

# FRISCO'S

Est. 2022

## APPETIZERS

### FRENCH ONION SOUP

Provolone, mozzarella, garlic crostini. \$ 7.95

### FRISCO SHRIMP

Hand breaded crispy shrimp, fried to perfection, tossed with our BBQ Thai chili sauce. Served on a bed of lettuce. \$ 12.95

### FRISCO CHICKEN TENDERLOINS

Chicken tenderloins, buttermilk batter, house cut fries, Thai BBQ shark sauce. \$ 14.95

### CHEESESTEAK EGGROLLS

House made wonton egg rolls, shaved Diamond ribeye, caramelized onions, side of beer cheese fondue. \$ 13.95

### WHIPPED FETA

Whipped feta, herbs, Fresno chili honey, chives, cracked black pepper, and grilled pita wedges. \$ 11.95

### HEIRLOOM TOMATO & BURRATA

Baby arugula, lemon basil vinaigrette, sliced heirloom tomatoes, burrata cheese, Fresno chili honey, toasted almonds and a touch of sea salt. \$ 14.95

### TUNA POKE STACK

Sushi grade ahi tuna prepared three ways, with cucumber, mango puree, avocado, diced mango, chives and sesame seeds. Served with crispy wontons. \$ 16.95

### HUMMUS

Garbanzo beans, olive oil, pine nuts, harissa and finished with chives. Served with warm pita wedges. \$ 12.95

### CRAB DIP

Garlic knots and crab dip baked together in a cast iron skillet, finished with melted parmesan. \$15.95

## WINGS

### FIRE GRILLED WINGS (8) (12) \$ 13.95/

Our jumbo dry rub wings, tossed in ancho chili BBQ sauce and fire grilled to finish. Served with tequila lime bleu cheese dressing and carrots. \$ 17.95

12" PIES WITH SCRATCH MADE DOUGH AND SAUCE WITH A BLEND OF MOZZARELLA AND PROVOLONE. COOKED TO PERFECTION IN OUR MARRA FORNI ARTISANAL BRICK OVEN

### CHEESE

Dough, pizza sauce and house cheese blend. \$ 14.95

### MARGHERITA

Pizza sauce, fresh mozzarella, basil, sliced tomato, olive oil. \$ 16.95

### PEPPERONI

Dough, pizza sauce, house cheese blend, pepperoni cups. \$ 16.95

### PIZZA FUNDIDO

Tomatillo sauce, monterey jack cheese, chorizo, pico de gallo, cilantro. \$ 18.95

### BBQ CHICKEN

Chipotle BBQ sauce, cheese blend & topped with pulled BBQ chicken, red onions, and fresh cilantro. \$ 17.95

### THAT'S MY JAM

Bacon jam, house cheese blend, poached pears, bleu cheese, parmesan cheese, finished with fresh sage. \$ 17.95

### VEGGIE

Roasted red pepper sauce, goat cheese, cheese blend, tomato, spinach, mushroom, red onion. \$ 16.95

### BREWERS SPECIAL

Pizza sauce, Italian sausage, pepperoni, onions, peppers. and our house cheese blend, square cut to appease our brew master's time served in Chicago. \$ 17.95

### TRUFFLED MUSHROOM PIZZA

Dough, house cheese blend, fresh sliced mozzarella, portobello, shiitake, and cremini mushrooms, arugula, and truffle oil. \$ 17.95

## PIZZA

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LARGE EVENTS AND PARTIES  
PLEASE CONTACT  
FINA@RECKLESSSHEPHERD.COM  
FOR ENTERTAINMENT  
KAITLYN@RECKLESSSHEPHERD.COM

**HANDHELDS SERVED WITH CHOICE OF HOUSE CUT FRIES, PARMESAN RISOTTO OR ONION RINGS**

**WAGYU BISTRO BURGER**

Half pound wagyu burger cooked to your preferred temperature, bacon jam, heirloom tomato, goat cheese, arugula, brioche bun. **\$ 18.95**

**BISON CHIPOTLE BURGER**

Bison, southwestern spices, chipotle chilies, lettuce, tomato and avocado slices. **\$ 17.95**

**FRISCO BURGER**

Half pound wagyu burger cooked to your preferred temperature, lettuce, tomato, brioche bun. **\$ 15.95**

**FRISCO CHICKEN SANDWICH**

Buttermilk brined fried chicken breast, white cheddar cheese, applewood smoked bacon, chipotle mayo, lettuce, tomato, brioche bun. **\$ 14.95**

**TAPHOUSE CHICKEN SANDWICH**

Grilled chicken breast, white cheddar cheese, applewood smoked bacon, caramelized onions, spicy secret sauce, lettuce, tomato, brioche bun. **\$ 13.95**

