



**HAPPY NEW YEAR!**

*See ya 2020!*

## STARTERS

**GULF OYSTERS ON THE HALF SHELL** *one dozen 24, half dozen 12*

**OYSTERS ROCKEFELLER 16**

*the most famous oyster dish in the world, said in 1899 to be "rich enough for John D. Rockefeller himself!"*

**OYSTERS BIENVILLE 17**

*garlic-parsley-brandy butter, crumbled crispy house cured bacon, breadcrumbs, Parmigiano, Sauce Bearnaise*

**MARINATED CRAB CLAWS 17**

*garlic-caper persillade, Leidenheimer French bread*

**CHAMPAGNE CRAB & ARTICHOKE DIP** *garlic crostini 18*

**BOUDIN 11**

*sautéed peppers & onions, Great Raft Commotion-Creole mustard*

**CHARCUTERIE & CHEESE BOARD 22**

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## SOUPS & SALADS

**DUCK & TASSO GUMBO 8**

**CHAMPAGNE CRAWFISH & LOBSTER BISQUE 9**

*finished with brie & crispy leeks*

**SEAFOOD WEDGE 19**

*Iceberg lettuce with creamy Creole dressing, boiled shrimp, crabmeat "Betsy,"  
marinated crab claws, tomato, boiled egg, green onion*

**FRIED OYSTER SALAD 16**

*fried oysters with Creole remoulade drizzle, crumbled crispy house cured bacon, Arugula,  
Herbsaint buttermilk dressing, red onion, Parmigiano*

**CAESAR 9**

*Romaine, FRANK'S Caesar dressing, Parmigiano, rosemary croutons*

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## ENTRÉES

**PECAN CRUSTED REDFISH 32**

*hazelnut French beans, asiago stone ground grits*

**FILO CRUSTED ALASKAN HALIBUT 28**

*butternut squash, roasted brussels sprouts*

**4 oz. CAST IRON FILET & DIVER SEA SCALLOPS 35**

*Broccolini, Potatoes Dauphinoise, Champagne-horseradish crema*

**8 oz. SAUTÉED BEEF FILET 38**

*braised cabbage & black-eyed pea cassoulet*

**DUCK CONFIT 26**

*Sazerac-citrus glaze, creamed spinach, mushroom risotto*

**CRÊPES PROVENANCE 15**

*chicken breast, Creole mushroom cream sauce, crumbled crispy house cured bacon, greens salad*

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## SWEETS

**CHEESECAKE 9**

*smoked Luxardo cherry glaze, shaved Belgian chocolate*

**CHOCOLATE PANNA COTTA 9**

*with creole praline crumble*

**BREAD PUDDING WITH WHISKEY SAUCE 8**

**WARNING: THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES, SPECIAL REQUESTS OR NEEDS.**

Chef de Cuisine - Sean Sullivan    Sous Chef - Chris Watson    Executive Chef/Managing Partner - Frank Harris IV  
General Manager - Banetha Guillory

1023 Provenance Place Blvd., Ste. 200 - Shreveport, LA 71106 - (318) 688-3535 - frankslakitchen.com

# COFFEE

## COMMUNITY NEW ORLEANS BLEND COFFEE 2

*dark roast with chicory*

## CAFÉ AU LAIT 4

*half New Orleans blend coffee and half hot milk*

## FRENCH PRESS FOR TWO 22 oz. 8

*Community espresso roast coffee, brought to the table, plunged and served*

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# CHAMPAGNE & SPARKLING WINES

