

12-4:30pm Senior Citizen Discount
15% off your Meal

Excludes Steak & Lobster Nights & Holidays

Frank's Place 570-282-6655

Draft Beer

Cool Light
Miller Light
UFO White Harpoon
Dogfish head 90 Min IPA
Troegs Boysenberry Sour Beer
Wallenpaupack No Frills Pils

Guinness
Samuel Adams Cold Snap
Wallenpaupack Cream Ale
Leinenkugel Summer Shandy
UFO+Polar Blueberry Lemonade

Labatt Blue
Stone IPA
Yuengling Lager
SBC Orange Ale
Troegs First Cut

Drink Specials

Prosecco
an Italian White semi sparkling white wine
by Cavit \$8.00

Watermelon Martini
Absolute Vodka, Watermelon Pucker,
Orange liqueur & cranberry \$8
Frank's Special Reserve Margarita
Patron Silver Tequila, Cointreau " French
Orange liqueur" , Roses lime juice,
cocktail mix served frozen or bartender
choice "on the rocks" \$12.00

NEW Mojito

Bacardi Light Rum, fresh mint, simple
syrup, fresh limes muddled together
then topped off with club soda \$7.00

Ultimate Margarita
Cuervo 1800, Grand Mariner, Cointreau,
lime juice & sour mix Raspberry,
Strawberry, or Regular flavors available
\$12

Stoli Razberi Cosmopolitan
Stoli Rasberi, Cointreau, Rose's Lime
Juice & cranberry \$8.50

Golden Margarita
Cuervo Gold, orange liqueur, lime juice,
& sour mix \$7.00

Italian Margherita
Cuervo Gold , orange liqueur, Amaretto,
cocktail mix & lime juice \$7.00

NEW

Peach Wood Shrimp Cocktail

5 peachwood smoked shrimp served with drawn butter \$11.95

Garbage Wings
a little bit of everything -- Hottest selling app! \$10.95

Smoked Salmon

Norwegian smoked salmon filet thinly sliced & garnished with
capers & red onion \$9.95

Stuffed Mushrooms Sausage or Seafood

large mushroom caps filled with choice of sausage bread crumb
stuffing or crabmeat stuffing \$8.95

NEW

Coconut Shrimp

handed breaded, butterflied shrimp, lightly fried, served with a
Sweet Thai Chili Sauce \$8.95

NEW

Stuffed Shrimp Appetizer

three Jumbo Shrimp butterflied and stuffed with our house crab
meat stuffing \$12.95

Appetizers

NEW

Giant Pretzel

warm, fresh-baked pretzel served with cheddar cheese sauce &
honey mustard "it's qjigantic!" \$8.95

Appetizer Platter

hot wings, fried pierogies, breaded shrimp & mozzarella sticks
served with celery, blue cheese and marinara sauce "Sorry No
Substitutions Please" \$13.95

NEW

Fried Calamari

hand cut fresh Calamari, dusted in seasoned flour, lightly fried
served Three ways: (1) CLASSIC: with side of marinara sauce, (2)
ASIAN: tossed with sweet Thai chili sauce or (3) BUFFALO: tossed
with our wing sauce & served with side of blue cheese \$10.95

Shrimp Cocktail

five peeled & de veined shrimp with cocktail sauce \$10.95

Soups

French Onion

crook of homemade onion soup topped with special blend of three
cheeses \$5.95

Rosie's Gumbo

Seafood Chicken & Sausage Gumbo \$4.95

Chicken Tortellini Soup

our chicken soup with cheese tortellini \$3.95 4.95

Chicken Noodle

chicken, vegetables & noodle of the day \$3.50 4.95

NEW

Walt's Homemade Chili

long-time customer Walt gave me his chili recipe few years ago:
topped with diced onions, shredded cheddar cheese served with
Italian bread cup or bowl \$4.79 6.79

White Bean Turkey and Kale Soup

\$3.50 4.95

Featured Dinner Specials

NEW

Smoked Prime Rib of Beef

Prime rib smoke over night with Hickory wood, serve red with
choice of potato veg and a house salad "The rib is roasted, so it
served Pink if ordered medium rare" 16oz regular cut 23.95 20
-22oz Cattleman cut 29.95

Veal Chop Frank's Style

14 oz Veal Porterhouse, grilled, finished with our Marsala sauce
and Jumbo Lump Crabmeat served with potato, vegetable &
house salad \$29.95

NEW Halibut Filet

Alaskan filet, one of the finest fish in the world, pan roasted &
topped with lemon caper butter sauce \$22.95

NEW

Peachwood Shrimp & Steak Combo

8 oz. flat iron steak topped with our jack daniels sauce and 5
peachwood smoked shrimp with choice of potato and veg served
with house salad \$22.95

Rack of Lamb - Pesto or Bourbon glaze

New Zealand lamb, char-grilled, choice of: encrusted with pesto &
Romano cheese or served with a side of Bourbon sauce served
with potato & vegetable -- chef suggests cooked medium-rare to
medium \$28.95

NEW

Colossal Shrimp & Steak

hand cut 12-14 oz Strip steak served with Colossal grilled shrimp
both glazed with our Garlic Teriyaki sauce \$28.95

