

BAR MENU

APPETIZERS

PORTOBELLA FRIES

crispy hand battered, balsamic reduction, horseradish sour cream \$8

SWEET AND SPICY WINGS

one pound house fried naked chicken wings, chipotle peach glaze \$10

TOTCHOS

crispy tater tots, taco meat, house queso, tomatoes, jalapeno-cilantro crema \$10

THE KLEEMANN PLATTER

soft pretzels, smoked sausage, sharp cheddar, grainy dijon, sweet gherkins \$13

CHICKEN TENDERS

hand dipped chicken, choice of ranch, bbq, or honey mustard dipping sauce \$8

PUB STYLE MUSSELS

chilean blue mussels, pork sausage, onions, citrus - butter sauce, grilled ciabatta \$12

THAI CURRY MUSSELS

chilean blue mussels, lime-coconut curry sauce, spinach, roasted pepper, grilled ciabatta \$12

MOULES FRITES

chilean blue mussels, red onions, garlic, belgian butter - wine sauce, crispy fries \$12

FRIED BRUSSELS SPROUTS

seasoned brussels sprouts, Fuji apple, cheddar, crisp bacon, chili-maple drizzle \$10

CHISLIC

fried ribeye bites, steak spice, spicy bbq sauce, salt and pepper chips \$9

SALADS

Add grilled chicken breast for \$3.

THE WEDGE

iceberg, smoked bacon, crispy onion straws, tomato, gorgonzola, balsamic vinaigrette \$8

CRANBERRY SPINACH SALAD

baby spinach, pear, crumbled gorgonzola, walnuts, dried cranberry, spiced maple vinaigrette \$9

ITALIAN CHOPPED SALAD

mixed greens, tomato, red pepper, banana pepper, pepperoni, mozzarella, croutons, italian vinaigrette \$10

PIZZA

Featuring hand-shaped garlic herb butter crust, mozzarella and Detroit-style brick cheese blend

AMERICANO

house red sauce, pepperoni, italian sausage, smoked bacon, herbed parmesan \$14

FUNGHI

garlic cream, roasted mushrooms, crispy bacon, caramelized onions \$14

BBQ CHICKEN

spicy bbq, grilled chicken, red onion, cheddar \$14

BUILD YOUR OWN

pick your sauce & toppings to create the perfect pie! plain cheese \$10

each additional topping \$1.50

(pepperoni, italian sausage, bacon, tomato, grilled chicken, roasted mushrooms, gorgonzola, roasted red pepper, banana pepper, red onion, caramelized onions)

EXECUTIVE CHEF
JOSEPH HULS



RESTAURANT MANAGER
AMANDA LAND

BAR MENU

MAINS

Sandwiches served with salt and pepper chips and dill pickle spear.

Upgrade to fries for \$1.

Upgrade to tots for \$2.

Add small garden salad for \$3.

DINER SMASH BURGER

1/3 pound patty, smoked gouda, black pepper mayo, balsamic onion-bacon jam, brioche bun \$9

FISH AND CHIPS

hand dipped Atlantic cod, crispy fries, coleslaw, house tartar sauce, lemon \$13

THE BLACKJACK

blackened chicken, jack cheese, sauteed onions, blackjack sauce, brioche bun \$8

CUSTOM BUILT BURGER

1/3 pound patty, brioche bun \$8

each additional topping \$1

(smoked gouda, monterey jack, american, mozzarella, gorgonzola, cheddar, crispy bacon, caramelized onions, crispy onion straws)

FLUSHY CHEESESTEAK

chopped ribeye, queso sauce, bbq, smoked bacon, crispy onions, black pepper mayo, ciabatta \$13

MUSHROOM MAC AND CHEESE

roasted mushrooms, house cheese sauce, pasta, herbed breadcrumb topping \$12

GARLIC CHICKEN PASTA

grilled chicken, smoked bacon, tomatoes, spinach, garlic cream, pasta, parmesan breadcrumb \$12

BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Cherry Coke, Sprite, Lemonade Iced Tea

BEER

We have a wide variety of canned and draft imported and domestic brews.

ALCOHOL

We are proud to feature a selection of wines by the glass, as well as a nice variety of signature cocktails to enjoy. Ask your server for availability.

SPECIAL EVENTS

Flushing Valley features an 18,000 square foot clubhouse that boasts scenic views overlooking our well manicured landscaping that can serve as the ideal setting for a variety of events

- Weddings and Receptions
- Bachelor and Bachelorette Parties
- Birthday Parties
- Graduations and Open Houses
- Golf Outings
- Baby Shower
- Bridal Shower
- Funeral Gatherings
- Class Reunions
- Family Reunions
- Business Meetings
- Luncheons

Let our professional and courteous staff help you to throw a memorable event!

EXECUTIVE CHEF
JOSEPH HULS



RESTAURANT MANAGER
AMANDA LAND