



APPETIZERS

TOWER OF RINGS \$12

buttermilk ranch | house bbq

SHRIMP COCKTAIL \$12

cocktail sauce | lemon

MARYLAND-STYLE CRAB CAKES \$16

lemon aioli

DEEP FRIED WISCONSIN CHEDDAR CHEESE CURDS \$9

buttermilk ranch

FRIED MUSHROOMS \$7

parmesan | buttermilk ranch

ROASTED CORN QUESO \$13

chipotle beef | tortilla chips

SOUP/SALAD

FRENCH ONION SOUP \$7

Swiss | provolone | garlic crouton

LOADED BAKED POTATO SOUP \$6

bacon | cheddar | green onion

FLINT CREEK WEDGE \$13

iceberg wedges | bleu cheese dressing | marinated tomato | bacon | bleu cheese crumbles
fried shallots | balsamic reduction

CAESAR SALAD \$9

creamy parmesan dressing | croutons

FLINT CREEK SPRING SALAD \$13

spinach | salad mix | candied walnuts | mandarin oranges | feta cheese
strawberries | poppy seed dressing

SALAD ADD-ONS

8 oz Grilled Chicken Breast \$7

6 Grilled Shrimp \$9

Grilled 8 oz Salmon \$12

HANDHELDS

served with hand-cut fries

FLINT CREEK STEAKHOUSE BURGER \$14

bacon | cheddar | crispy onion straws | lettuce | tomato | pickle | brioche

RIB-EYE PHILLY \$14

shaved rib-eye | caramelized onions | provolone | hoagie

CHICKEN DELUXE \$13

charbroiled chicken breast | Swiss | bacon | mayonnaise | lettuce | tomato | brioche

BELLY BLT \$15

Boursin® | cheddar & Monterey Jack | house smoked pork belly | lettuce | tomato
Carolina gold bbq | sliced sourdough

SHRIMP STREET TACOS \$16

blackened shrimp | avocado | pico de gallo | flash fried spinach | chipotle aioli

20% gratuity will be added to parties of 8+.

Consuming raw or uncooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness.

Food prepared in our kitchens may contain these ingredients;

milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.

PREMIUM STEAKS

charbroiled | topped with shallot butter | crispy onion straws
served with choice of two sides

6 OZ FILET MIGNON \$36

8 OZ FILET MIGNON \$44

10 OZ SIRLOIN \$30

12 OZ N.Y. STRIP \$25

12 OZ RIB-EYE \$33

***** ADD 6 GRILLED SHRIMP TO ANY STEAK \$9**

STEAK TEMPERATURES

Rare | cold red center

Medium Rare | warm red center

Medium | light red center, warm throughout

Medium Well | light pink center, warm throughout

Well | no pink, thoroughly cooked

CHEF'S SPECIALTIES

GRILLED SALMON \$22

Atlantic fillet | bourbon glaze | served with choice of two sides

FISH AND CHIPS \$17

beer-battered fish | hand-cut fries | tartar sauce | lemon

ASIAGO SHRIMP \$20

charbroiled | asiago butter | crostini | served with choice of two sides

BLACKENED CHICKEN PASTA \$16

blackened chicken breast | andouille cream sauce | fettuccine | crostini
add blackened shrimp \$9

CHICKEN-FRIED STEAK \$17

crispy fried beef steak | white gravy | served with choice of two sides

APPLE BOURBON PORK CHOP \$16

Granny Smith apples | served with choice of two sides

BUTTERMILK FRIED CHICKEN \$16

crispy chicken breast | white gravy | served with choice of two sides

SIDES \$3

SIDE SALAD

SIDE CAESAR

HAND-CUT FRIES

GREEN BEANS

SWEET ROASTED CORN

BAKED IDAHO POTATO

LOADED BAKED POTATO (\$2 ADDITIONAL)

MASHED POTATOES

PREMIUM SIDES \$5

ELEVATE YOUR ENTRÉE SIDE OPTIONS \$2.50

MAC N' CHEESE

MAPLE BACON BRUSSELS

GRILLED ASPARAGUS

ONION RINGS

PARMESAN RISOTTO

20% gratuity will be added to parties of 8+.

Consuming raw or uncooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness.

Food prepared in our kitchens may contain these ingredients;

milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.