



FLANIGAN'S SPOTTED DOG CAFE

STARTERS

SAUTÉED MUSHROOMS	12 GF
Olive oil, white wine, garlic and herbs	
BRIE CHEESE AND CHUTNEY	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	
FRESH MIXED GREENS SALAD	6 GF
Veggie garnish, citrus vinaigrette	
FIELD GREENS WITH BEETS	9 GF
Candied walnuts and blue cheese, citrus vinaigrette	
CLASSIC CAESAR	7
Crisp Romaine, classic anchovy based Caesar dressing. Parmesan cheese and house made croutons	

LARGE DINNER SALADS

MEDITERRANEAN	17 GF
WITH CHICKEN	21 GF
Italian vinaigrette, organic field greens, Kalamata olives, pepperoncini, feta, red onion, cucumbers, pickled beets, tomatoes, and garbanzo beans	
CLASSIC CAESAR	15
WITH CHICKEN	19
Anchovy based dressing, romaine lettuce, parmesan cheese and croutons	
GORGONZOLA	16 GF
WITH CHICKEN	20 GF
Blue cheese dressing, organic field greens, dried cranberries, candied walnuts, apple, red onion, blue cheese crumbles	

GF=GLUTEN FREE

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.

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.

PASTA FAVORITES

PASTA PURSES WITH SAGE BUTTER AND SLICED ALMONDS	17
Pasta filled with fresh pear and ricotta cheese, sage infused butter	
PESTO PASTA	15
WITH CHICKEN	19
Gemelli pasta, fresh basil, pine nuts, sun dried tomatoes, garlic, cream, parmigiano regiano cheese	
SPAGHETTI MARINARA	14
WITH MEATBALLS	19
Classic marinara, handmade pork and beef meatballs	

REGIONAL SPECIALTIES

RED TROUT	19 GF
Rocky Mountain trout filet, pepita encrusted, lightly grilled. Wild and brown rice, wilted greens and berries	
BRAISED LAMB SHANK	21 GF
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 GF
Natural chicken breast, fresh avocados and mango salsa. Wild rice, seasonal vegetables	
VEGETARIAN FORAGE	18 GF
Sautéed wild mushrooms, red peppers and spinach with seasonal vegetables. Wild rice and basil infused olive oil	

BISTRO SELECTIONS

COFFEE RUBBED BEEF SHORT RIBS	19
Tender bone-in ribs rubbed with local coffee, house-made barbeque sauce. Fingerling potatoes, seasonal vegetables	
BLACK ANGUS BURGER AND FRIES	15
8 oz. 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	