



FLUSHING VALLEY

EVENT MENU

MAINS

King Crab Legs \$MP

lemon, butter

12 oz Garlic Crusted Prime Rib \$30

*reverse seared technique, scratch au jus,
horseradish sour cream*

4 oz Crab Cakes \$18

charred lemon, Old Bay mayo

Slow Cooked Beef Brisket \$16

Dr. Pepper BBQ, crispy onions

Filet Mignon \$23

6 oz handcut bacon wrapped filet

Chicken Marsala \$14

herb roasted mushrooms, marsala cream

Top Round Roast Beef \$14

slow roasted, pan gravy

Troppo Pork \$12

apple, walnut, gorgonzola, Hot Damn cream

Tropical Chicken \$13

Jerk marinade, mango-pineapple salsa

6 oz Lemon Pepper Salmon \$15

lemon zest gremolata, cracked pepper

6 oz Blackened Salmon \$16

tomato beurre blanc

Chicken Picatta \$12

lemon caper cream sauce

Chicken Parmesan \$14

herb breaded, house red sauce, mozzarella

Sweet BBQ Pork \$12

sweet bourbon bbq sauce, crispy onions

Glazed Ham \$13

hand carved, spiced pineapple glaze

Cold Water Lobster Tail \$28

lemon, butter

Black Tiger Shrimp \$14

6 oz skewer, parsley butter

Diver Scallops \$38

*large scallops, hazelnut brown butter,
orange - tomato compote*

Spiced Duck Breast \$17

*cooked medium, thin sliced,
Blueberry - red wine reduction*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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STARCHES

Garlic Mashed Potatoes \$2

Herb Roasted Baby Reds \$2

Triple Cheese Macaroni \$4
cheddar, american, parmesan

Twice Baked Potato \$4
cheddar, bacon, scallion

Parmesan Risotto \$4
arborio rice, garlic chicken broth, parmesan

Gnocchi \$4
garlic brown butter, parsley

Traverse City Wild Rice \$3
red apple, dried cherry, walnut

Mashed Sweet Potatoes \$3
maple, cinnamon butter

Pasta Marinara \$2
rigatoni, basil, parmesan

Fetticuiini Alfredo \$2
house made sauce, parmesan, parsley

Executive Chef
Joseph Huls

Restaurant Manager
Christina Zimmer

VEGETABLES

Corn Cobbette \$1

Corn O'Brien \$2
red peppers, onions, garlic

Seasonal Vegetable Medley \$3

Maple Glazed Carrots \$2

Grilled Asparagus \$6

Brussels Sprouts \$5
red apple, crispy bacon, balsamic

Green Bean Almondine \$3
garlic herb butter, toasted almonds

SALADS

House Salad \$3
tomato, cucumber, onion, cheese, croutons

Michigan Salad \$4
spinach, red apple, cherry, walnut,
gorgonzola, balsamic vinaigrette

Peach Salad \$5
mixed greens, peach, almonds, basil,
mozzarella, spiced maple vinaigrette

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