

Frenchy's

APPETIZERS

House Pate...20/40

house made country style-port wine chicken liver pate & condiments

Steak Tartare...23/56

5 oz hand -cut beef tenderloin, egg yolk, condiments, hand cut fries

Escargot...22/44

(6) classic snails prepared in garlic, butter, shallots, parsley

Bone Marrow...24/48

roasted rosemary bone marrow, bacon & onion marmalade (20 minutes)

Boursin & Potato Souffle..24/48

boursin cheese, mashed potatoes, light bechamel, chives, parmesan, cayenne pepper (20 minutes)

Seafood Medley...29/58

saffron and champagne poached shrimps and lobster, braised leeks, citrus ginger beurre blanc

Ahi Tuna Tower...28/56

crispy wonton, wasabi vinaigrette & avocado yuzu

Grilled Octopus...23/46

grilled octopus, smoked paprika & longaniza garlic infused oil, crispy potatoes

Gambas al Ajillo...23/46

poached shrimp in olive oil, chili flakes, thyme, coriander, garlic, parsley and Jerez vinegar

Moule Frites...24/48

NZ green lipped mussels, shallots, thyme, leeks, capers, garlic cream sauce, hand-cut fries

SOUP & SALAD

Classic Onion Soup...19/38

lightly caramelized Spanish onions, thyme, bay leaves, port wine, beef stock, finely sliced baguette, Swiss cheese

Frenchy's Seafood Chowder...25/50

lobster (seasonal), shrimp, calamari, conch, mussels, saffron seafood stock, touch of cream

Classic Caesar...19/38

heart of romaine, house prepared Caesar dressing

Frenchy's Caprese Salad...28/56

mozzarella cheese, tomatoes, cantaloup, peaches, prosciutto, balsamic-peach gastric, infused pesto oil

Wedge Salad..24/48

Iceberg wedge, house prepared buttermilk & blue cheese dressing, rosemary maple roasted pork belly bits

WE OFFER CHILDREN OPTIONS 12 YEARS OLD AND UNDER. VEGETARIAN MENU AVAILABLE UPON REQUEST. PRICES ARE IN USD & BZD AND INCLUDE 12.5% GST. A 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

Frenchy's

ENTREES

Filet Bordelaise & Blue Cheese...49/98

beef tenderloin, red wine reduction, blue cheese compound butter, bacon & onion jam

Filet au Poivre...49/98

beef tenderloin, five peppercorns, brandy cream sauce

Steak Dianne...47/94

beef tenderloin, mushroom brandy & Dijon butter sauce

Land & Sea Trio... MP

beef tenderloin bordelaise, lobster and shrimp, saffron, tarragon lemon butter sauce

Lamb Shank with Lemon Confit...44/88

braised lamb shank, Frenchy's spices, tomatoes, orange, cinnamon, lemon confit over herb olive couscous

Beef Short Ribs Bourguignon ...42/84

short ribs braised in red wine and beef stock, mirepoix, mushrooms

Pork Chop Saltimbocca...40/80

2-inch cut pork chop, prosciutto & sage, Marsala pan sauce reduction

Fish of Day...34/68

miso glazed, ruby red grapefruit and agrume beurre blanc

Tuscan Chicken 32/64

grilled chicken breast, sun dried tomatoes, spinach, garlic-parmesan cream sauce, rigatoni pasta

Spaghetti Al Nero...34/68

grilled shrimp, roasted cherry tomatoes, lemon, basil, garlic, cream sauce, black ink pasta

DESSERT

Soufflee..21/42

Grand Marnier, creme Anglaise (20 minutes)

Traditional Creme Brulee...20/40

burnt top french custard

Minute Baked Apple Tatin Pie...22/44

upside-down apple pie, cream anglaise & vanilla ice cream (20 minutes)

Banana Foster...22/44

caramelized bananas, brandy, cream, topped with pistachio-chocolate coated banana. vanilla ice cream

Chocolate Fondant...22/44

warm chocolate fondant, berries, Tia Maria liquor, creme anglaise. pistachio ice cream

WE OFFER CHILDREN OPTIONS 12 YEARS OLD AND UNDER. VEGETARIAN MENU AVAILABLE UPON REQUEST. PRICES ARE IN USD & BZD AND INCLUDE 12.5% GST. A 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.

Frenchy's

**Dairy-Free -
Vegetarian, Vegan -
Gluten Free Options**

Caprese & Peach Salad... 24/48
plum tomatoes, cantaloup, peaches, pesto and peach balsamic reduction

Couscous & Chickpea Salad... 24/48
couscous grain, roasted chickpeas, cucumber, oven roasted cherry tomatoes, feta

SALADS

MAIN

Polenta & Wild Mushrooms... 24/48
creamy polenta and braised wild mushrooms, pesto oil

Penne a la Toscana... 28/56
penne pasta, sun-dried tomatoes, spinach, tofu, garlic, lemon basil, pecorino, and garlic cream sauce

Vegetable Couscous... 23/46
zucchini, tomatoes, carrots, chickpeas, cauliflower, couscous grain, herbs and spices

Cacio e Pepe... 22/44
spaghetti, black pepper, butter, parmesan cheese