

CHEF'S LUNCH FEATURES

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

Chicken Tortilla

Topped with crispy tortilla strips... 6

Featured Appetizer

Shrimp Diablo

Jumbo shrimp stuffed with horseradish, wrapped in bacon and served with sriracha ranch dipping sauce...12

Featured Pub Dip

Jalapeno Popper Dip

Zesty dip prepared with fresh jalapeno's, applewood bacon Served with tortilla chips and/or ciabatta toast points..10

Featured Salad

Autumn Chicken Salad

Grilled chicken, apples, craisins, pecans, and feta over spring mix and romaine lettuce with you choice of dressings..13

Chef's Featured Sandwich

Autumn Grilled Cheese

Ham, apples, cheddar and beer mustard on wheat ...9
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)

LUNCH SPECIALS

Available Monday to Friday 11am to 5pm - In House Specials Only - Not for Take Out

1/2 Sandwich, Soup, Salad (choice of two)

Deli Sandwich (Turkey, Roast Beef, Tuna Salad or Ham on choice of bread with lettuce and tomato
Or crock of Soup of the Day or Chili. or Small House Salad..8

Pub Burger* or Chicken Sandwich & Fries

Pub Burger or Chicken Breast with bacon, fried egg, tater tots and cheddar on Brioche roll with Fries or Side Salad...9

Guinness Fish & Chips Our Classic Pub Fare of Guinness Battered Cod ...10

Steak N' Eggs* Bistro Steak, Applewood Bacon and Eggs, cooked to order, served with Toast...10

FEATURED DESSERTS

Junior's Skyscraper Chocolate Fudge Cake

Strawberry Cheesecake

*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!

**Live Music: Wes Johnson - Sat 11/6 @ 9pm
Hambone - Sat 11/13 *** Gabe Traynor - Sat 11/20**

**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 (Specially Priced Saturdays 3.50 Pints)

The classic fall brew returns! Smooth with a Roasty sweetness, and light hop character 5.3% ABV

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, Vermont

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 up next:1911 Black Cherry 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 - Dogfish Punkin' Ale - Babe Wine with Bubbles

- **Escape Goat Seltzers - Rebel Hard Coffee - Lancaster Double Chocolate Milk Stout**
 - **Corona Limonade - Lucky Hare Gose Rica Lancaster Milk Stout**
 - **Blake's Apple Pie Cider - Sweetwater 420 Pale Ale**

Coastal Rose' Spritz (watermelon or pineapple) - **Deschutes Fresh Squeezed IPA**
2SP Up & Out hazy IPA - Troegs Perpetual IPA Goose Island Sofie - 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 - Miller Hi Life
Mike's Hard Lemonade - Heineken - Corona - Corona Premier - Dos Equis

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