

# FRASHERS TAVERN

## STARTERS

**BBQ LOLLIPOPS** House Smoked Wings, Frashers BBQ Sauce, Chipotle Ranch \$14

**TOASTED RAVIOLI** Cheese or Meat Breaded Ravioli, Served Golden Brown with House Marinara \$10

**HOUSE SMOKED SALMON** Capers, Red Onions, Hard Boiled Egg, Tomatoes, Horseradish, Lavash Flatbread \$17

**ONION MOUND** Crispy Onion Strings, Frashers Cajun Spice Blend, Chipotle Ranch \$10

**CRAB CAKES** Lump Crab Meat, Garlic Crostini, Jalapeno Remoulade \$17

**POTATO SKINS** Large Potato Wedges, Bacon, Cheddar Cheese, Black Bean Salsa & Cilantro Sour Cream \$9

## SOUP & SALADS

**PEPPERCORN STEAK SOUP** Tender Pieces of Beef in Peppercorn Brandy Cream \$12

**FRASHERS HOUSE SALAD** Mixed Greens, Heirloom Tomatoes, Herb Garlic Croutons, Rice Vinaigrette \$8

**MAYFAIR SALAD** Our Version of The Classic Caesar Salad, Crisp Romaine Hearts, Tossed with Asiago Cheese, Herb Garlic Croutons \$8

## FAVORITES

**HOUSE CHEESEBURGER** 8oz Angus Beef Patty, Burger Onions, Ketchup & Mustard, Fries \$17

**PRIME RIB SANDWICH** Garlic Toasted French Baguette, Slow Cooked Prime Rib, Provel Cheese, Caramelized Red Onions, Fries \$22

**CHICKEN PROVEL SANDWICH** Italian Breaded Chicken, Topped with Marinara, Provel Cheese, Shredded Romaine, Tomatoes, Fries \$17

**RUBY RED TROUT** Pan Seared Idaho Steelhead Trout, Seasonal Buerre Blanc, Grilled Garlic Asparagus \$26

**SOULARD PASTA** Pan Roasted Shrimp, Andouille Sausage, Trinity of Vegetables, Cajun Cream Sauce, Fettuccine \$29

**SCOTTSDALE STEAK SALAD** Baby Kale, Crispy Corn, Dried Blueberry, Power Grains, Heirloom Tomatoes, Raspberry Vinaigrette \$22

**CHICKEN CORDON BLEU** Stuffed with Provel Cheese Smoked Ham, Mashed Potatoes, Asparagus, Mustard Thyme Beurre Blanc \$26

## STEAKS & CHOPS

**FILET MIGNON** LINZ Heritage Angus Beef, Our Secret Basting Sauce, Roasted Garlic Mash Potatoes, Mustard Green 6oz \$38  
10oz \$49

**RIBEYE STEAK** LINZ Heritage Angus Beef, Our Secret Basting Sauce, Roasted Garlic Mash Potatoes, Mustard Green 14oz \$39

**PORK CHOP** Double Cut Frenched Pork Chop, Cooked Frasher's Style, Roasted Garlic Mash & Broccolini \$29

**PRIME RIB** Slow Cooked Prime Rib, House Au Jus, Creamy Horseradish, Garlic Mash Potatoes, Mustard Greens 12oz \$36  
20oz \$52

## A LA CARTE SIDES

GREEN CHILI MAC & CHEESE	\$9	CREAMED SPINACH	\$9
SKILLET MUSHROOMS	\$9	ROASTED BROCCOLINI	\$9
GRILLED ASPRAGUS	\$9	LOADED BAKED POTATO	\$9