

FLANKER

KITCHEN + SPORTS BAR

STARTERS & SHAREABLES

Ahi Tuna Tartare Tacos*

Wonton Shell, Cilantro, Yuzu-Guacamole, Soy Reduction

Caviar Lobster Rolls

Everything Spice, Fresh Herbs, Lemon Mayo

Spinach Crab Dip

Roasted Garlic, Artichokes, Seasoned Bread Crumbs

Street Tacos

Carne Asada, Crispy Garlic Shrimp, or Chicken Tinga with Pico de Gallo, Cabbage, Spicy Lime Crema

Tailgate Nachos VEG

Monterey Jack Cheese, Black Beans, Pickled Jalapeños, Sour Cream, Cilantro, Pico de Gallo *Add Asada +8*

Crispy Wings (CHOOSE ONE)

Salt n Lemon Pepper / Buffalo / Spicy Korean Gochujang

Shrimp Cocktail

Cocktail Sauce, Old Bay Dijonnaise

Bavarian Sea Salt Pretzel V / VEG

Whole Grain Mustard, Beer Cheese Sauce

Mezze Board V / VEG

Hummus, Babaganoush, Toasted Pita, Veggies, Marinated Olives

Caesar Salad

Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing Add Chicken +6

Italian Chopped Salad

Romaine, Artichoke Hearts, Roasted Tomatoes, Olives, Red Onion, Pepperoncini, Provolone, Parmesan, Genoa Salami, Red Wine Vinaigrette

Spring Pea Salad VEG

Sugar Snap Peas, English Peas, Pea Shoots, Spring Greens, Radish, Almonds, Goat Cheese, Lemon-Vanilla Vinaigrette

BBQ Burnt End Wedge

Smoked Brisket, Crispy Shallot, Heirloom Tomato, Danish Blue Cheese

Smoked Spare Ribs

Spicy Thai Glaze, Candied Fresno Chilies, Pickled Vegetables, Crunchy Topping

Pigs In A Blanket

Hot Links, Puff Pastry, Honey Mustard

Pizza Rolls

Pepperoni, Mozzarella Cheese, San Marzano Tomato

WAGYU SMASH BURGERS & SANDOS

All burgers served with (2) 1/4 lb. patties

Bacon Smash AWARD-WINNING

Bacon-Onion Jam, American Cheese, Garlic Aioli

Patty Smash

White Cheddar, Caramelized Onions, Toasted Sourdough, Thousand Island *Add Egg +2*

Truffle Smash

Caramelized Onions, Truffle Cheese, Garlic Aioli, Pickles, Au Jus *Add Foie Gras +18*

Cuban Sandwich

Smoked Pork Shoulder, Ham, Swiss Cheese, Dill Pickle, Whole Grain Mustard

Hot Chicken Sando

Crispy Buttermilk Fried Breast, Flanker Hot Spices, Bread & Butter Pickles, Slaw



TOUCHDOWN BURGER UPGRADE
Burger served in Bubbling White Cheddar Sauce
Upgrade Option For All Burgers



ENTREES

Ribeye Filet*

Pomme Purée, Charred Sping Onion, Romesco Butter

New York Steak and Fries*

Parmesan Dipper Fries, Garlic Chimichurri

Short Rib Osso Bucco

Roasted Asparagus, Farro, Pickled Spring Onion, Almond Gremolata

Smoked Bone-In Pork Chop*

Butter Beans, Roasted Tomato, Bacon Lardon, Salsa Verde

Atlantic Salmon*

Pea Purée, Baby Carrots, Sugar Snap Peas, Lemon Beurre Blanc

Roasted Chicken Breast

Forbidden Rice, Chinese Broccoli, Chili Crunch, Aromatic Chicken Jus

Fish & Chips

Pacific Cod, Crispy Fries, Malt Vinegar Remoulade

SIDES

Country Style Onion Rings VEG • Sweet Potato Waffle Fries VEG • Mashed Potatoes VEG *Add Truffle*
Roasted Asparagus VEG • Mac ‘n Cheese VEG *Add Truffle* • Glazed Baby Carrots VEG

Signature Sauce Flight

Chipotle BBQ / Truffle Mayo / Gochujang Aioli / Sriracha Ranch



SWEET TOOTH

Berry Chantilly Cake

Vanilla Cake, Mixed Berries, Strawberry Gelato

Dubai Chocolate Basque Cheesecake

Pistachio Creme Anglaise, Macerated Strawberry

Hazelnut Affogato

Chocolate Ganache, Hazelnut Gelato, Candied Hazelnuts, Espresso

Churro Sundae

Serves 2 People

Cinnamon Churros, Vanilla Ice Cream, Dulce de Leche, Mexican Chocolate Sauce, Maraschino Cherry

V Vegan VEG Vegetarian

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

CARVER ROAD
HOSPITALITY