## CHAMPAGNE

- LOUIS ROEDERER, 2008 **CRISTAL**, REIMS, CHAMPAGNE, FRANCE 340  
*60% PINOT NOIR, 40% CHARDONNAY. "The 2008 Cristal is a perfect wine and Champagne simply does not get any better."  
100 pts. Jeb Dunnock, James Suckling & Wine Enthusiast. 98 pts. Vinous. 97 pts. Wine Spectator & Robert Parker's Wine Advocate*
- LOUIS ROEDERER, N.V. **BRUT PREMIER**, REIMS, CHAMPAGNE, FRANCE 88  
*40% CHARDONNAY, 40% PINOT NOIR, 20% PINOT MEUNIER. 93 pts. James Suckling, 92 pts. Wine Spectator*
- CAMILLE SAVES**, N.V. CARTE BLANCHE 1ER CRU BRUT, BOUZY, CHAMPAGNE, FRANCE 82  
*75% PINOT NOIR, 25% CHARDONNAY. 91 pts. Wine Spectator, 91 pts. Vinous*
- AYALA**, N.V. **BRUT MAJEUR**, REIMS, CHAMPAGNE, FRANCE 17 / 60  
*40% CHARDONNAY, 40% PINOT NOIR, 20% PINOT MEUNIER. 92 pts. Wine Spectator*
- LE MESNIL, N.V. **SUBLIME ROSÉ GRAND CRU BRUT**, LE MESNIL, CHAMPAGNE, FRANCE 80  
*49% CHARDONNAY, 38% PINOT NOIR, 13% OF RED WINE. 2011 HARVEST WITH 36% RESERVE WINES.*

## SPARKLING ROSÉ

- CLETO CHIARLI**, N.V. BRUT DE NOIR **ROSÉ**, VINO SPUMANTE, EMILIA-ROMAGNA, ITALY 11 / 36  
*85% LAMBRUSCO GRASPAROSSA & 15% PINOT NERO. DRY. "Elegant, pretty and feminine," Jancis Robinson*

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# PORTO, MADEIRA & COGNAC

- FERREIRA, DONA ANTONIA 10 YEARS OLD **TAWNY PORTO**, DOURO VALLEY, PORTUGAL. **ABV 20%** 3 oz. pour 11  
*TOURIGA FRANCA, TOURIGA NACIONAL, TINTA BARROCA, TINTA RORIZ, TINTO CÃO, TINTA AMARELA. A delicious, perfectly balanced rendition of the style. Aromas of sweet chai spices, confit of dark fruits and hints of orange peel lead to a sumptuous palate, where the nutty, aged flavors engage with the fresh, fruity bright tones to create one beautiful port. 91 pts. Wine Enthusiast*
- BROADBENT, 5 YR. RESERVE **MADEIRA**, MADEIRA, PORTUGAL. **ABV 19%** 3 oz. pour 13  
*In the 18th & early 19th centuries, every public event, from the signing of the Declaration of Independence to George Washington's Inauguration, was toasted with a glass of Madeira. Broadbent 5 yr. has dark gold color and sweet, nutty aromas. On the rich side of the Madeira taste spectrum, with attractive fruitiness and aged citrus acidity that go together; a wine that is both sweet and fresh. 88pts. Wine Enthusiast*
- PIERRE FERRAND, **AMBRÉ COGNAC** GRANDE CHAMPAGNE, 1ER CRU DU COGNAC, FRANCE 2.5 oz. pour 24
- PIERRE FERRAND, **1840 ORIGINAL FORMULA COGNAC** GRANDE CHAMPAGNE, 1ER CRU DU COGNAC, FRANCE 26
- PIERRE FERRAND, **RESERVE-DOUBLE CASK COGNAC** GRANDE CHAMPAGNE, 1ER CRU DU COGNAC, FRANCE 36

*The vines that give Pierre Ferrand its distinctive style are planted on the Angeac terroir in the heart of Grande Champagne, considered the Premier Cru de Cognac. The extremely chalky soil of the rolling landscape gives the grapes the qualities and the necessary acidity to make very good wines that will produce very fine cognacs. Pierre Ferrand cognacs are distilled slowly, in small pot stills then aged on the original wine's unfiltered lees. Particularly rich in fruit aromas, the lees help to give the raw spirit body and flavor, elements that will mature as they are aged in small oak barrels. After years of aging, cellar masters practice the subtle and precise art of blending, passed on through five generations to create an incomparable cognac.*

THANK YOU from the FRANK'S family of locally owned restaurants.



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