grilled romaine lettuce topped with classic Caesar dressing, shaved parmesan, and croutons.

• Grilled Iceberg Wedge \$9

A wedge of iceberg lettuce lightly brushed with balsamic glaze and grilled. Finished with a drizzle of balsamic glaze, crumbled blue cheese, sun-dried tomatoes and toasted walnuts.

• Grilled Blue Tomato \$9

Two grilled tomato halves topped and baked with crumbled blue cheese, then drizzled with balsamic glaze and basil olive oil.

• House Salad \$6

Iceberg lettuce, mixed greens, tomato, cucumber, red onion with your choice of dressing.

• LARGE SALADS •

• Classic Caesar \$10

Chopped romaine lettuce, Caesar dressing, shaved parmesan, and croutons.

• Spinach Salad \$11¾

Spinach, mandarin oranges, toasted walnuts, and crumbled blue cheese, tossed with balsamic vinaigrette.

• Southwestern Salad \$12

Mixed greens, roasted corn, black beans, red and green bell peppers, green chiles, and shredded cheddar cheese tossed with avocado ranch. Served in a crispy tortilla shell.

• Vegetable Salad \$11½

Mixed greens, sautéed mushrooms, grilled asparagus and grilled zucchini tossed with Italian dressing.

*ADD TO ANY SALAD:

- Two 4oz. Chicken Breasts \$6
- 3 Seared Jumbo Shrimp \$7
 - 4oz. Salmon \$8
- 5oz. Piedmontese Flat Iron \$10

Sandwiches

All sandwiches served with lettuce, tomato, red onion and a side of french fries. Topped with your choice of cheese: American, Cheddar, Swiss Blue Cheese, or Smoked Gouda

• 7oz. Cheese Burger* \$12 "The Best"

• 8oz. Grilled Chicken* \$11

Twin 4oz. chicken breasts cooked to perfection.

• Sliced Filet \$23½

10oz. seared and sliced filet mignon topped with your choice of melty cheese and sautéed red onion on a toasted 8 inch baguette.

• Crab Cake \$16

A 4oz. classic Chesapeake style crab cake served with a red pepper aioli.

• Vegetable \$11

Grilled zucchini, sautéed mushrooms and grilled asparagus. Served with avocado ranch dressing.

Additional \$2 - Sautéed Mushrooms, Smoked Bacon

Not Sandwiches

• Lobster Wrap \$26

A homage to the New England lobster roll. 6oz. claw meat lightly dressed with mayo, red onion, celery and wrapped in a tortilla shell with shredded iceberg lettuce then seared crispy on our flat top. Served with french fries and red pepper aioli.

• Fish n' Chips \$14

A 6oz. Yuengling battered haddock filet. Served with French fries, tartar sauce, and a lemon wedge.

• Quesadilla

Chicken* \$12 | Shrimp \$14 | Beef* \$17
Lobster \$19

All served with homemade fresh tomato salsa, sour cream and avocado ranch dressing.

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Steaks n' Chops

- 10oz. Filet Mignon* \$45
- 8oz. Filet Mignon* \$40
- 6oz. Filet Mignon* \$36
- 12oz. NY Strip Steak* \$38
- 16oz. Dry Aged Porterhouse Steak* \$39¾
- 16oz. Bone-in Ribeye* \$39¾
*cut by CORONA BUTCHER, Route 611
- 14oz. Bone-in Veal Strip Steak* \$32½
- 14oz. Bone-in Pork Chop* \$29½
- Lamb Rack* \$39

Complimentary Seasonings - Cajun, Burgundy Rub, Peppercorn Crust
All steaks and chops served with your choice of one side.

Enhancements

Top or add to any steak, chop or entrée
a horseradish Dijon cream sauce or Cabernet veal demi glacé.

- 4oz. Lobster Claw Meat* \$15
- 4oz. Lump Crab Meat* \$12
- 4oz. Crab Cake \$9½
- 3 - 13/15 Sautéed Shrimp \$7
- White Truffle & Roasted Garlic Compound Butter \$3

\$2

- Sautéed Mushrooms
- Blue Cheese

Sides

- Caramelized Red Onion Mashed Potatoes
 - Baked Sweet Potato
 - Baked Idaho Potato
 - Wild Rice
 - Sweet Potato Fries
 - French Fries
 - Onion Rings
- Grilled Asparagus
- Grilled Broccolini
- Creamy Garlic Spinach
- Sautéed Garlic Green Beans
 - Grilled Zucchini
- Collard Greens with Smoked Bacon
 - House Salad

Any additional side \$5¾

Any large plate split – additional \$5. • 20% gratuity will be added to parties of 6 or more

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Entrées

- **6oz. Crab Cake** \$28

"Chef's Specialty"

Served with caramelized red onion mashed potatoes, sautéed garlic green beans, and red pepper aioli.

- **8oz. Salmon Filet** \$25

An 8oz. grilled Scottish salmon filet served with wild rice, grilled asparagus, and a horseradish dijon cream sauce.
(Don't forget you can add a seasoning or topping if you like!)

- **1/2 Crispy Duck** \$31

A 1/2 semi-boneless fully cooked duck flash fried to give it crispy skin perfection!
Served with wild rice, grilled zucchini and raspberry sauce.

- **1/2 Crispy Chicken** \$22

A 1/2 chicken with lots of yummy seasonings and herbs, dipped in hot oil to give it that crispy fried appeal.
Served with caramelized red onion mashed potatoes, collard greens with smoked bacon, and BBQ sauce.

- **Braised Short Rib** \$31

*cut by CORONA BUTCHER, Route 611

10oz. boneless beef short rib, slow braised all day so you can use just your fork to enjoy.
Served with caramelized red onion mashed potatoes, sautéed garlic green beans, and the awesome braising au jus.

- **8oz. Wild Caught Barramundi** \$28

8oz. panko crusted barramundi filet topped with a sundried tomato brandy cream sauce.
Served with wild rice and grilled zucchini.

Kids

- Available to Children 12yrs. and Under -

- **Chicken Fingers & Fries** \$8

- **Penne Pasta** \$8

Served with butter and cheese or cheese sauce.
Add chicken \$4 or shrimp \$6

- **5oz. Seared Flat Iron Steaks*** \$16¾

Served with french fries and broccolini.



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