

# THE FLATS

3705 HIGHWAY



## APPETIZERS

### CROQUETTES

traditional Basque croquettes with house sauce 7

### QUESO CHORIZO DIP

white cheddar queso with diced Basque chorizo, caramelized poblano peppers topped with ground chorizo served with tortilla chips and pita bites 10

### CALAMARI

hand breaded and fried with banana peppers, served with cilantro-lime creme 12

### FRIED PICKLE SPEARS

tangy dill pickle spears served with homemade ranch and fry sauce 8

### BONELESS WINGS

hand-breaded wings with choice of apple bourbon bbq, buffalo or mango habanero 9

### JALAPEÑO ARTICHOKE DIP

creamy spinach and artichoke dip with a kick of jalapeño served with tortilla chips and pita bites 10

### THE FLATS FRIES

a mound of our truffle fries tossed in shredded gruyere, bacon pieces, green onion and drizzled with balsamic glaze 10

## SALADS

add chicken +3 | add steak +4

### CLASSIC HOUSE

mixed greens tossed in our house orange vinaigrette with cucumber, cherry tomatoes, red onion and feta 9

### PROSCIUTTO & FIG

arugula blend with black mission figs, prosciutto and marinated mozzarella with a balsamic glaze drizzle 12

### CHICKEN APPLE WALNUT

diced gala apples, candied walnuts, dried cranberries, gorgonzola cheese and grilled chicken on a bed of mixed greens 12

### SOUTHWEST TACO SALAD

tortilla bowl with mixed greens, fresh tomatoes, black olives, cheddar jack cheese, black beans, avocado, fresh salsa and chipotle ranch with your choice of chicken or ground beef 13

### SPINACH & GOAT CHEESE

baby spinach topped with goat cheese, red onions, dried cranberries, and candied walnuts 11

### GREEK SALAD

artichoke hearts, fresh basil, cucumbers, red onions, feta, kalamata olives, sliced avocado on a bed of mixed greens 13

### THE FLATS CAESAR

fresh artisan romaine tossed in our Caesar dressing with shaved parmesan, house seasoned croutons, cherry tomatoes and crispy apple wood smoked bacon 9

## TACOS

two hearty tacos on corn/flour blend tortillas | add a third taco +3.50

### PORK

pulled pork, blueberry bbq sauce, THE FLATS' slaw, cream cheese and pepper jack cheese 9

### FISH

hand breaded wild cod topped with THE FLATS' slaw, raspberry chipotle sauce, tomatillo salsa and goat cheese 10

### CARNE ASADA

tender marinated steak, shredded lettuce, avocado, mango salsa, topped with poblano crema 9

### CHICKEN

diced chicken, shredded lettuce, diced tomatoes, avocado with tomatillo salsa 10

### BLACK BEAN SWEET POTATO

sweet potato cuts mixed with black beans topped with shredded provolone, sweet caramelized onions, drizzled with a cilantro-lime aioli THE FLATS' slaw and fresh cilantro 8

### IRISH TACO

pepper jack cheese, smoked corned beef with THE FLATS' slaw and an herb horseradish vinaigrette 10

# THE FLATS CLASSICS

## MEDITERRANEAN PLATTER

warm pita bites served with olive tapenade, hummus, stuffed peppadew peppers, fresh vegetables 12

## FINGER STEAKS

hand cut beef sirloin, hand breaded and seasoned, served with fries 14

## PASTA PRIMAVERA

fresh vegetables tossed in house garlic cream sauce and served over linguine pasta, served with garlic bread 13

## LOADED NACHOS

tortilla chips, cheese, tomatoes, black olives, black beans, jalapeños, sour cream and salsa 9  
add chicken, pulled pork or ground beef +3

## BROWN BUTTER MIZITHRA

linguine tossed in browned butter, mizithra cheese, and mushrooms 13

## FISH & CHIPS

hand battered and seasoned wild cod 11

# BURGERS

all burgers are hand pressed choice angus beef and cooked to order  
served with fries or side salad. add soup +2.50

## THE FLATS CLASSIC

angus patty topped with your choice of cheddar, garlic truffle aioli, lettuce, tomato and red onion 10 add bacon +1

## PULLED PORK & ANGUS

angus patty stacked with pulled pork, crispy onion strings, homemade apple bourbon bbq and melted cheddar cheese 14

## BLEU ELK

local farm raised elk topped with sautéed mushrooms, onions, and bleu cheese crumbles 13

## MUSHROOM GRUYERE

angus patty, sautéed mushrooms, caramelized onions, gruyere cheese and garlic truffle aioli 13

## IMPOSSIBLE BURGER

100% vegetarian burger topped with caramelized onions, smoked cheddar, sriracha aioli and served on a fresh, baked bun 10

## FIERY POBLANO

angus patty, chili relleno, pepper jack cheese, THE FLATS' slaw and poblano crema 13

# SANDWICHES

served with fries or side salad. add soup +2.50

## CUBANO

pulled pork smoked ham, fried pickles, brown mustard and Swiss cheese on a pressed baguette 11

## THE BESTO CHICKEN

grilled chicken, sundried tomatoes, marinated artichokes, basil pesto spread, provolone cheese and avocado on a ciabatta bun 10

## THE FLATS C.B.L.T.

candied bacon, crisp lettuce, tomatoes with sage mayo 11 add a fried egg +1

## REUBEN

corned beef, sauerkraut, aged gruyere cheese and a classic thousand island spread, served on toasted rye bread 12

## LAMB DIP

thinly sliced lamb, grilled mushrooms and onions, truffle aioli, Swiss cheese stacked on a toasted hoagie and served with homemade au jus 13

# ENTRÉES

entrées come with option of side salad or soup, grilled seasonal vegetables, and choice of fries, roasted red potatoes, garlic mashed or baked potato (loaded potato +2)

## CATCH OF THE DAY

market price

## HOUSE SEASONED RIBEYE

12 oz. choice cut ribeye, blackened with our house seasoning 25

## APPLE STUFFED PORK CHOP

Berkshire tomahawk stuffed pork chop with apple, sage, and almond stuffing topped with an apricot ginger glaze 20

## 10 OZ. TOP SIRLOIN

hand cut USDA choice top sirloin 19

## AIRLINE CHICKEN MARSALA

hand-breaded airline chicken breast topped with hearty marsala and mushroom reduction 16

## HALIBUT FISH & CHIPS

hand battered and seasoned halibut 21

## BLACK & BLEU SIRLOIN

8 oz. top sirloin, blackened and topped with melted smokey bleu cheese 16

# DRINKS

COKE PRODUCTS, COFFEE, TEA 2.50

# DESSERT

CREME BRULEE 7

CHEF'S SPECIAL 8



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Idaho Food Code Advisory 3-700.02

