

# FLANIGAN'S SPOTTED DOG CAFE



## STARTERS

<b>SAUTÉED MUSHROOMS</b>	12 GF
Olive oil, white wine, garlic and herbs	
<b>BAKED CITRUS SHRIMP SCAMPI</b>	12 GF
Orange and lemon citrus, garlic and butter	
<b>BRIE CHEESE AND CHUTNEY</b>	12
Melted soft-ripened cheese, orange and cherry chutney, granny smith apples with french bread	
<b>HUMMUS PLATE</b>	12
Crushed chickpeas, tahini, lemon, garlic with pita bread and raw vegetables	
<b>CRAB CAKES</b>	14
Roasted red pepper coulis with rosette sauce	
<b>FRESH MIXED GREENS SALAD</b>	6 GF
Veggie garnish, citrus vinaigrette	
<b>FIELD GREENS WITH BEETS</b>	9 GF
Candied walnuts and blue cheese, citrus vinaigrette	
<b>CLASSIC CAESAR</b>	7
Crisp romaine, classic anchovy-based Caesar dressing. House made Parmesan croutons	

## LARGE DINNER SALADS

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

## PASTA FAVORITES

<b>PURSES WITH SAGE BUTTER</b>	17
Pasta filled with fresh pear and ricotta cheese, sage infused butter, sliced almonds	
<b>PESTO PASTA</b>	15
<b>WITH CHICKEN</b>	19
Penne pasta, fresh basil, pine nuts, sun dried tomatoes, garlic, cream, parmigiano regiano cheese	
<b>SPAGHETTI MARINARA</b>	14
<b>WITH MEATBALLS</b>	19
Classic marinara, handmade pork and beef meatballs	
<b>SHRIMP PASTA</b>	25
Spaghetti with lobster velouté, cherry tomatoes, asparagus, and spinach	

## REGIONAL SPECIALTIES

<b>RED TROUT</b>	19 GF
Rocky Mountain trout filet, pepita encrusted, lightly grilled. Wild and brown rice, field greens and berries	
<b>BRAISED LAMB SHANK</b>	21 GF
Slow-roasted, Cedar Mountain style. Bordelaise sauce with mushroom, fingerling potatoes, seasonal vegetables	
<b>WILD GAME MEATLOAF</b>	16
Elk, buffalo and beef, with red peppers and onions roasted fingerling potatoes, pan gravy, pepper relish, seasonal vegetables	
<b>AHI TUNA</b>	28 GF
Blackened ahi tuna steak, pan-seared rare, shiitake mushroom parmesan risotto cake, avocado mango salsa, seasonal vegetables	
<b>VEGETARIAN FORAGE</b>	18 GF
Sautéed wild mushrooms, red peppers and spinach with seasonal vegetables. Wild rice and basil infused olive oil	

## FROM THE GRILL

<b>SOUTHWEST CHICKEN BREAST</b>	17 GF
Natural chicken breast, fresh avocado and mango salsa. Wild rice, seasonal vegetables	
<b>SMOKED BEEF SHORT RIBS</b>	19
Tender boneless ribs, smoky barbeque sauce. Fingerling potatoes, seasonal vegetables	
<b>DEEP CANYON VEGGIE BURGER AND FRIES</b>	15
Grilled black bean patty and grilled red pepper, lettuce, tomato and onion	
Add: cheddar-1, blue cheese crumbles-2	

### 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.