

# FLANKER

KITCHEN + SPORTS BAR

## STARTERS & SHAREABLES

<b>Ahi Tuna Tartare Tacos</b> Wonton Shell, Cilantro, Yuzu-Guacamole, Soy Reduction	<b>23</b>	<b>Caesar Salad</b> Romaine Hearts, Parmesan Croutons, Garlic Caesar Dressing	<b>18</b>
<b>Lobster Rolls</b> Everything Spice, Fresh Herbs, Lemon Mayo	<b>32</b>	<b>Italian Chopped Salad</b> Romaine, Artichoke Hearts, Roasted Tomatoes, Olives, Red Onion, Pepperoncini, Provolone, Parmesan, Genoa Salami, Red Wine Vinaigrette	<b>24</b>
<b>Spinach Crab Dip</b> Roasted Garlic, Artichoke, Sour Cream + Tortilla Chips	<b>28</b>	<b>Roasted Beet Salad</b> <b>VEG</b> Mission Figs, Goat Cheese, Arugula, Aged Balsamic, Pistachio Granola	<b>22</b>
<b>Street Tacos</b> Carne Asada or Crispy Garlic Shrimp with Pico de Gallo, Cabbage, Spicy Lime Crema	<b>19</b>	<b>Tailgate Nachos</b> <b>VEG</b> Tajin Chips, Monterey Jack, Pico de Gallo, Avocado, Queso <i>Add Asada +8</i>	<b>22</b>
<b>Crispy Wings</b> Salt n Lemon Pepper / Buffalo / Spicy Korean Gochujang	<b>24</b>	<b>Smoked Spare Ribs</b> Spicy Thai Glaze, Asian Pear, Candied Jalapeno, Cilantro	<b>24</b>
<b>Shrimp Cocktail</b> Cocktail Sauce, Old Bay Dijonnaise	<b>22</b>		
<b>Pigs In A Blanket</b> Hot Links, Puff Pastry, Honey Mustard	<b>19</b>		
<b>Giant Soft Pretzel</b> <b>V / VEG</b> Grain Mustard, German Beer Cheese	<b>18</b>		

## WAGYU SMASH BURGERS

SERVED WITH FRIES

<b>Bacon Wagyu Smash</b> Bacon-Onion Jam, American Cheese, Toasted Brioche Bun, Garlic Aioli	<b>32</b>
<b>Wagyu Smash Patty Melt</b> Sourdough, White Cheddar, Caramelized Onions, Thousand Island <i>Add Egg +2</i>	<b>30</b>
<b>Truffle Wagyu Smash</b> Caramelized Onions, Truffle Fondue, Pickles, Fresh Truffle Aioli, Truffle Jus <i>Add Foie Gras +18</i>	<b>35</b>
<b>Smoked Pork Dip</b> Pretzel Hoagie Roll, Caramelized Onions, Jalapenos, Provolone, Au Jus	<b>28</b>
<b>Nashville Hot Chicken Sando</b> Buttermilk Fried Breast, Flanker Hot Spices, B&B Pickles, Slaw, Sesame Seed Bun	<b>28</b>

## ENTREES

<b>New York Steak and Fries</b> Garlic Chimichurri	<b>45</b>
<b>Braised Short Ribs</b> Pomme Puree, Roasted Root Vegetables, Natural Jus	<b>44</b>
<b>Smoked Bone-In Pork Chop</b> Roasted Brussels Sprouts, Bacon-Onion Jam, Roasted Apples, Mustard Jus	<b>42</b>
<b>Atlantic Salmon</b> Butternut Squash Puree, Roasted Delicata Squash, Frisee, Pomegranate, Pumpkin Seed	<b>34</b>
<b>Roasted Chicken Breast</b> Pee wee Potato, Cremini Mushroom, Pearl Onion, Bacon Lardon, Chicken Jus	<b>32</b>
<b>Fish &amp; Chips</b> Pacific Cod, Crispy Fries, Malt Vinegar Remoulade	<b>28</b>

## SIDES

Country Style Onion Rings **VEG** | 12 • Sweet Potato Waffle Fries **VEG** | 12 • Mashed Potatoes **VEG** Add Truffle +9 | 12  
Roasted Brussels Sprouts **VEG** | 14 • Mac 'n Cheese **VEG** Add Truffle +9 | 14 • Glazed Baby Carrots **VEG** | 14

## SWEET TOOTH

<b>German Chocolate Cake</b> Layered Coconut Pecan Filling, Coconut Gelato	<b>14</b>
<b>Pumpkin Basque Cheesecake</b> Pecan Crumble, Cinnamon Chantilly	<b>16</b>
<b>Rootbeer Float</b> Boylans Rootbeer, Vanilla Soft Serve, Snickerdoodle Cookie	<b>15</b>
<b>Apple Pie Sundae</b> Vanilla Ice Cream, Apple Compote, Pie Crust, Warm Caramel, Streusel	<b>19</b>

  
**Breast Cancer**  
 AWARENESS MONTH

**\$35 BURGER & MOCKTAIL**

\$5 FOR EACH PURCHASE WILL BENEFIT THE LAS VEGAS BREAST CANCER WARRIORS



**V** Vegan **VEG** Vegetarian

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

**CARVER ROAD**  
HOSPITALITY