

Welcome to Flanagan's Steakhouse

APPETIZERS

Escargot... 19

Escargot stuffed in mushroom caps with garlic butter and asiago cheese

Stuffed Mushroom Caps ... 24

Five jumbo mushrooms stuffed with cream cheese, crab, baby shrimp, lobster meat, artichokes & spinach served with a red wine demi

Red Wine Shrimp ... 24

Pan seared with garlic, shallots and finished with red wine and butter sauce

Seared Scallops ... 26

Served with saffron sauce

Cauliflower Bites ... 20

Served with sweet Thai sauce

Breaded Dill Pickle Spears ... 18

Shareable Plate ... 37

Seared scallops, cauliflower bites, seafood stuffed mushrooms & shrimp scampi

SOUPS & SALADS

Soup du Jour ... 10

House made soup of the day

Ale & Onion Soup ... 15

Topped with large crouton, mozzarella cheese

House Salad ... 12

Spring mix, red onion, cucumber, tomatoes, balsamic vinaigrette

Caesar Salad (table side for 2) ... 15/per person

Prepared with crisp romaine, parmesan cheese and croutons, tossed with our table side caesar dressing

ENTRÉES

Saskatchewan Lake Trout ... 39

Served on a bed of spinach risotto with asparagus and served with fresh fruit salsa

Saskatchewan Pickerel ... 39

Pan seared in lemon butter, capers and seasoning

Shrimp Dinner ... 39

Pan seared and tossed with butter, lime, capers & peppers

Chicken Alaska ... 39

Stuffed with cream cheese, crab, baby shrimp, lobster meat, artichoke and asparagus

Wild Boar Chops ... 39

Served with cauliflower mash, fennel slaw and crispy onions with balsamic drizzle

BBQ Bison Short Ribs ... 39

Slow braised

Mariscocos ... 42

Shrimp and scallops in spicy tropical coconut tomato crème served in a fresh young coconut with basmati wild rice pilaf and seasonal fresh vegetables

Rack of Lamb ... 42

(4 or 5 bone) herb crusted with mustard glaze and mint sauce

Flanagan's Baby Back Ribs ... Half-32. Full-39

Seasoned with lemon, oregano and brushed with a secret sauce

*Lobster Dinner *one tail...39 **two tails 70*

Served with clarified butter

Vegetarian Plate ... 25

Spinach risotto made with vegetable stock, white virgin wine olive oil, salt and pepper, fresh chopped spinach & fresh seasonal vegetables

HOUSE CUTS

Green Peppercorn Tenderloin ... 51 Prepared table side

*6oz tenderloin with garlic, shallots, soft green peppercorns
crème, demi-glaze, brandy finished with red peppers*

Steak Diane ... 51 Prepared table side

6oz tenderloin, oyster mushrooms, garlic, shallots, crème, Dijon, demi-glaze and brandy

10oz sirloin ... 39

Served with peppercorn sauce and sautéed mushrooms

Marquis NY Center Cut ... 48

10oz cold smoked for 24 hours served with peppercorn sauce

7oz Tenderloin... 49

Drizzled with truffle oil and served with sautéed mushrooms

Ribeye ... 52

14oz ribeye served with peppercorn sauce and sautéed mushrooms

Steak and Lobster ... 73

6oz tenderloin served with a 6oz lobster tail with clarified butter

Flanagan's Platter for 2 ... 155

Two 4oz tenderloins / 2 lobster tails / full rack of ribs / 6 shrimp scampi

ADD ONS

Sautéed Mushrooms...5 Spinach Risotto ...5 Extra Vegetables ...5

5 Shrimp Scampi ...18 Lobster Tail ...32 Peppercorn sauce ...5

Mashed or Stuffed Potato or Wild Rice Pilaf ...5 Extra Plate with starch and vegetables ... 9

*entrées and house cuts served with seasonal vegetables and
choice of garlic mashed, stuffed potato or Saskatchewan wild rice Pilaf*