

FLANIGAN'S SPOTTED DOG CAFE



STARTERS

SAUTÉED MUSHROOMS	12 GF
Olive oil, white wine, garlic and herbs	
BAKED CITRUS SHRIMP SCAMPI	12 GF
Orange and lemon citrus, garlic and butter	
BRIE CHEESE AND CHUTNEY	12
Melted soft-ripened cheese, orange and cherry chutney, granny smith apples with french bread	
HUMMUS PLATE	12
Crushed chickpeas, tahini, lemon, garlic with pita bread and raw vegetables	
CRAB CAKES	14
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. House made Parmesan 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	17 GF
WITH CHICKEN	21 GF
Blue cheese dressing, organic field greens, dried cranberries, candied walnuts, apple, red onion, blue cheese crumbles	

PASTA FAVORITES

PURSES WITH SAGE BUTTER	17
Pasta filled with fresh pear and ricotta cheese, sage infused butter, sliced almonds	
PESTO PASTA	15
WITH CHICKEN	19
Penne pasta, fresh basil, pine nuts, sun dried tomatoes, garlic, cream, parmigiano regiano cheese	
SPAGHETTI MARINARA	14
WITH MEATBALLS	20
Classic marinara, handmade pork and beef meatballs	
SHRIMP PASTA	25
Spaghetti with lobster velouté, cherry tomatoes, asparagus, and spinach	

REGIONAL SPECIALTIES

RED TROUT	19 GF
Rocky Mountain trout filet, pepita encrusted, lightly grilled. Wild and brown rice, field 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	
AHI TUNA	28 GF
Blackened ahi tuna steak, pan-seared rare, shiitake mushroom parmesan risotto cake, avocado mango salsa, seasonal vegetables	
VEGETARIAN FORAGE	18 GF
Sautéed wild mushrooms, red peppers and spinach with seasonal vegetables. Wild rice and basil infused olive oil	

FROM THE GRILL

SOUTHWEST CHICKEN BREAST	18 GF
Natural chicken breast, fresh avocado and mango salsa. Wild rice, seasonal vegetables	
SMOKED BEEF SHORT RIBS	21
Tender boneless ribs, smoky barbeque sauce. Fingerling potatoes, seasonal vegetables	
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	

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.