

Poblano Queso

Roasted poblano queso cheese with wood fired Naan bites 12

Truffle Fries

Hand cut Kennebec potatoes, parmesan, rosemary and truffle aioli 10

Hand Battered Onion Rings

Thick cut battered onion rings and housemade dipping sauce 9

Chicken Chunks

Buttermilk marinated fried tenderloin chunks tossed in your choice of sauce. Buffalo, BBQ, Asian Ginger, Garlic Parmesan, Chic Sauce or Housemade Chipotle Hot Sauce. Served with housemade ranch or bleu cheese dressing 12

Caprese Skewers

Tomato medley, fresh mozzarella, basil and balsamic reduction with wood fired Naan bites 11

Coconut Shrimp

Toasted coconut crusted jumbo shrimp served with pineapple salsa 11

Pub Pretzels

Bavarian pretzel sticks served with poblano queso and seasonal beer mustard 12

Spinach Artichoke Dip

Fresh spinach, artichokes hearts, cream cheese, roasted red bell peppers and herbs with wood fired Naan bites 10

Garlic Cheesy Bread

Wood fired flatbread, garlic butter and house cheese blend, served with housemade ranch or marinara 15

Stuffed Mushrooms

Cremini Mushrooms, cajun shrimp stuffing and parmesan toasted bread crumbs 13

Calamari

Point Judith buttermilk marinated breaded calamari available Flamingo or Buffalo style with a side of housemade ranch or bleu cheese dressing 13

Street Corn Dip

Classic Mexican street corn dip with wood fired Naan bites 12

French Onion Soup

Classic French Onion soup, housemade croutons and house cheese blend 7

Cheese Curds

Fried Wisconsin aged white cheddar with a light tempura batter, served with housemade ranch or marinara 11

Hogge-Fired Flatoreas

Flatbreads are made with house cheese blend

Pepperoni

Classic marinara and cupping pepperoni 16

Hawaiian

Smoked brisket, applewood bacon and pineapple. Finished with fresh cilantro and BBQ sauce 19

Cajun Shrimp

Cajun grilled shrimp finished with roasted corn and black bean pico 19

Chicken Bacon & Ranch

Grilled chicken and smoked applewood bacon drizzled with housemade ranch 18

Margherita

Tomato medley, garlic, fresh mozzarella, olive oil and fresh basil 17

BBQ Brisket

Smoked beef brisket, pickled red onion, banana peppers and housemade BBQ ranch 18

Veggie

Roasted garlic, sautéed peppers & onions, artichoke hearts and mushrooms 16

From the Garden

+ Chicken 4 · + Shrimp 5 + Steak 9 · + True North Salmon 6

House Salad

Mixed greens topped with tomato, cucumber, red onion, shredded cheddar jack and croutons 9

Smokey Hills Chopped Salad

Mixed greens, rainbow kale, smoked beef brisket, applewood bacon, roasted corn, tomato, banana pepper and cornbread croutons 16

Bleu on Black

Mixed greens, bleu cheese crumbles, tomato, cucumber, red onion and croutons 11

Buffalo Chicken

Mixed greens, buttermilk marinated fried chicken tenderloin chunks tossed in Buffalo sauce, applewood bacon, bleu cheese crumbles, shredded cheddar jack, red onion, tomato and croutons 15

Flamingo Caesar

Charred Artisan romaine lettuce, shaved parmesan and housemade croutons 10

Dressings:

Ranch
Lime Vinaigrette
Italian
Balsamic Vinaigrette
Honey French

All burgers are a house blend of chuck, brisket and short rib served on a toasted potato bun

All burgers and sandwiches served with a choice of housemade chips, hand cut fries, side salad or coleslaw.

> Sub sweet potato tots or fresh cut onion rings 3

House Burger

Choice of cheese, lettuce, vine ripe tomato, onion and pickle 15

BBQ Bacon Burger

Applewood bacon, cheddar cheese, house battered onion straws and KC Style BBQ sauce 16

Guinness Burger

Swiss cheese, applewood smoked bacon, Guinness caramelized onions and mushrooms and Dijon mustard sauce served on a soft pretzel bun 16

Avocado Toast Burger

Choice of cheese, avocado, lettuce, vine ripe tomato, applewood bacon and fried egg. Served open faced on grilled multi-grain. Fork needed for this one 17

Loaded Grilled Cheese

Grilled Tuscan Bread, smoked beef brisket, Swiss, cheddar and cream cheese 15

Chicken Sandwich

Buttermilk marinated fried tenderloins, lettuce, vine ripe tomato and Chic sauce on a toasted potato bun 13

PO Boy

Fried Great Lakes Walleye, Flamingo's citrus slaw, pickled red onions and house tartar, served on a French roll 16

Classic BLT

Grilled Tuscan bread, applewood smoked bacon, lettuce, vine ripe tomato and mayo 13

Nashville Hot Chicken Sandwich

Buttermilk marinated fried chicken tenderloins, Nashville hot breading, mayo and pickles on a toasted potato bun 13 Add coleslaw for 1



Served with two sides

Coconut Shrimp or Chicken

Toasted coconut jumbo tiger shrimp or chicken served with pineapple salsa 17 Combination of shrimp and chicken 18

Bruschetta Chicken

Grilled chicken tenderloins topped with tomato medley, garlic, balsamic vinegar and parmesan cheese. Finished with melted house cheese blend 17

Great Lakes Walleye

Louisiana style breaded Great Lakes Walleye with house tartar. Blackened on request 21

N.Y. Strip Steak

12oz house seasoned Black Angus strip steak 28

Fresh True North Atlantic Salmon

Blackened or Flamingo Style 23



Snakebite Pasta

Cavatappi pasta, cajun cream sauce, grilled chicken and sautéed onions & peppers 19 Sub jumbo shrimp 2

Fettuccine Alfredo

Fettuccine pasta tossed in traditional alfredo sauce 14 Grilled chicken 16 Jumbo shrimp 18

Mac & Cheese

Cavatappi, house cheese blend bechamel 13 Grilled chicken 15 Jumbo shrimp 17 Smoked beef brisket 18

Served with side salad and house bread

Lobster Lasagna Rolls

Maine lobster, herb infused ricotta, palomino sauce and house cheese blend 18

Creole Mac & Cheese

Cavatappi, creamy cajun bechamel and jumbo tiger shrimp 18

Flamingo Ramen

Grilled chicken, noodles, kale crunch and pickled red onion in a savory broth 17



- Hand Cut Fries
- Hand Battered Onion Rings
- House Chips
- · Sweet Potato Tots with butter rum sauce
- · House Slaw
- Herb Roasted Red Skins
- Seasonal Vegetable
- · Side Salad



Chicken Chunks with one side 7 Flatbread (Pepperoni or Cheese) 7 Cheeseburger with one side 7

House Mac & Cheese 7 House Salad 7 Grilled Cheese with one side 7