NEW
Chicken Grazia & Manicotti
chicken cutlet and a Homemade Manicotti, both topped with our Pink sauce & Mozzarella cheese served with a house salad \$15.95

NEW
Sea Scallop Mediterranean
pan seared then topped with seasoned bread crumbs served on a bed spinach, artichoke, olives, caper & sun-dried tomatoes served with a potato & salad \$19.95

NEW
Veal & Shells
our Veal Parmesan & baked shells with ricotta cheese topped with our marinara & mozzarella cheese served with house salad \$16.95

Beer Battered Haddock Filet
lightly fried, served with tarter sauce, potato, vegetable & house salad \$16.95

NEW
Crab & Shrimp Spinach Fettuccine
Lump Crab meat, shrimp, portobello mushrooms, and sun-dried tomatos tossed in a white zinfandel cream sauce \$18.95

NEW
Haddock Mediterranean
baked filet topped with seasoned bread crumbs served on a bed spinach, artichoke, olives, capers & sun-dried tomatoes with a potato & house salad \$18.95

Stuffed Haddock
Atlantic Haddock topped with crab meat stuffing then baked with lemon butter served with potato, vegetable & house salad \$17.95

NEW
Seafood Mediterranean
assorted fresh seafood, clams, sea scallops, shrimp, mussels & Octopus simmered in a light tomato Scraffron broth served over Fettuccine pasta topped with fresh sautéed Broccolini \$25.95

NEW
Pasta Donna Bella
sautéed succulent Shrimp with Sun-Dried Tomatoes, Pesto tossed with baby Arugula & Fettuccine Pasta topped with Burrata Cheese, "Creamy Fresh Mozzarella" \$18.95

Alaskan King Crab Legs
one pound steamed legs served with drawn butter, potato, vegetable & house salad \$36.95

Sea Port Salmon
Alaskan salmon filet topped with sautéed shrimp and jumbo sea scallops in a lemon butter sauce on a bed of spinach & rice \$25.95

Ribs & Chicken
Half Rack of our Baby Back Ribs and a grilled chicken breast , both basted in our Barbacue sauce, served with potato, vegetable and a house salad \$18.95

Grilled Pork Chops
two grilled pork chops, grilled and lightly seasoned \$14.95 or Calabrese 15.95

NEW
Peachwood Shrimp Scampi
Peachwood smoked shrimp sautéed in scampi butter with crispy prosciutto ham and spinach over angelhair pasta served with our house salad \$17.95

Stuffed Shrimp
imported shrimp, butter flied, stuffed with our crab meat stuffing served over angel hair pasta, drizzled with our scampi sauce and served with house salad \$18.95


Braised Beef Short Ribs
"An elegant pot roast" slow-cooked overnight served with its own juices & red wine reduction with roasted garlic mashed potato, green beans & house salad \$22.95

Lobster, Crab & Seafood Fra Diavolo
shrimp, sea scallops & 1/4 lb lobster tail, sautéed in spicy fra diavolo sauce topped with jumbo lump crab, sautéed spinach sautéed with sherry roasted garlic sauce served over linguine with house salad \$25.95

NEW
Shrimp & Sea Scallop a la Basil
gulf shrimp & sea scallops sautéed in a basil cream sauce with roasted red peppers & artichoke hearts garnished with toasted pine nuts tossed with rigatoni \$19.95

Beet & Goat Cheese Salad
Roasted Beets, Baby Arugula topped with cucumbers, tomatoes, sugared pecans, beets and Goat cheese with a choice of : Protein \$10.95 Chicken Steak, Salmon, Grilled Tuna or Shrimp 5.95

Lasagna & Chicken Parmesan Combo
homemade lasagna & chicken cutlet both topped with marinara sauce & mozzarella cheese \$15.95

NEW
Asian Shrimp, Chicken & Noodle
sautéed & tossed with stir-fry vegetables served over lo mein noodles in a spicy Asian sauce \$16.95

NEW
5 Cheese Ravioli
A Five cheese Ravioli served with a Sherry Cream Sauce Smoked Bacon Bits and Peas with a House Salad \$14.95

NEW
Kobe Beef Burger
hand rubbed Kobe Beef, one of the finest beef in the world, grilled then topped with pepper jack cheese, lettuce, tomato and mayo served with fries n slaw \$12.95

Alaskan Salmon Filet
your choice: baked with butter & dusting of brown sugar or grilled with Montreal seasoning (our most popular) served with side of horseradish sauce, potato & vegetable \$17.95

Rib-eye "Delmonico" Steak
Most Flavorful Cut of Beef - 14oz. hand-cut rib-eye, char-grilled & topped with sautéed mushrooms served with potato & vegetable \$24.95

Steak & Scallops
8oz. flat iron steak & bacon wrapped scallops, both char-grilled & basted with our bourbon glaze \$22.95

20-23 oz. Porterhouse -or- 16-18 oz. T-Bone
USDA Choice loin, char-grilled, topped with sautéed mushrooms served with potato & vegetable Porterhouse 24.95 T-Bone \$22.95

NEW
Stuffed Shrimp & Steak
three large shrimp stuffed with crabmeat stuffing & grilled sirloin steak filet served with potato, vegetable & house salad \$19.95

NEW
Swordfish Fresh Catch of The Week
pan-roasted with fresh basil lemon butter served with potato & vegetable \$19.95