1211 LIBERTY STREET
FRANKLIN, PA 16323
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NIGHTLY SPECIALS
(Available 4:00 P.M. – Close)

• MONDAYS: Taco Night (Hard or Soft, Beef, Toppings Available: Lettuce, Onion, Tomato, Cheese, Sour Cream, Hot or Mild Sauce)
• THURSDAYS: Wing Night (Minimum of 6 per order)
• FRIDAYS: Prime Rib and All You Can Eat Beer Battered Cod
• SATURDAYS: Prime Rib
APPETIZERS

SPINACH & ARTICHOKE DIP
Tender artichoke hearts and baby spinach blended to form a fresh parmesan cheese dip served warm with tortilla chips 11.99

POTATO CHIPS
With your choice of Ranch, Sriracha Ranch, Lawry's or Cajun seasoning, served with our special dipping sauce 4.99

CHEESE STICKS
Mozzarella lightly breaded and fried until golden brown and served with marinara sauce 7.99

LOADED PIEROGIES
Potato filled, topped with bacon, caramelized onions, cheddar cheese, sour cream and chives 8.99

SHRIMP COCKTAIL
Five jumbo fresh shrimp, chilled on ice, served with cocktail sauce 10.99

BENJAMINS FRIES
French fries topped with bacon, cheese, and jalapeños 8.99

DEEP FRIED MUSHROOMS
Button mushrooms lightly breaded and deep fried to a golden brown. Served with a honey mustard cream sauce. 6.99

REUBEN BITES
Delicious corned beef, sauerkraut, and swiss cheese breaded and fried until golden. Served with a side of creamy Thousand Island dressing 7.99

BREAD CHEESE
Soft, creamy cheese, fried until a tasty, crunchy crust is formed 8.49

BBQ OR BUFFALO CHICKEN FLATBREAD
Flatbread topped with our homemade BBQ sauce or Buffalo sauce, chicken and bacon with mozzarella and cheddar cheeses 10.99

BRUSCHETTA FLATBREAD
A light mixture of fresh and sundried tomatoes, garlic, olive oil and asiago cheese, finished with mozzarella and balsamic glaze 8.99

HUMUNGOUS PRETZEL
With honey mustard, Ranch, and cheddar cheese sauce 13.99

HOMEMADE SOUPS

FRENCH ONION
Cup 3.49 | Bowl 4.99

HOMEMADE CHILI
Cup 3.49 | Bowl 4.99

SOUP DU JOUR
Cup 3.49 | Bowl 4.99

WINGS

Served with celery and carrots

HALF DOZEN or DOZEN
Mild, Medium, Hot, Garlic Parmesan, Butter & Garlic, Golden Garlic, Spicy Bleu Cheese, Lickers, Honey BBQ, Sriracha Bourbon BBQ, Dry Ranch, Cajun

Please note that our foods are cooked to order, so it may take a bit longer to receive your selections than at a microwave-dependent or pre-packaged food restaurant. All steaks are cooked on a char-grill over an open flame and steaks ordered to a doneness of medium well or well will take longer to cook, so please be patient. For parties of 8 or more, an 18% gratuity may be added to your check. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.
SALADS

PARKSIDE SALAD
Mixed greens with garden vegetables and parmesan croutons served with choice of dressing
Half Size 8.49 | Entrée Size 9.99

COBB SALAD
Mixed greens garnished with diced tomatoes, crispy bacon, diced eggs, fresh avocado and bleu cheese crumbles

CAESAR SALAD
Crisp romaine tossed with parmesan croutons and creamy Caesar dressing. Topped with parmesan cheese
Half Size 8.99 | Entrée Size 11.99

GRILLED CHICKEN SALAD
Chicken breast atop mixed greens with garden vegetables, shredded cheese and fries. Choose between breaded, grilled or buffalo

SPINACH SALAD
Tender baby spinach, mushrooms, onions, crispy bacon and hardboiled egg. Topped with hot bacon dressing

