

# STARTERS

## Stuffed Mushrooms 10

cheese stuffed button mushrooms topped with panko breadcrumbs 🍴

## Spicy Calabrian Shrimp 12

sautéed shrimp tossed in calabrian pepper sauce with lemon juice. topped with fresh basil

## Seafood Cakes 14

freshly made with scallops and lump crab meat. served over remoulade 🍴

## Baked Crab Dip 14

fresh lump crab meat and cheese blend with toasted crostini

## Wagyu Meatballs 12

house-made wagyu beef meatballs served with arrabiata sauce

## Prosciutto Bruschetta 12

toasted crostini served with fresh prosciutto, burrata cheese, olive oil, and balsamic drizzle

## Basket of French Rolls 5

with honey butter

## Fried Mozzarella 8

hand-breaded fresh mozzarella rounds, served over marinara 🍴

## Short Rib Wonton Tacos 14

bourbon braised short rib on freshly made wonton shells topped with pickled slaw and red onions. served with zesty salsa

## Bavarian Pretzel 12

our signature jumbo pretzel served with beer cheese and pub mustard 🍴

## SALADS

\*complimentary roll available upon request

**Dressings:** Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Italian, French, Thousand Island

### Wedge Salad 14

fresh iceberg wedge topped with bacon, gorgonzola crumbles, tomatoes, and candied walnuts. served with choice of ranch or bleu cheese

### Strawberry Salad 15

fresh strawberries and blueberries, with feta cheese, candied walnuts, sliced almonds, and green onions on fresh greens. served with house-made citrus vinaigrette

### Loaded Chicken Salad 16

grilled chicken, tomatoes, onions, cucumbers, bacon, cheddar cheese, and egg with choice of dressing

### Southwest Chicken Salad 16

fresh greens, blackened chicken, avocado, fiesta style corn and black beans with peppers and onions, cheddar cheese, and fresh tortilla crisps. served with zesty ranch

### Flagship Chopped Salad 16

chopped greens, cucumbers, red onions, kalamata olives, and banana peppers with burrata. served with freshly made roasted garlic vinaigrette

### Caesar 10

romaine, shaved parmesan, garlic-herb croutons  
• Grilled Chicken \$4 • 8oz Steak \$10 • 8oz Salmon \$10

## FLAGSHIP

### SIGNATURE BURGERS

all burgers served with tavern twists  
substitute seasoned fries for \$2 more

### Captain's Burger\* 14

half-pound angus beef patty, smoked gouda, bacon-onion jam, savory aioli, fried onions 🍴

### The Admiral\* 14

half-pound angus beef patty, provolone, prosciutto, sautéed mushrooms, fresh arugula, roasted garlic aioli

### Spicy Sailor\* 14

cajun-seasoned half-pound angus beef patty, pepper jack cheese, grilled onions and jalapeños, and chipotle aioli

### The Castaway\* 16

half-pound angus beef patty, american cheese, bacon, sautéed mushrooms, beer cheese

### Shroom n' Swiss\* 14

half-pound angus beef patty, swiss, sautéed mushrooms & onion, roasted garlic aioli 🍴

### Classic Flame\* 12

half-pound angus beef patty, choice of cheese, lettuce, tomato, pickle, onion  
Add bacon for \$2 more

**Cheese options:** American, Swiss, Gouda, Provolone, Cheddar, Pepperjack

## HANDHELDS

### Greek Chicken Wrap 14

grilled chicken, romaine, parmesan cheese, kalamata olives, red onions, tomatoes, and cucumber-dill sauce. served with tavern twists

### Sirloin Steak Wrap 16

shaved sirloin, mozzarella cheese, sautéed peppers, onions, and mushrooms, with horseradish aioli. served with tavern twists

### Smokehouse Chicken Wrap 14

crispy chicken strips, onion rings, coleslaw, cheddar & mozzarella cheeses, and smokey carolina gold sauce. served with tavern twists

### Margherita Flatbread 12

olive oil, fresh mozzarella, basil, roasted tomatoes, balsamic reduction

### Mediterranean Flatbread 12

olive oil, spinach, mozzarella, tomatoes, onions, artichoke hearts, kalamata olives, and feta cheese

### Hot Honey Chicken Flatbread 12

olive oil, grilled chicken, mushrooms, banana peppers, gouda & mozzarella, hot honey

### Chicken Club 12

grilled chicken, cheddar cheese, bacon, mayo, lettuce, and tomato. served with tavern twists -also available as a wrap 🍴

### Hand-Breaded Tenders 12

six tenders with choice of dipping sauce and tavern twists  
Ranch, Honey Mustard, BBQ, any wing sauce

### Jumbo Wings 14

ten wings tossed in your choice of sauce: mild, medium, hot, bbq, garlic parm, quiggs, captain's gold \$1 extra for sloppy

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify a food employee for more information about these ingredients.

