

the FLATS

APPETIZER

CROQUETTES 6.95
Traditional Basque croquettes with house sauce

QUESO CHORIZO DIP 8.95
White cheddar queso with diced Basque chorizo, caramelized poblano peppers, topped with ground chorizo, served with tortilla chips

JALAPENO ARTICHOKE DIP 8.95
Creamy spinach and artichoke with a kick of jalapeno – choice of tortilla chips or pita

MEDITERRANEAN PLATTER 12.95
Warm pita bites served with olive tapenade, hummus, stuffed peppadew peppers, cured meats, sliced vegetables, feta cheese

CALAMARI 11.95
Hand breaded and fried with fresh peppers, served with cilantro lime aioli sauce

LOADED NACHOS 8.95
Tortilla chips, cheese, lettuce, tomatoes, black olives, black beans, pickled jalapenos, sour cream, and salsa
Add chicken or beef for \$3

FRIED PICKLE SPEARS 6.95
Tangy dill pickle spears served with your choice of homemade ranch or fry sauce

BONELESS WINGS 9.95
8 hand-breaded wings, with choice of following house sauces: apple bourbon BBQ, house buffalo, sweet n' spicy Thai chili sauce

SALADS

CLASSIC HOUSE 8.95
Mixed greens tossed in our house orange vinaigrette with cucumber, cherry tomatoes, red onion and feta.
Add chicken \$3

PROSCIUTTO AND FIG 11.95
Arugula tossed in balsamic, topped with black mission figs, prosciutto, and marinated mozzarella

CHICKEN APPLE WALNUT 11.95
Diced gala apples, candied walnuts, dried cranberries, gorgonzola cheese and grilled chicken on a bed of mixed greens

SPINACH AND GOAT CHEESE 8.95
Baby spinach topped with goat cheese, red onion, dried cranberries, and candied walnuts
Add steak \$4 or chicken \$3

AVOCADO GREEK SALAD 12.95
Artichoke hearts, fresh basil, cucumbers, red onion, feta, Kalamata olives, sliced avocado on a bed of mixed greens

THE CAESAR 8.95
Chopped romaine tossed in our bacon Caesar dressing with shaved parmesan, house seasoned croutons, diced tomatoes, and crispy apple wood smoked bacon
Add chicken \$3

SANDWICHES

REUBEN 11.95
Corned beef, prosciutto braised cabbage, aged gruyere cheese and a chipotle cream spread, served on toasted rye bread

LAMB DIP 12.95
Thinly sliced lamb, grilled mushrooms and onions, truffle aioli, Swiss cheese stacked on a toasted hoagie and served with homemade au jus

PHILLY CHEESE STEAK 11.95
Marinated steak, mushrooms, green peppers, onions, topped with horseradish infused provolone sauce on a toasted hoagie

CUBANO 10.95
Pulled pork, smoked ham, fried pickles, brown mustard and swiss cheese on a pressed baguette

THE BESTO CHICKEN 9.95
Grilled chicken, sundried tomatoes, marinated artichokes, basil pesto spread, provolone cheese and avocado on a ciabatta bun

THE FLATS B.L.A.T. 10.95
Apple wood smoked bacon, lettuce, tomato, and avocado spread with spicy mayo, served on toasted baguette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

TACOS

Two hearty tacos on fresh pressed corn tortillas – add a third taco for \$3.50

PORK 7.95

Pulled pork, blueberry BBQ sauce, house slaw, cream and pepper jack cheese

FISH 8.95

Hand breaded wild cod topped with house slaw, chipotle raspberry sauce, tomatillo salsa and goat cheese

CARNE ASADA 8.95

Tender marinated steak, shredded lettuce, avocado, mango salsa, topped with poblano crème.

CHICKEN 7.95

Diced chicken, shredded lettuce, diced tomatoes, avocado with tomatillo salsa

BLACK BEAN SWEET POTATO 7.95

Sweet potato cuts mixed with black beans topped with shredded provolone and sweet caramelized onions, drizzled with a cilantro lime aioli and fresh cilantro

BURGERS

All burgers are hand pressed and cooked to your specification - served with choice of fries or side salad

THE FLATS CLASSIC 10.50

Angus patty topped with bacon and your choice of cheese, lettuce, tomato and red onion

PULLED PORK AND ANGUS 13.95

Angus patty stacked with pulled pork, crispy onion strings, homemade apple bourbon BBQ and melted cheddar cheese

BUFFALO BLUE ELK 13.95

Local farm raised elk patty topped with crispy onion strings, buffalo sauce and gorgonzola crumbles

MUSHROOM GRUYERE 12.95

Angus patty, sautéed mushrooms, caramelized onions, gruyere cheese and garlic truffle aioli

BLACK BEAN CASHEW 9.95

Sweet potato cuts, black beans, roasted cashews and poblano peppers pressed together and topped with cilantro lime aioli

FIERY POBLANO 12.95

Angus patty, stuffed poblano pepper, pepper jack cheese, house slaw and poblano crema

ENTREES – Served after 5pm

Entrees to come with option of side salad or soup and are served with grilled seasonal vegetables and choice of fries, roasted potatoes, baby red mashed potatoes or a loaded baker for \$2

HALIBUT 22.95

Pan seared citrus halibut finished with butter, scallions and capers topped with cilantro crème

BLACKENED RIB EYE 23.95

12 ounce choice cut rib eye, blackened with our house seasoning

APPLE STUFFED PORK CHOP 17.95

Tomahawk stuffed pork chop, with an apple, sage and almond stuffing topped with an apricot ginger glaze

BRICK CHICKEN 14.95

Bone in quarter chicken pressed under a brick and topped with a lemon caper reduction

FISH AND CHIPS 10.95

Hand battered and seasoned wild cod
-Halibut \$18.95

OH, Duck! FINGER STEAKS 13.95

Tender duck pieces hand breaded and seasoned, served with our specialty duck sauce

DRINKS

Coke Products, Coffee, and Tea 2.50

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