PECAN CRUSTED CHICKEN SALAD
Pecan and cranberry crusted chicken breast atop mixed greens with garden vegetables 14.99

BLACK & BLEU STEAK SALAD
Mixed greens topped with tomatoes, crumbled bleu cheese, candied walnuts and a 6 oz. Cajun sirloin steak grilled to your liking 15.99

GRILLED STEAK SALAD
6 oz. sirloin steak grilled to your liking atop mixed greens with garden vegetables, shredded cheese and fries
Half Size 12.99 | Entrée Size 15.99

Choice of Dressing:
- Raspberry Vinaigrette, French, Sweet & Sour, Honey Mustard, Thousand Island, Hot Bacon
- House Made Dressings:
  - Balsamic Vinaigrette, Ranch, Italian, Bleu Cheese, Blood Orange Shallot Vinaigrette (seasonal)

Add-ons available:
- Chicken 4.00
- Steak 6.00
- Salmon 7.00
- Shrimp 5.00
- Scallops 7.00

BURGERS

Our Angus Reserve Smash Burgers are made with a blend of chuck, brisket and short rib. Served medium well unless requested otherwise. Served with French fries, or substitute sweet potato fries for 1.00 more.

ANGUS RESERVE SMASH BURGER* 9.99
With your choice of Cheese 10.49
Add-Ons Available:
- Bacon, Grilled Onion, Mushrooms, Fried Egg 1.00

GERMAN BURGER*
Provolone, kraut, spicy brown mustard on a pretzel roll 11.99

PORTABELLA BURGER
A vegetarian's delight. Portabella, red pepper, provolone, and balsamic vinaigrette aioli 9.99

BEN FRANKLIN BURGER*
Our signature Angus Reserve Smash Burger covered with our house BBQ sauce, crisp bacon, cheddar cheese and finished with a mound of onion straws, served on a gastropub brioche bun 12.99
Also available with GRILLED CHICKEN

BREAKFAST BURGER*
Angus Reserve Smash Burger with fried egg, bacon, and cheddar cheese piled on top served on gastropub brioche bun 11.99

BLACK ‘N’ BLEU BURGER*
Burger topped with Cajun seasoning, crumbled bleu cheese, lettuce, and tomato on gastropub brioche bun 11.99

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05/19
SANDWICHES
Served with French fries, or substitute sweet potato fries for 1.00 more.

TRIPLE CLUB
Bacon, turkey, ham, Swiss cheese and American cheese layered together with lettuce and tomato on your choice of lightly toasted white or wheat bread, served with mayonnaise 11.99
Try it rolled in your choice of a garlic and herb, cheddar jalapeno or spinach wrap at no additional charge

PHILLY CHEESE STEAK
Shredded sirloin steak* with peppers and onions served on a long bun and covered with melted mozzarella cheese 10.99
Also Available with CHICKEN

REUBEN
Thinly sliced corned beef piled high and grilled along with sauerkraut, Swiss cheese and thousand island dressing on thick cut rye 10.99

FRENCH DIP
Thinly sliced roast beef mounded on a long bun with Swiss cheese and paired with aú jus for dipping 12.99

CRISPY CHICKEN
Breaded chicken breast, bacon, cheese, lettuce, tomato, mayo served on gastropub brioche bun 10.99

CHICKEN BACON RANCH WRAP
Marinated chicken, crisp bacon, shredded cheese, lettuce and tomato drizzled with ranch dressing and rolled in your choice of a garlic and herb, cheddar jalapeno or spinach wrap 10.99

CRABBY BLT
Maryland-style crab cake topped with bacon, lettuce, tomato and chipotle mayonnaise on a brioche bun 12.99

MARINATED SALMON SANDWICH
Grilled marinated salmon served on a focaccia bun with honey mustard aïoli and bacon, all topped with avocado 11.99

BBQ PULLED PORK SANDWICH
Tender shredded pork doused in our homemade BBQ sauce and topped with pepper jack cheese served on a gastropub brioche bun 9.99

PUB BATTERED PERCH SANDWICH
Twin beer battered perch fillets deep fried and served on a grilled long bun served with tartar sauce 12.99

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ENTREES

MEATS

Served with a side and a house salad.

