

Welcome to Flanagan's

Flanagan's Steakhouse is a premier Classic Steakhouse that has been proudly serving since 2014. Our mission is to serve exceptional quality dishes within an intimate and old-world charm dining room.

STARTERS

Stuffed Mushroom Caps \$16

spinach / artichoke / garlic / crab / shaved parmesan

Beef Carpaccio \$18

beef tenderloin / arugula / shaved parmesan / fried capers

Shrimp Cocktail \$18

jumbo-sized sweet cocktail shrimp / vodka infused cocktail sauce

Braised Meatballs \$16

beef / ricotta / san marzano tomatoes / arugula / shaved parmesan

Coquilles St Jaques \$20

poached scallops / wild mushroom / white cheddar / tarragon

Goat Cheese Croquettes \$16

san marzano tomatoes / arugula / parmesan

SOUP & SALAD

Soup Du Jour \$8



Lobster Bisque \$8

Caesar Salad \$11.95

romaine / garlic croutons / parmesan / fried capers

House Salad \$11

arugula / red onion / cucumber / tomatoes / house vinaigrette



CUTS

Top Sirloin \$34
8oz

Filet Mignon \$50
8oz

Marquis NY Center Cut \$39
10oz cold smoked

Ribeye \$46
12oz

Steak and Lobster \$65
8oz Tenderloin served with a 4oz Lobster tail with clarified butter

ENTRÉES

Steak Dianne \$60
prepared table side / 8oz tenderloin /
brandy mushrooms / shallots / cream

Chicken Alaska \$25
spinach / artichoke / asparagus /
crab

Louisiana Braised Ribs
Full rack \$34 ½ rack \$24
new orleans rub / creole mustard
mop sauce

Stuffed Peppers \$22
roasted bell pepper / wild rice pilaf /
white cheddar

Steak Oscar \$69
8oz tenderloin / crab meat /
béarnaise sauce / asparagus

Saskatchewan Pickerel \$37
pan seared / champagne tarragon
cream

Lobster Spaghetti \$32
spicy san marzano tomatoes / lobster
tail / white wine / basil

Dinner for 2 \$130
two 8oz tenderloins / lobster tails /
garlic shrimp / scallops

all entrées & cuts come with roasted chef vegetables and your choice of
potato; garlic mashed, parmesan black truffle fries, potato pave or wild rice pilaf

Add-Ons

roasted chef \$5
vegetables

potato pave \$5

seared scallops \$15

peppercorn sauce \$5

wild rice pilaf \$5

parmesan black \$5
truffle fries

demi glaze \$5

garlic mashed \$5
potatoes

lobster tail \$19

béarnaise sauce \$5

sautéed \$5
mushrooms

garlic shrimp \$12