



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

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

AUTUMN COBB SALAD \$17
greens | chicken | egg | roasted butternut squash | dried cranberries | feta cheese
bacon | crispy apple chips | maple balsamic vinaigrette

CAESAR SALAD \$9
creamy parmesan dressing | croutons

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

RIBEYE PHILLY \$14
shaved rib-eye | caramelized onions | provolone | hoagie

BELLY & BOURSIN® GRILLED CHEESE \$14
boursin® | cheddar & monterey jack | house smoked pork belly | house bbq | brioche

HOT HONEY CRISPY CHICKEN SAMMIE \$13
mayonnaise | pickles | lettuce | tomato | brioche

CHICKEN DELUXE \$13
charbroiled chicken breast | Swiss | bacon | mayonnaise | lettuce | tomato | brioche

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 entree side options \$2.50

Mac n' Cheese

Maple Bacon Brussels

Grilled Asparagus

Onion Rings

Parmesan Risotto

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