Flanagan's Steakhouse

APPETIZERS

Escargot… 19
Escargot sautéed in garlic butter and white wine, stuffed in mushroom caps and topped with asiago cheese and served with balsamic glazed crostinis

Mussels… 19
Served in a white wine with pico de gallo

Stuffed Mushroom Caps … 22
Five jumbo mushrooms stuffed with cream cheese, crab, shrimp, artichokes and spinach

Crab Cakes …19
Traditional crab cakes served with a ginger grapefruit salad and lemon grass aioli

Chicken Gyoza … 18
Dumplings filled with delicate napa cabbage and shredded chicken, pan seared and steamed. Served on micro greens with a ginger soy glazed plate

Seafood Cocktail … 26
Tequila poached shrimp and scallops, avocado, cucumber, red onion and cherry tomatoes on a bed of arugula and topped with tropical fruit

Crab and Lobster Ravioli …24
Crab, lobster and ricotta cheese stuffed raviolis, served with a bourbon and walnut pesto cream on a bed of arugula

Scallops and Risotto … 24
Scallops pan seared with mango chipotle, served on a bed of risotto made with goat cheese and roasted red peppers

Profiteroles … 17
Honey goat cheese and cranberry filled puff pastry, toasted and served with a caramelized onion and saskatoon berry chutney

Shareable Plate … 48
Steak bites: wrapped in bacon with a maple balsamic mustard glaze.
Brie: baked with a tomato jam served with clover honey, rosemary crostini's
Shrimp scampi: served with an arugula and walnut pesto
Mussels: served in a white wine and pico de gallo sauce

SOUPS & SALADS

Soup du Jour … 10
House made soup of the day

Classic French Onion Soup … 14
Topped with croutons and swiss cheese

Wedge Salad … 14
Crisp head lettuce grilled, topped with crisp bacon, cherry tomatoes, avocado and blue cheese dressing with onion frites as a garnish

Caesar Salad (Table side for 2 or more) … 15/per person
Prepared with crisp romaine, parmesan cheese and croutons, tossed with our table side Caesar dressing

ENTRÉES

Saskatchewan Lake Trout en Croute... 42
Trout wrapped in puff pastry crusted with feta and leeks, baked until golden brown and served with a beurre Blanc sauce

Saskatoon Berry Chicken Supreme ... 38
Chicken supreme with a blackened crispy skin and garnished with a saskatoon berry chutney

BBQ Beef Short Ribs ... 42
House made, slow smoked, fall off the bone beef short ribs with our signature BBQ rub and sauce

Rack of Lamb ... 46
Fresh herbs with a dijon mustard rub, panko crusted, slow roasted to medium and sliced, served with a mint au jus

Flanagan's Baby Back Ribs ... Full Rack-45 Half Rack-38
Marinated in lemon juice and olive oil with our house greek spice and glazed with our secret sauce

Duxelles Pork Tenderloin ... 36
Pork tenderloin stuffed with a duxelles of mushrooms, thyme and cream cheese served with marsala sauce

Lobster Dinner one tail 7-8oz...45 two tails 7-8oz...85
Served with clarified butter

Vegetarian Plate ... 31
Portobello mushrooms and eggplant grilled with balsamic vinaigrette
served with a tomato jam and butternut squash risotto

Made Table Side

Green Peppercorn Tenderloin ... 58
Medallions of beef tenderloin with garlic shallots, soft green peppercorns, crème demi-glaze and brandy, finished with red peppers

Steak Diane ... 58
Medallions of beef tenderloin, oyster mushrooms, garlic, shallots, crème, dijon, demi-glaze and finished with brandy

House Cuts
Triple AAA Canadian Beef

8oz tenderloin ...56
Chef hand cut
Triple AAA Canadian Beef
gilled to your perfection

10 oz Marquis NY... 58
Marinated for 48 hours then house cold smoked for 6 hours with our own cowboy dry rub for a nice deep smoke infused taste before cooking

BBQ Beef Brisket...46
House smoked and slow roasted for 16 hours served with a

14oz Ribeye... 62
Chef hand cut
Triple AAA Canadian Beef
grilled to your perfection

Steak and Lobster... 80
6oz tenderloin served with a 7-8oz

Flanagan's Platter for 2 ... 180
Two lobster tails
Two 6oz beef tenderloin
Marsala pork tenderloin
Mussels in a white wine and pico de gallo sauce

Drizzle of Truffle Oil...4 Butternut Risotto ...7 Extra Vegetables ...6
5 Shrimp Scampi ...15 Lobster Tail 7-8oz ....36 Peppercorn Sauce ...4
Truffle Fries...6 Sautéed Portabella, Crimini and Oyster Mushrooms ...7
Extra Dauphinoise, Stuffed Potato or Wild Rice Pilaf ...6 Extra Plate with Starch and Vegetables ... 12

entrées and house cuts served with seasonal fresh vegetables and choice of

Dessert Menu

Cheese Cake - $11.00

classic ricotta and cream cheese blend with summer berries macerated in amaretto with fresh mint cream

Apple Melt Away - $11.00

warm apple crumble with caramel sauce served with a fresh vanilla flake ice cream and whip cream dusted in cinnamon sugar

Crème Brulée - $10.00

spin on a classic as its infused with the delicious hint of white chocolate and baileys

Apricot Turnover - $10.00

apricot and marzipan in a puff pastry shell served with a cinnamon creme anglaise and minted fruit jumble

Made table side for

Two or more

Cherries Jubilee

Or

Peach Flambe

$13.00 per guest

Specialty Coffees

$12.00

Monte Cristo

Grand Marnier, Kahlua, Coffee

Irish Coffee

Jameson Whiskey, Forty Creek Cream, Coffee

Spanish Coffee

Brandy, Forty Creek Cream, Coffee

Baileys Coffee

B52 Coffee

Baileys, Kahlua
Grand Marnier, Coffee

Blueberry Tea

Amaretto, Grand Marnier, Tea

Ports

Taylor Fladgate

10 year old

$12.95

Taylor Fladgate

20 year old

$16.95