# **CHEF RICKY'S FEATURED MENU**

## Soup O' the Day

Butternut Squash...6 with lump crab...9

## **Featured Appetizers**

### Holiday Eggrolls

Holiday favorite is back and stuffed with turkey, bread stuffing mashed taters and cranberry sauce. Served with dippin' gravy...13

## Buffalo Chicken Flatbread

Flatbread topped with grilled chicken, buffalo wing sauce, aged cheddar and mozzarella Served with a side or ranch or bleu cheese dressing ...12

## Seaside Dip

Featured dip returns with fresh lump crab, shrimp, Old Bay seasoning, aged cheddar, mozzarella and cream cheese. Served with tortilla chips and /or ciabatta toast points...16

## **Chef's Featured Sandwich**

### Meatloaf Melt

Merging of meatloaf and a grilled cheese sandwich made with a glazed slice of our Pub meatloaf and pepperjack on wheat..12 Served with Good's potato chips or sweet Maui onion chips. Substitute Pub Fries...1.75 or Salad...3.50

## Chef's Featured Salad

## Pittsburgh Steak Salad\*

Bistro steak (cooked to order), served over a bed of iceberg, romaine and tomatoes Topped with pub fries, crumbled bleu cheese and bacon. Served with bleu cheese dressing...16

## **Featured Entrees**

### Veal Parmigiana

Served over angel hair pasta served with house salad and garlic ciabatta toast points...22

### Country Fried Steak

Classic comfort cuisine, country fried NY strip smothered in our white gravy and served with broccoli and baby baked potatoes...21

Shrimp Alfredo Served over angel hair pasta served with house salad and garlic ciabatta toast points...19

## FEATURED DESSERTS

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

## HOLIDAY HOURS!

We will be closing Christmas Eve @ 6pm & Closed Christmas Day & New Year's Day <u>NOTICE:</u> We will be <u>OPEN</u> Monday 12/23 and 12/30 @ 11am!!! Look for us reopening Mondays permanently in early 2025!!!

> <u>VINYL NIGHT</u> with DJ's Gregg Nyce and JRock Wednesday Nights - 8 to Midnight!

The <u>NFL TICKET!</u> Featuring \$3 Miller Lite drafts, Wings, tacos, shrimp & clam specials too!!

\*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...

**<u>Draft Specials Everyday!</u>** (11am to 12am)

Troegs Mad Elf Hershey, PA 11%ABV 3 Floyds Turbo Reaper IPA Munster, Indiana 7%ABV Up Next: Lagunitas IPA

Sam Adams Winter Lager Boston MA 5.3%ABV

Fathead Bumbleberry Ale Middleburg Heights, OH 5.3% ABV

Fiddlehead IPA Shelburne, Vermont 6.2%ABV - Specially priced Fridays!

Yuengling Lager Pottsville PA 4.5%ABV

Downeast Cranberry Cider Boston, MA 5.1% ABV

Also on Tap: Guinness - PBR (\$2 Pints All Day, Everyday) - Miller Lite Sunday/Thursday: \$3 pints Coors Light: Saturdays: \$3 pints - Blue Moon Belgian White Tuesdays: \$3.75 pints

Labatt Blue Wednesdays: \$3 pints - Fiddlehead IPA Friday \$5 pints or \$6 20oz Tall Glass

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

CRAFT BEERS

Southern Tier: Warlock Pumpkin Stout - Caramel Pumking Ale French Toast Imperial Ale - Tiramisu Imperial Stout Great Lakes Christmas Ale - Voodoo Ranger Juice Force IPA 3 Floyds Zombie Dust Pale Ale - Troegs Perpetual IPA Victory Cloud Walker hazy IPA - Victory Pretzel Bier Landshark Lager - Troegs Graffiti Highway IPA 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 Corona - Corona Light - Modelo 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 ) 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 <u>Bubblicious</u>

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 Eved 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 <u>Autumn Punch</u> 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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