10 OZ. SIRLOIN*
10 oz. center cut Angus Reserve top sirloin grilled to your liking $18.99

12 OZ. TOMAHAWK PORK CHOP
With dry rub $14.99

RIB EYE*
12 oz. Angus Reserve center cut with just the right amount of marbling grilled to your liking $23.99

SURF & TURF*
5 oz. filet mignon grilled to your liking and paired with your choice of fried shrimp or shrimp scampi $24.99

BBQ RIBS
Tender, falling off the bone St. Louis cut ribs, slow cooked and seasoned to perfection and basted with our homemade BBQ sauce

Slow Roasted USDA Aged PRIME RIB
Proudly served every Friday & Saturday night

CHICKEN

Served with a side and a house salad

HONEY MUSTARD CHICKEN
Grilled chicken breast topped with honey mustard, bacon and sautéed mushrooms with mozzarella and cheddar cheese $14.99

ASIAGO CHICKEN
A boneless chicken breast coated generously in an asiago mixture and cooked until golden covered in a rich cream sauce $15.99

CHICKEN MARSALA
Grilled chicken breast topped with marsala wine sauce, mushrooms, and garlic $15.99

BRUSCHETTA CHICKEN
Grilled chicken breast topped with fresh bruschetta, fresh mozzarella and balsamic glaze $14.99

CHICKEN PARMESAN
Fresh breaded chicken topped with mozzarella and marinara sauce $15.99

SIDES

2.69 each purchased a la carte

- French Fries
- Sweet Potato Fries
- Mashed Potatoes
- Rice Pilaf
- Vegetable of Day
- Pasta (Marinara or garlic butter)
- Cup of Soup
- House Salad
- Coleslaw
- Applesauce
- Baked Potato (after 4:00 P.M.)
- Cottage Cheese

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**ENTREES**

**SEAFOOD**

Served with a side and a house salad

**BROILED SHRIMP AND SCALLOPS**
Shrimp and scallops broiled in a white wine butter sauce and seasoned with Old Bay **21.99**

**DEEP FRIED SHRIMP**
Six jumbo shrimp hand breaded and fried until golden and served with a sweet chili dipping sauce **15.99**

**HALIBUT**
Pan-seared with butter and herbs **19.99**

**RASPBERRY BBQ SALMON**
Norwegian cold water salmon smothered in raspberry BBQ sauce **16.99**

**SEAFOOD PLATTER**
Salmon, shrimp and day boat scallops topped with Old Bay and broiled in a buttery white wine sauce **24.99**

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**PASTA**

Served with a house salad

*Add-ons available: Chicken 4.00 | Steak 6.00 | Salmon 7.00 | Shrimp 5.00 | Scallops 7.00*

**FETTUCCINE ALFREDO**
Fettuccine tossed in our creamy rich Alfredo sauce and finished with freshly grated parmesan cheese **14.99**

**CAJUN CHICKEN & BROCCOLI ALFREDO**
Grilled Cajun chicken and fresh broccoli tossed with fettuccine in our own creamy Alfredo sauce **16.99**

**VODKA TORTELLINI**
Tortellini noodles in a creamy vodka sauce, sprinkled with parmesan cheese **14.99**

**ITALIAN PASTA BAKE**
Sweet Italian sausage with cavatappi pasta, peppers and onions in a garlic marinara sauce topped with mozzarella and cheddar cheese baked until golden brown **17.99**

**MEDITERRANEAN PASTA**
Green olives and roasted red peppers, in a garlic white wine sauce served over fettuccine topped with feta cheese **14.99**

**LOBSTER RAVIOLI**
Smothered in chunks of lobster in an Old Bay cream sauce **18.99**

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3.00 plate charge for splitting entrées

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