Spring 2025

# MAINS

## PASTA

all pasta served with garlic bread and dinner salad  
\*Gluten free pasta available for \$2 more

### Pasta Primavera 16

sautéed bell peppers, onions, mushrooms, tomatoes, artichokes, and spinach with penne in a white wine parmesan sauce

### Jumbo Ravioli 16

jumbo ravioli filled with ricotta, mozzarella, provolone, parmesan, and asiago cheeses topped with house-made rosé sauce 🍴

### Chicken Alfredo 18

freshly made alfredo sauce with linguine noodles and grilled chicken 🍴

### Chicken Marsala 20

pan-seared chicken breast with sautéed mushrooms and onions with freshly made marsala sauce. served over pappardelle pasta

### Seafood Alfredo 20

shrimp and bay scallops tossed in our house-made alfredo sauce with linguine noodles

### Lobster Capellini 22

sautéed lobster meat with angel hair pasta tossed in freshly made tomato-cream sauce with fresh basil

## STEAKS & SEAFOOD

served with choice of classic side and dinner salad

### 8 oz. Sirloin Steak\* 20

### 12 oz. NY Strip\* 29



### 16 oz. Bone-in Ribeye\* 32

### Garlic Butter Flank Steak\* 24

marinated and topped with garlic butter served medium rare

#### Steak Enhancements

- Sautéed Mushrooms \$2
- Sautéed Onions \$2
- Garlic Butter \$2
- Gorgonzola Cream Sauce \$3
- Sautéed Lobster with Garlic Butter \$6

### 8 oz. Atlantic Salmon\* 22

choice of broiled, blackened, or bourbon glazed

### Coconut Crusted Mahi Mahi\* 22

topped with a pineapple beer butter sauce

### Honey-Balsamic Rainbow Trout\* 24

pan-seared and topped with honey-balsamic glaze

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

## FLAGSHIP SPECIALTIES

all specialties served with choice of classic side and dinner salad unless otherwise noted

### Apricot-Brie Chicken 20

pan-seared chicken breast stuffed with brie and fresh apricots. topped with a honey-dijon sauce with fresh thyme

### Bourbon Braised Short Rib 32

served over whipped potatoes, with asparagus and a dinner salad

### Prosciutto Cordon Bleu 20

prosciutto and fresh mozzarella rolled into a panko-breaded chicken breast and fried to a golden brown; topped with a dijon-cream sauce

### Cheese Crusted Grilled Chicken 18

two grilled chicken breasts smothered in a parmesan cheese cream sauce and toasted panko crumbs 🍴

### Sticky Ribs 24

pork loin ribs grilled and slathered in a sweet and savory glaze  
\*contains sesame\*

### Chicken Riesling 20

pan-seared chicken breast with bacon, mushrooms, and onions in a riesling-cream sauce

### Pineapple-Rum Pork Chop 24

a 10oz. grilled bone-in, center cut pork chop covered in house-made pineapple-rum glaze and topped with grilled pineapple

### Fish Dinner 18

two 6-oz pieces of hand-battered cod fried to perfection and served with seasoned fries and coleslaw

## SIDES

substituting sides may cost extra

### CLASSIC

\$3 each

- Tavern Twists (housemade chips)
- Coleslaw
- Garlic Bread
- Applesauce
- Baked Potato (after 4pm)
- Fresh Vegetable
- Rice Pilaf

### PREMIUM

\$5 each

- Corn Soufflé
- Onion Rings
- Parmesan Truffle Twists
- Dinner Salad
- Caesar Salad
- Loaded Baked Potato (after 4pm)
- White Cheddar Mac
- Soup of the Day
- Seasoned Fries
- Roasted Redskin Potatoes
- Whipped Gold Potatoes

### ULTIMATE

\$8 each

- Parmesan Truffle Fries
- Loaded Seasoned Fries
- Lobster Mac & Cheese
- Truffled Roasted Redskin Potatoes
- Onion Rings with jalapeño aioli

◆ Ask your server about our delicious desserts! ◆

serving products

All food is prepared fresh to order

Flagship Favorite

Please allow extra time for food preparation during peak hours

\*We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur\*

20% Gratuity may be applied to groups of 8 or more

Spring 2025