**CRAB CAKE SANDWICH**

Broiled crab cake, lettuce, tomato, brioche bun, old bay tartar sauce. **\$ Market Price**

**PORTOBELLO SANDWICH** (V)

Portobello mushroom caps, swiss cheese, thyme, garlic, pesto aioli, caramelized onion, arugula, ciabatta. **\$ 13.95**

**CLASSIC CHEESESTEAK**

Seasoned shaved diamond ribeye, caramelized onions, beer cheese fondue, and Amoroso roll. **\$ 16.95**

**FRENCH DIP**

Thinly sliced prime rib, caramelized onions, provolone cheese, horseradish aioli, toasted ciabatta roll. Served with homemade au jus. **\$ 19.95**

**CUBAN**

House roasted pulled pork, smoked ham, mustard, sliced pickles and swiss cheese served on a toasted ciabatta roll. **\$ 13.95**

**ADD ON'S**

Seasonal Vegetables \$4.95 House Salad \$ 4.95  
Caesar Salad \$5.95  
Sub Gluten Free Bun \$3.00

**SALMON PICATTA**

North Atlantic salmon, lemon caper white wine butter sauce, parmesan spinach risotto. **\$ 25.95**

**FRENCH CUT CHICKEN**

Half pan roasted chicken, chicken jus, fresh chives, grilled lemon, parmesan spinach risotto. **\$ 23.95**

**JUMBO LUMP CRAB CAKES**

Two Maryland style crab cakes, seasonal vegetables, parmesan spinach risotto, old bay tartar sauce. **\$ Market Price**

**SHEPHERD'S PIE**

Ground wagyu beef, ground lamb, herbs and spices, roasted vegetables, red wine demi-glace, whipped potatoes, parmesan cheese. **\$ 22.95**

**SHRIMP AND GRITS**

Gulf shrimp, andouille sausage, smoked bacon, blistered cherry tomatoes, sherry cream, parmesan cheddar grits, finished with scallions. **\$ 23.95**

**PRIME RIB** \*AVAILABLE AFTER 4PM

Slow roasted with herb crust. Served with red skin mashed potatoes, au jus, horseradish cream. **(10oz) \$ 23.95**

**(14oz) \$ 29.95**

**MUSHROOM RISOTTO** (V)

Portobello, shitake, cremini, truffle oil, fried shallots, parmesan risotto. **\$ 22.95**

**CAJUN CHICKEN & SHRIMP PASTA**

Blackened chicken and shrimp served over cavatappi pasta with tomato salsa, in a New Orleans cream sauce. **\$ 21.95**

**LOUISIANA RED JAMBALAYA**

Sauteed chicken, gulf shrimp, andouille sausage, tomato, onion and roasted peppers simmered in a cajun style broth. Served over steamed jasmine rice. **\$ 24.95**

**ANCHO CHILI GLAZED MEATLOAF**

Wagyu Beef and pork meatloaf with fresh herbs and spices, brushed with ancho chili BBQ, served over red skin mashed potatoes topped with beef demi-glace and crispy fried onions. **\$ 18.95**

**FRENCH FRIES**

**\$ 5.95**

**ONION RINGS**

**\$ 6.95**

**PARMESAN RISOTTO**

**\$ 7.95**

**PARMESAN CHEDDAR GRITS**

**\$ 6.95**

**SEASONAL VEGETABLE**

**\$ 5.95**

**SIDE HOUSE SALAD**

**\$ 5.95**

**SIDE CAESAR SALAD**

**\$ 6.95**

**ENTREES**

**SIDES**

**HOUSE** (V)

Tender greens (Kale, Arugula, Romaine), cherry tomato, diced cucumber, red onion tossed in our house balsamic vinaigrette. Topped with homemade tortilla crisps. **\$ 9.95**

**CAESAR**

Chopped romaine, shaved parmesan, and homemade croutons. Tossed in house made caesar dressing. **\$ 11.95**

**DRESSINGS**

Herb Ranch, Tequila Lime Bleu Cheese, Balsamic Vinaigrette, Honey Mustard

**FRISCO COBB**

Chopped romaine, applewood smoked bacon, hardboiled egg, bleu cheese crumbles, avocado, tomato, and topped with Frisco tenders. Served with ranch dressing. **\$ 16.95**

**BEEF SITUATION** (V)

Tender arugula, roasted beets, pickled beets, goat cheese, beet mascarpone, lemon oil and toasted pistachios. **\$ 14.95**

**ADD PROTEINS**

Grilled Chicken \$4.95 Grilled Salmon \$9.95  
Grilled Shrimp \$9.95 Frisco Tenders \$5.95

**BURGERS AND HANDHELDS**

**SALADS**