



Soup

Seafood Chowder

New England style - halibut, clams and topped with bay shrimp. Cup \$5 ~ Bowl \$8

French Onion Prime Rib

The Best of Two Classes - topped with 3 cheeses Bowl \$7

Salad

Caesar Salad ~ "Often imitated - never Surpassed"

Our Signature Caesar Reg. \$6 ~ Large \$9

Mixed Wild Greens

With a fresh fruit medley and a sweet citrus & pepper vinaigrette Reg. \$6 ~ Large \$9

Frisco's Seafood Salad

Fresh greens, sliced egg, julienne vegetables, bay shrimp & crab meat with a honey dill dressing. \$12

Sizzlers & Appetizers

Frisco's Sizzlers ~ Our Signature Skillet Sizzlers - a must try!

All Sizzlers made with your choice of garlic butter or citrus chili butter.

Tiger Prawns \$11

Atlantic Scallops \$12



Mussels \$10

Combo of Above \$15

Beef Tender Tips with Asparagus & Portabello Sizzler \$12

Crab Cakes ~ with Lobster cream sauce . . . \$12

Bruschetta ~ fresh chopped tomatoes, toasted pine nuts, sundried cranberries and feta cheese \$9

Crab & Prawn Martini ~ atop homemade cocktail sauce \$11

Escargot ~ in mushroom caps and Café de Paris butter \$10

Entrées

Vegetarian Strudel ~ Portabello mushrooms, artichoke hearts, grilled vegetables and herbed goat cheese, baked in filo pastry \$17

Thai Vegetable Stir-Fry ~

Served on a bed of oriental noodles with a sweet chili curry coconut sauce \$16
With Chicken \$19

Chicken Supreme ~ 7 oz. wing & tip chicken breast in a sweet bourbon glaze \$19

Cajun Chicken & Chorizo Penne ~ Sun dried tomatoes, peppers, olives, mushrooms with basil & garlic over whole wheat penne noodles \$18

Schnitzel ~ 2 pork medallions lightly breaded with a portabello sauce \$18

Schnitzel Oscar ~ with asparagus, crab, shrimp and Bernaise sauce \$23

 *Seafood Entrées*

Fresh WHOLE LOBSTER ~ market price
DUNGENESS CRAB ~ market price
true delicacies 

Frisco's Sizzling Entrées

Sizzlers are made with your choice of garlic butter or citrus chili butter.

<i>Tiger Prawns</i>	\$21
<i>Large Atlantic Scallops</i>	\$22
<i>Alaskan King Crab</i>	\$27
<i>Deluxe Combo ~ Alaskan King Crab, Scallops, Mussels & Prawns</i>	\$34

Fish Filets

<i>Halibut Filet ~ Pan seared with lemon pepper seasoning</i>	\$22
<i>Salmon ~ Wild BC salmon lightly smoked with amaretto cream sauce & almonds.</i>	\$22
<i>Tempura Halibut ~ A light batter, cooked to order</i>	\$19
<i>Deluxe Seafood Combo for 2</i> <i>Choose any fish from above and add our Deluxe Sizzling Combo Platter.</i>	\$54

From the Broiler

<i>Signature Prime Rib Steak ~ Slow roasted Prime Rib, cut onto steaks, and charbroiled to order. Topped with Café de Paris butter</i>	12oz. \$27	16oz. \$34
<i>Rack of Lamb ~ Almond crusted with a ginger cranberry demi glaze</i>	\$29	
<i>New York Steaks ~ hand cut and broiled to perfection</i>	8oz. \$22	12oz. \$27
<i>Filet Mignon ~ two 3oz. medallions of AAA Filet - with your choice of demi glaze, bearnaise or portobella sauce.</i>	\$27	
<i>Deluxe Filet Mignon ~ three 3oz. medallions of AAA Filet - each with its own sauce ~ a Frisco's Favourite.</i>	\$35	
<i>Chateau New York for 2 ~ Roasted New York strip served with bouquetieré of vegetables, potatoes with bearnaise & demi glaze sauces</i>	\$54	