

# CHEF'S FEATURED MENU

Please note due to the current extremely high cost of lump crab we will be temporarily discontinuing our crab cake entrée and sandwiches once our current inventory has been depleted. Also due to escalating food costs across the board menu prices are subject to change.

Thank you for your understanding.

Please ask your server about current availability and pricing.

## Soup O' the Day

Loaded Baked Potato... 6

## Featured Appetizer

Loaded Tots Grande

Tots loaded with fried egg, goat cheese, jalapeno, bacon and white cheddar sauce...11

## Featured Pub Dip

Spinach Artichoke Dip

Served with tortilla chips and/or ciabatta toast points..10

## Featured Salad

Balsamic Peach Salad with Chicken or Shrimp

Choice of Grilled Chicken or Shrimp with Peaches, Candied Walnuts and Goat Cheese  
Served over Spring Mix Greens with Balsamic Peach Vinaigrette. Chicken...12 Shrimp..14

## Chef's Featured Sandwich

Irish Patty Melt\*

Patty Melt topped with Irish dill cheddar, Irish bacon (Canadian)  
and thousand island dressing on marble rye ...11

Served with Good's potato chips. Substitute Fresh Cut Fries...1.50 or Salad...3

**Featured Wing Flavors:** Our Kitchen Staff's Own Signature Wing Flavors  
**Chef Chad:** JD BBQ - **Nick's:** Sweet Chile, Sriracha, Honey **Manny:** Sriracha Blue Cheese  
**Siggin's:** Garlic Mild Parm Peppercorn **Wiz:** Angry Canadian (sriracha, honey & Montreal)

## Feature Entrees

Classic Pork Cutlets with Mushroom Gravy

Breaded and sautéed pork cutlets smothered in our mushroom gravy  
and served with mashed taters and choice of one side...16

Sloppy Joe Mac N' Cheese

Featured Mac with sloppy joe ground beef, cheddar and mozzarella cheeses  
Baked with a crispy panko crust and served with one side...14

## Catch of the Day

Seared Tilapia

Seared tilapia filet with fried jalapeno peppers and lemon zest. Served with broccoli and choice of one side...17

## FEATURED DESSERTS

Strawberry Cheesecake

Junior's Skyscraper Chocolate Fudge Cake

\*Cooked to order or undercooked. Consuming raw or undercooked meats  
or seafood or poultry may increase risk of foodborne illness.

## Flanagan's Draft Menu, Events and More...

### NFL SUNDAY TICKET IS BACK AT FLANAGAN'S!

**Draft Specials Everyday! (11am to 12am)**  
**Ask Your Server for Today's Featured Draft Special Being Offered!**

#### **Southern Tier Pumking Ale**, Lakewood, NY

This Imperial Pumpkin Ale is a Favorite of Pumpkin brew lovers everywhere! 8.6%ABV  
Please note: So you avoid becoming a PUMPKINHEAD, it's served in half pints or mugs only

#### **Sam Adams Octoberfest**

The classic fall brew returns! Smooth with a Roasty sweetness, and light hop character 5.3% ABV  
(Specially Priced Saturdays 3.50 Pints)

#### **Dogfish 60 Minute**

**Brewer's Notes:** using a boatload of intense Northwest hops, we boil this continually hopped IPA for a full 60 minutes, adding more than 60 hop additions to create a bold and timeless flavor. Continually hopped to deliver a pungently, citrusy, grassy hop flavor without being crushingly bitter. It a surprisingly sessionable IPA. ABV 6%.

#### **Fiddlehead IPA** Shelburne, Vermon

**Brewer's notes:** Our flagship. A hazy, well-balanced American IPA with mellow bitterness and a dry, refreshing finish. 6.2%ABV

#### **Wicked Weed Pernicious IPA**

**Brewer's notes:** Pernicious implies influence that is harmful in a way not easily noticed. This beer is harmful, not because of overwhelming hop bitterness, but because its balanced brightness insidiously ruins your expectations for all other IPAs. This hop delivery vehicle is crafted to enjoy fresh and often and because of its drinkability and clean finish you'll never look at IPAs the same again. The harm is done 7.3% ABV

#### **Blake's Triple Jam Hard Cider**

**Cidery notes:** Inspired by the juicy berries we grow on our farm each summer, it is the perfect balance of ripe sweetness with bold fruit aromatics. Bursting with strawberries, blackberries, and raspberries, this semi-sweet hard cider captivates the nuance of our farm, in each and every taste. 6.5% ABV

#### **Also on Tap:**

**Labatt Blue** Wednesdays: \$2.50 pints! - **Guinness** - **Michelob Ultra** (2.50 Pints Sundays)

**Blue Moon** - Tuesdays: \$3 pints! - **PBR** - \$2 Drafts All Day Every Day!

**Miller Lite** (2.50 Pints Sunday and Thursday) - **Yuengling Lager** (2.50 Pints Monday and Friday)

#### **Beers Available in Bottles and Cans**

**Southern Tier Imperial Pumking** - **Babe Wine with Bubbles** - **Escape Goat Seltzers**  
**Rebel Hard Coffee** - **Corona Limonade** - **Lucky Hare Gose Rica** - **Blake's Apple Pie Cider**  
**Sweetwater 420 Pale Ale** - **Coastal Rose' Spritz** (watermelon or pineapple) - **Yuengling Flight**  
**Deschutes Fresh Squeezed IPA** - **2SP Up & Out hazy IPA** - **Troegs Perpetual IPA** -  
**Goose Island Sofie** - **Lancaster Milk Stout** - **Smirnoff Ice** - **Goose Island Matilda** -  
**Twisted Tea** - **Dogfish Seaquench Ale** - **Firestone Union Jack IPA** - **Dogfish 60 Minute** -  
**White Claw** (Black Cherry & Hard Lime) - **Evil Genius Purple Monkey Dishwasher**  
**Yards Philly Pale Ale** - **Franziskaner** = **Mike's Hard Lemonade** - **Heineken**  
**Corona** - **Corona Premier** - **Dos Equis** - **Truly Punch Varietal**  
**Cape May Crushin' It** (orange or blueberry Lemon IPA)

**Gluten Free Brews: Strongbow Gold Cider - Angry Orchard Crisp Apple**

**Non Alcoholic Brews: Heineken 0.0**