CHEF ADAMS' FEATURED MENU

Soup O'the Day: Seafood Chowder Supreme with lobster, crab, clams, mussels...7

Featured Appetizers: Short Rib Ravioli (5) fried and served with our house marinara...11

Its back! Cherry Pepper Calamari Floured & fried then tossed with cherry pepper butter...10

<u>Featured Pub Dip</u>: <u>Pepperoni Pizza Dip</u> Pepperoni, marinara parmesan, mozzarella, and cream cheese and served with garlic bread...10

Featured Pub Pizza: Flatbread pizza baked fresh with your choice of Tomato Pesto & Fresh Mozzarella...8, Pepperoni...8 or Buffalo Chicken...9

Chef's Featured Salad: Autumn Chicken Salad

Grilled chicken breast, butternut squash, walnuts, dried cranberries over field greens with white zinfandel dressing...11

Chef's Featured Sandwich: Pub Prime Rib Sandwich

Sliced prime rib, smothered in caramelized onions and bbg sauce then topped with American cheese...10 Served with Maui sweet onion chips. Substitute Fresh Cut Fries...1.50 or House Salad...3

Featured Wing Flavors: Our Kitchen Staff's Own Signature Wing Flavors Chef Adams': Signature Sauce - Manny: Sriracha Blue Cheese - Chad: JD BBQ Travis: Garlic Suicide Ranch Siggins: Garlic Mild Parm Peppercorn - Luke: Caribbean Apple Curry - Wiz: Angry Canadian

ENTREES

(Entrées available 5 to 9 pm Mon to Wed, 5 to 10 pm Thurs & Fri, All Day Sat & Sun)

Southern Chicken Bowl

Comfort food dish starting with mashed taters, roasted corn, aged cheddar crispy chicken, cherry peppers and topped with chicken gravy...15

Baked Ziti Bolognese

Classic Italian favorite with Chef Adams' Bolognese sauce. Served with house salad and garlic bread...14

Buffalo Chicken Stuffed Pork Tenderloin

Pork tenderloin stuffed with buffalo chicken, cream cheese and aged cheddar and topped with bleu cheese sauce. Served with mashed potatoes and choice of pub side...15

Chorizo and Pepper Mac N' Cheese

Featured Mac N' Cheese with chorizo sausage, bell peppers, cheddar, mozzarella and gouda cheeses, baked with a crispy panko crust and served with one pub side...15

CATCH O'THE DAY

Cioppino (Fisherman's Stew)

A recipe originating in San Francisco, our stew includes lump crab, shrimp, cod, clams and mussels in a tomato and wine broth. Served with ciabbata toast points and choice of pub side...24

 ${f MENU~NOTE}$: Due to a tremendous increase in the price of Crabmeat we are forced to raise the price of our Crab Cake entrée, Seafood combo entrée, Crab Cake sandwich and Crabby Melt. Ask your server for current pricing and we are sorry for any inconvenience.

FEATURED DESSERT: Crème Brulee' Cheesecake Bailey's Irish Cream Cheesecake - Double Decadent Fudge Cake

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

Flanagan's Draft Menu, Events and More...

Entertainment

Cody Tyler - Sat 11/3 @ 9pm Duja Ve - Sat 11/10 @ 9pm Robbie Werner - Sat 11/17 @ 9pm Rather Be Band - Wed 11/21 @ 9pm

NFL Ticket is BACK! - Enter to Win Monthly Grand Prizes!

OPEN JUKEBOX EVERY WEDNESDAY 8PM TO MIDNIGHT!

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<u>Draft Specials Everyday!</u> (11am to 12am) Ask Your Server for <u>Today's Featured Draft</u> Special Being Offered!

Southern Tier Pumpking Ale

This Imperial Pumpkin Ale is a Favorite of Pumpkin brew lovers everywhere! 8.6% ABV Please note: So you avoid becoming a PUMPKINHEAD, it's served in half pints or mugs only!

Oakbrook White Russian Stout up next: St Boniface Hegemony Stout The flavor of Kahlua with a semi-sweet finish mingle with and underlying Chocolate and hop-flavored stout. The Dude abides. 7% ABV

Fat Heads Head Hunter IPA, Up next Johnny Hammersticks NE IPA Head Hunter is an aggressively dry-hopped, West Coast-Style IPA with a huge hop display of pine, grapefruit, citrus and pineapple. A punch-you-in-the-mouth brew for those who truly love their hops!

Uncivilized. Aggressive. Award-Winning. 7.5 % ABV

Samuel Adams Octoberfest

The Classic Octoberfest Lager, A Sam Adams Seasonal Favorite! 5.3% ABV (Specially Priced Saturdays 3.50 Pints)

<u>Also on Tap</u>: Lagunitas IPA

Blue Moon - Tuesdays: \$3 pints! Pabst Blue Ribbon - \$2 Drafts All Day Every Day!

Guinness, Labatt Blue, Coors Light, Miller Lite, Yuengling Lager & Strongbow Gold Hard Apple Cider

Craft & Specialty Beers Available in Bottles: and Cans.

Leinenkugel Vanilla Porter, Saucony Creek Maple Mistress, Southern Tier Pumpking Ale Fat Head's Head Hunter IPA, Modelo Especial. Lancaster Milk Stout, Firestone Union Jack, Evil Genius Purple Monkey Dishwasher, Franziskaner Heffe Weissen, New Belgium Fat Tire, Dogfish 60 Minute, Red Stripe, Coors Original, Magic Hat #9, Magic Hat Circus Boy Heffe Weissen

<u>Gluten Free Brews</u>: Widmer Omission Pale ale Strongbow Cider, Angry Orchard, New Belgium Glutiny (reduced Gluten)

Go to Flanaganpub.com and Facebook for More Info!