

Flanigan's Spotted Dog Café

Regional Specialties

Red Trout - 18 G.F.

Rocky Mountain Trout filet, pepita encrusted, lightly grilled.
Wild and brown rice, wilted greens and berries.

Braised Lamb Shank - 21 G.F.

Slow roasted, Cedar Mountain style.
Bordelaise sauce with mushroom, fingerling potatoes, seasonal vegetables.

Wild Game Meatloaf - 16

Elk, buffalo and beef, with red peppers and onions
roasted fingerling potatoes, pan gravy, pepper relish, seasonal vegetables.

Southwest Chicken Breast - 17 G.F.

Natural chicken breast, fresh avocados and mango salsa.
Wild rice, seasonal vegetables.

Grilled Scottish Salmon - 30 G.F.

Roasted red pepper coulis with basil infused olive oil.
Shiitake and parmesan risotto cake, seasonal vegetables, wilted greens.

Seared Muscovy Duck Breast, Cherry Gastrique - 25 G.F.

Cherry and wild berry reduction, fingerling potatoes, seasonal vegetable

Black Angus Filet Mignon, Sauce Bordelaise - 38

8 oz. beef tenderloin, potato croquette with seasonal vegetables.
Blue cheese crumbles.

Vegetarian Forage – 18 G.F.

Grilled portabella mushroom, red peppers and spinach with seasonal vegetables.
Wild rice and basil infused olive oil.

Pasta Favorites

Pasta Purses, Sage Butter & Sliced Almonds - 17

Pasta filled with fresh pear & ricotta cheese, sage infused butter.

Pesto Pasta – 15 with Chicken - 19

Gemelli pasta, fresh basil, pine nuts, garlic, cream, parmigiano regiano cheese.

Spaghetti Marinara - 14 with Meatballs - 19

Classic marinara, handmade pork and beef meatballs.

Pasta Napoleon – 17 with Chicken - 21

Twisted Gemelli pasta & sautéed vegetables.
Olives, tomatoes, artichokes, onions, peppers, capers, Garlic, olive oil.

20% Gratuity will be added to all split check and groups with 6 or more guests.
A customary 18% service charge is not included, but may be added for your convenience.

Consuming raw or undercooked meats, seafood, shellfish, eggs or unpasteurized
milk may increase your risk of foodborne illness.
Not all ingredients are listed in description.

G.F. = Gluten Free

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Starters

Sautéed Mushrooms - 12 G.F.

Olive oil, white wine, garlic and herbs.

Hummus Plate - 12

Crushed chick peas, tahini, lemon, garlic with pita bread and raw vegetables.

Smoked Red Trout - 15

Smoked trout, pickled cucumber, red onion, stone ground mustard, french bread.

Brie Wedge - 12

Melted soft-ripened cheese, orange and cherry chutney, granny smith apples with french bread.

Crab Cakes - 12

Roasted red pepper coulis with rosette sauce.

Soup du Jour - 6

Fresh Mixed Greens Salad - 6 G.F.

Veggie garnish, citrus vinaigrette.

Field Greens with Beets, - 8 G.F.

Candied walnuts and blue cheese, citrus vinaigrette.

Classic Caesar - 7

Crisp Romaine, classic anchovy based Caesar dressing.

Large Dinner Salads

Mediterranean - 17 G.F. with Chicken - 21 G.F. with Smoked Trout - 27 G.F

Italian vinaigrette, organic field greens, Kalamata olives, pepperoncini, dolmas, feta, red onion, cucumbers, pickled beets, tomatoes, and garbanzo beans.

Traditional Cobb Salad - 18 G.F

Blue cheese dressing, grilled chicken, hard-boiled egg, tomatoes, bacon, avocado, blue cheese crumbles.

Classic Caesar – 15 with Chicken – 19 with Smoked Trout - 25

Anchovy based dressing, romaine lettuce, parmesan cheese and croutons.

Chicken Gorgonzola - 17 G.F.

Blue cheese dressing, organic field greens, dried cranberries, candied walnuts, apple, red onion, blue cheese crumbles.

Bistro Selections

Smoked Beef Short-Ribs - 19 .

Tender boneless ribs, smoky barbeque sauce.
Fingerling potatoes, seasonal vegetables.

Black Angus Burger and Fries - 15

8oz char-broiled steak burger, with lettuce, tomato and onion.
Add: cheddar – 1, blue cheese crumbles – 2, bacon – 2.50

Deep Canyon Veggie Burger and Fries - 15

Grilled black bean patty and grilled red pepper, lettuce, tomato and onion.
Add: cheddar – 1, blue cheese crumbles – 2, hummus – 2