



APPETIZERS

TOWER OF RINGS 12
buttermilk ranch, house bbq

ROASTED CORN QUESO 13
chipotle beef, tortilla chips

SHRIMP COCKTAIL 12
cocktail sauce | lemon

FRIED MUSHROOMS 9
Parmesan, buttermilk ranch

CHARCUTERIE 22
selection will vary

FIRECRACKER SHRIMP 14
coconut shrimp, firecracker sauce, crispy onion straws

DEEP FRIED WISCONSIN CHEDDAR CHEESE CURDS 11
buttermilk ranch

SOUPS AND SALADS

MUSHROOM & PECAN BISQUE 6
domestic mushrooms, toasted pecans

LOADED BAKED POTATO SOUP 6
bacon, cheddar, green onion

FLINT CREEK WEDGE 13
iceberg wedge, bacon, egg, marinated tomato, bleu cheese crumbles, fried shallots, balsamic reduction, bleu cheese dressing

STEAKHOUSE COBB 13
romaine, spring mix, bacon, egg, chicken, avocado, corn, tomato, Vermont cheddar herbed ranch

CAESAR SALAD 9
creamy Parmesan dressing, croutons

SALAD ADD-ONS
Grilled 8 oz. Chicken Breast 7
6 Grilled Shrimp 10
Grilled 8 oz. Salmon 17

HANDHELDS

served with choice of one side

FLINT CREEK STEAKHOUSE BURGER 14
bacon, cheddar, crispy onion straws, lettuce, tomato, pickle, brioche bun

RIBEYE PHILLY 17
shaved ribeye, caramelized onions, provolone, hoagie

SHRIMP STREET TACOS 16
blackened shrimp, avocado, pico de gallo, flash-fried spinach, chipotle ranch

CHICKEN DELUXE 13
choice of grilled or fried crispy, bacon, Swiss, lettuce, tomato, mayonnaise

*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.*

STEAKS

Charbroiled, topped with shallot butter, crispy onion straws, served with choice of two sides

6 OZ FILET MIGNON 40

8 OZ SIRLOIN 26

10 OZ NEW YORK STRIP 28

12 OZ RIBEYE 38

*** ADD 6 GRILLED SHRIMP TO ANY STEAK 10

*** ADD HALF GRILLED LOBSTER TAIL TO ANY STEAK 16

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 26

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

GRILLED LOBSTER TAIL 38

Wood-Fired, Asiago butter, 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 21

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

MASHED POTATOES

SWEET POTATO FRIES

PREMIUM SIDES 5

ELEVATE YOUR ENTRÉE SIDE OPTIONS 2.50

MAC N’ CHEESE

LOADED BAKED IDAHO POTATO

MAPLE BACON BRUSSELS

GRILLED ASPARAGUS

ONION RINGS

PARMESAN RISOTTO

MUSHROOM SPINACH RISOTTO

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

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