

— • DEADWOOD • —
LEGENDS
— • —
STEAKHOUSE
— • —
AT THE
FRANKLIN HOTEL

— • **CHICKEN AND SEAFOOD** • —

SERVED WITH YOUR CHOICE OF SIDE, AND SALAD OR SOUP

ROASTED CHICKEN CAPRESÉ — \$17.95

FRESH MOZZARELLA, HEIRLOOM TOMATO BASIL RELISH, CRISPY PROSCUITTO AND BALSAMIC

ROASTED CHICKEN BREAST WITH APPLE WALNUT CHUTNEY — \$17.95

5 JUMBO SHRIMP — \$18.95

HAND BREADED WITH COCKTAIL SAUCE OR SAUTEED IN GARLIC BUTTER

FRESH ATLANTIC SALMON WITH PINEAPPLE PICO DE GALLO — \$18.95

SHRIMP CREPES WITH WHITE WINE CREAM SAUCE — \$18.95

SERVED WITH FRESH VEGETABLE AND YOUR CHOICE OF SALAD OR SOUP

LOBSTER DINNER — \$23.95

6OZ LOBSTER TAIL SERVED WITH DRAWN BUTTER

— • **PASTA** • —

SERVED WITH YOUR CHOICE OF SALAD OR SOUP

CHICKEN OR SHRIMP SWEET PEPPER PASTA — \$17.95

PAPPARDELLE PASTA WITH PEPPADEW PEPPERS, SPINACH, AND PARMESAN CREAM SAUCE

— • **STEAKS AND CHOPS** • —

SERVED WITH YOUR CHOICE OF SIDE, AND SALAD OR SOUP

ALL STEAKS ARE 21 DAY MINIMUM AGE, HAND-CUT CERTIFIED ANGUS BEEF

CENTER CUT SIRLOIN 10oz — \$18.95

NEW YORK STRIP 12oz — \$25.95

RIBEYE 16oz — \$29.95

FILET 7oz — \$24.95 10oz — \$29.95

DRY AGED BONE-IN SOUTH DAKOTA BUFFALO RIBEYE 16oz — \$36.95

COLORADO RACK OF LAMB — \$28.95

BONE-IN PRIME RIB — \$29.95

SLOW ROASTED, SERVED MEDIUM-RARE

LIMITED QUANTITIES AVAILABLE

STEAK OSCAR — \$33.95

7OZ FILET TOPPED WITH JUMBO LUMP CRAB MEAT AND RICH HOLLANDAISE SAUCE

ADD:

COLD WATER MAINE LOBSTER TAIL 6oz — \$17.95

3 JUMBO SHRIMP — \$11.95

SKEWER OR HAND BREADED

— • **DESSERTS** • —

NEW YORK CHEESECAKE WITH PEACH BOURBON SAUCE — \$11.95

CHOCOLATE FUDGE TORT — \$11.95

BANANA FOSTER CRÈME BRÛLÉE — \$11.95

TOFFEE CAKE RUMCHATA À LA MODE — \$11.95

RUMCHATA ICE CREAM CHURNED LOCALLY AT LEONES CREAMERY