# **CHEF RICKY'S FEATURED MENU**

## Soup O' the Day

New England Clam Chowder...8

## **Featured Appetizers**

### **Buffalo Shrimp**

Fried shrimp tossed in our buffalo wing sauce and served with ranch or bleu cheese...11

### Buffalo Chicken Dip The classic pub dip returns! Served with ciabatta toast points and/or tortilla chips...12

## **Chef's Featured Sandwich**

### Cuban Sandwich

Pulled pork, tavern ham, swiss, pickles and mustard on a pressed ciabatta roll...12 Served with Good's potato chips or Maui Onion Chips. Substitute Pub Fries...1.75 or Salad...3.50

# **Chef's Featured Salad**

### Iceberg Wedge Salad The classic iceberg wedge with tomatoes, applewood bacon and bleu cheese dressing..10 Add to your salad: Grilled Chicken...6 Shrimp...7 Bistro Steak\*...9 or Salmon...9

# **Featured Entrees**

Parmesan Crusted Pork Cutlets Parmesan crusted pork tenderloin cutlets served with buttered egg noodles and choice of pub side...17

## Burnt Ends Brisket Mac N' Cheese

Featured Mac N' Cheese featuring hardwood smoked angus beef burnt ends, mozzarella and cheddar cheeses. Baked with a crispy panko crust and served with one side...19

## FEATURED DESSERTS

Bailey's Irish Cream Cheesecake Junior's Skyscraper Chocolate Fudge Cake Funnel Cake Fries with dippin' syrup

VINYL NIGHT with DJ's Gregg Nyce and JRock RETURNS!!

Wednesday Nights starting September 18th – 8 to Midnight Enjoy their extensive vinyl collection <u>or</u> BYOV (Bring Your Own Vinyl)

Hambone takes the stage Sat Sept 21st, 8:30!

# The <u>NFL TICKET</u> returns this fall

Featuring Miller Lite 2.75 drafts, Wings, shrimp and clam specials too!!

# Help Support the Teddy Foundation!

Flanagan's will donate \$1 for every order of Wings, Drink O' the Week Special and Staff Cocktails sold during the month of September! See teddyfoundationpa.com

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

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

Draft Specials Everyday! (11am to 12am)

Southern Tier Pumking Ale Lakewood, NY 8.6%ABV (10oz servings) Sam Adams Summer Ale Boston MA 5.3%ABV Up Next: Sam Adams Octoberfest Shocktop Blueberry Wheat St Louis, MO 5% ABV Dogfish 60 Minute IPA Milton, DE 6%ABV Fiddlehead IPA Shelburne, Vermont 6.2%ABV - Specially priced Fridays!

Yuengling Lager Pottsville PA 4.5%ABV

Downeast Guava Passionfruit Cider Boston, MA 5.1% ABV

<u>Also on Tap</u>: Guinness - PBR (\$2 Pints All Day, Everyday) - Miller Lite Sunday/Thursday: \$2.75 pints Coors Light: Saturdays: \$2.75 pints - Blue Moon Belgian White Tuesdays: \$3.75 pints Labatt Blue Wednesdays: \$2.75 pints - Fiddlehead IPA Friday \$5 pints or \$6 200z Tall Glass

#### CRAFT BEERS

Southern Tier Pumking Ale or Caramel Pumking Ale Three Floyds Zombie Dust Pale Ale Victory Cloud Walker Hazy IPA - Victory Pretzel Bier Cape May Crushin' It Orange IPA - Landshark Island Lager Two Road Cloud Sourced IPA - Troegs Graffiti Highway IPA Crooked Stave New Zealand Pilsner Firestone Union Jack IPA - Yards Philly Standard We also carry a large variety of traditional domestic brews Including: Coors Original, Rolling Rock, Bud & Bud Light

Imports

Samuel Smith Chocolate Stout, Taddy Porter & Nut Brown Ale Lindemans Framboise - Guinness - Heineken Stella Artois - Labatt - Labatt Blue Light Heineken Silver - Franziskaner Corona - Corona Light Heineken 0 (NA) - Guinness Zero (NA)

#### **Specialty Brews and Ciders**

Surfside varieties: Iced Tea & Vodka , Lemonade & Vodka Strawberry Lemonade & Vodka Stateside Vodka Sodas (Lemon Cucumber Mint & Black Cherry) Downeast Blue Slushie High Noon Hard Seltzers (mango and pineapple) Twelve's Rebel Hard Coffees (assorted flavors ask server) Escapegoat Orange Crush Seltzer - Twisted Tea White Claw (Black Cherry, Lime & Peach') Angry Orchard - Strongbow Gold Cider

### Wine Selection

Wines by Woodbridge: Sauvignon Blanc Chardonnay - Riesling Beringer White Zinfandel Barefoot Moscato - Cavit Pinot Grigio Sutter Home Cabernet Sauvignon Sutter Home Merlot - Cavit Pinot Noir Yellowtail Shiraz - Riunite Lambrusco <u>New!</u> Scandi Cuvee' Brut Sparkling Wine

### **Our Crew's Cocktail Creations!**

### Meg's **Bubblicious**

Watermelon Vodka, Melon Liqueur Cranberry Juice & Lemonade

Heather's <u>Wharf Rat</u> Captain Morgan, Banana Liquer, Malibu Rum Cranberry & Pineapple Juices

Chad's <u>Mojito</u> 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 <u>Coolaide</u> Blueberry Vodka, Blue Curacao & Lemonade

Amy's Green Eyed Ginger

Jameson, Melon Liquer and Ginger Ale Lemon & Lime Garnish

Gweedo's <u>Blue Flamingo</u> Malibu Coconut Rum, Blue Curacao Pineapple Juice, & Sprite

### Kevin's Flanrock Shake

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

Lisa's Summer Punch

Vodka, Bacardi, Peach Schnaaps & OJ with a touch of grenadine

Kristina & Chris F's Kristina's Kocktail

1800 Tequila, Splash of Grand Marnier & Lemonade

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