CHEF'S FEATURED MENU

Soup O' the Day

French Onion**...6.50

**Please note our special soup recipe is prepared with sherry.

Featured Appetizers

Buffalo Chicken Dip

Classic pub dip served with tortilla chips and /or ciabatta toast points...10

Holiday Eggrolls

It's back and stuffed with roast turkey, stuffing, mashed taters and cranberry sauce served with dippin' gravy..12

Chef's Featured Sandwich

Meatball Parm Sandwich

Italian meatballs in marinara, topped with mozzarella, parmesan and oven tosted in a hoagie roll...10 Served with Good's potato chips or Sweet Maui Onion Chips. Substitute Fresh Cut Fries...1.50 or Salad...3

Featured Wing Flavors:

JD BBQ - Sweet Chile, Sriracha, Honey - Sriracha Blue Cheese Garlic Mild Parm Peppercorn - Angry Canadian (sriracha, honey & Montreal)

Featured Mac

Lobster Mac N' Cheese

Featured Mac N' Cheese with lobster meat, mozzarella, and cheddar cheeses. Baked with a crispy panko crust. Served with choice of one pub side...22

Featured Entree

Filet Maryland*

Filet Mignon (8oz) topped with lump crab and cream sauce and served with choice of two pub sides..34

Steak and Cake*

Filet Mignon (8oz) paired with our jumbo lump crab cake and served with choice of two pub sides..34

Filet Mignon also available Ala Carte with choice of two pub sides...27

FEATURED DESSERTS

Junior's Skyscraper Chocolate Fudge Cake - Funnel Cake Fries with dippin' syrup

The NFL TICKET IS HERE!

We have all the games plus great food and drink specials including \$2.75 Miller Lites!

Holiday Hours!

Open Year's Eve 11am - New Year's Day Open at 1pm Happy New Year to all our patrons and staff!

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

Flanagan's Draft and Drink Menus, Events and More...

Draft Specials Everyday! (11am to 12am)

Sam Adams Winter Lager 5.6%ABV
Stella Artois 5% ABV Belgian Style Lager
Fiddlehead IPA Shelburne, Vermont 6.2%ABV

Modelo Tacuba, Mexico 4.4% ABV Up Next: Omme Gang Hennipen Saison Firestone Union Jack IPA Paso Robles, CA 7%ABV Angry Orchard Crisp Apple Walden, NY 5% ABV

Also on Tap: Guinness Coors Light - 2.75 Pints Saturdays!
Labatt Blue Wednesdays: \$2.75 pints - Blue Moon Tuesdays: \$3.75 pints
Miller Lite Sunday & Thursday: \$2.75 pints Yuengling Lager Friday \$2.75 Pints - PBR \$2 Pints All Day!
Beers Available in Bottles and Cans

CRAFT BEERS

Deschutes the Abyss - Lancaster Shoo-Fly Porter Boulevard Tank 7 Saison - Troegs Mad Elf (11% ABV) Blue Moon Light Sky - Dogfish Tru-Action Hazy IPA Firestone Union Jack IPA - Night Shift Sanitilli IPA Troegs Haze Charmer - Lagunitas IPA Dogfish 60 Minute - New Belgium Fat Tire Evil Genius Purple Monkey Dishwasher

We also carry a large variety of traditional domestic brews Including:

Michelob Ultra Pure Gold and Natural Light

Imports

Guinness Stout - Guinness Nitro Cold Brew Heineken - Stella Artois - Corona - Modelo Corona Premier - Dos XX - Franziskaner Heffe Weisse Labatt Blue Light - Heineken 0 (NA)

Specialty Brews and Ciders

Troegs Razza Squeeze - Lone River Ranch Ritas Escapegoat Orange Crush Seltzer Stateside Vodka Sodas (Cucumber Mint and Black Cherry) White Claw Seltzers (Lime and Black Cherry) Twisted Tea - Rebel 12 Hard Latte - Smirnoff Ice Angry Orchard - Strongbow Gold

Wine Selection

Wines by Woodbridge:
Sauvignon Blanc - Chardonnay
Riesling - White Zinfandel
Barefoot Moscato - Cavit Pinot Grigio
Frontera Merlot by Conch Y Toro
Yellowtail Cabernet Sauvignon, Shiraz
and Pinot Noir
Riunite Lambrusco

Redbreast 12 year old Single Pot Irish Whiskey Now Available!

Our Crew's Cocktail Creations!

Meg's **Bubblicious**

Watermelon Vodka, Melon Liqueur Cranberry Juice & Lemonade

Heather's Wharf Rat

Captain Morgan, Banana Liquer, Parrot Bay Cranberry & Pineapple Juices

Chad's Mojito
Ask us for Chad's
Seasonal Flavored Mojito offering!

Gabi's Iced Pina Colada

Malibu Coconut Rum, Rumchata, Pineapple Juice & Cream. Shaken and finished with whipped cream and cherry

Colleen's Coolaide

Blueberry Vodka, Blue Curacao & Lemonade

Amy's Green Eyed Ginger

Jameson, Melon Liquer and Ginger Ale Lemon & Lime Garnish

Gweedo's Blue Flamingo

Malibu Coconut Rum, Blue Curacao Pineapple Juice, & Sprite

Pat's Irish Mule

Jameson's Irish Whiskey, Ginger Beer Splash of Lemonade, Lime Garnish

Kevin's Flanrock Shake

Jameson's Irish Whiskey, Green Crème De Menthe & Milk shaken and topped with Whipped Cream

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade