

# FLAHERTY'S DINNERS

Dinner served Sunday -Thursday (4:00pm-10pm) Friday & Saturday (4:00pm-11pm)

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## APPETIZERS

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Soup of the Day ..... 3.75 cup/ 4.75 bowl

Lobster Bisque ..... 5.99 cup/ 7.50 bowl

French Onion Soup ..... crock/ 5.25

Calamari ..... 7.99

Calamari rings lightly floured & deep fried.

Jumbo Shrimp Cocktail ..... 7.99

Three large tender shrimp served with cocktail sauce.

Caprese Salad ..... 4.99

Fresh basil, tomatoes and sliced fresh mozzarella cheese and basil vinaigrette.

Artichoke Hearts French ..... 7.99

Artichoke hearts dipped in egg batter. Sautéed in lemon sherry sauce.

Crab Cakes ..... 8.99

Lump crab cakes breaded with a spicy aioli sauce.

Bangkok Shrimp ..... 7.99

Panko breaded shrimp, deep fried and tossed in a spicy Bangkok plum chili sauce.

Lobster Ravioli ..... 8.99

Lobster stuffed ravioli topped with a rich lobster cream sauce.

## BEEF ENTRÉES

Beef entrées served with tossed salad ,rolls, butter & with your choice of pasta, potato, or rice.

Steak sauces available - Bearnaise - Bordelaise - Sherry Glazed Mushroom - Flaherty Ale

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New York Strip ..... 24.99

14 oz Certified Angus Beef char- broiled to order. Served with choice of sauce. Sautéed mushrooms on request.

Filet Mignon ..... 24.99

10 oz Beef Tenderloin Filet char- broiled & served with sautéed mushrooms and choice of sauce.

London Broil ..... 17.99

Certified Angus Beef Flank steak thinly sliced and covered with a brandied mushroom sauce.

Au Poivre ..... NY Strip 24.99 / Filet 24.99

14oz Certified Angus Beef New York Strip or Tenderloin pressed with peppercorns, & sautéed in a mushroom brandy scallion sauce.

Bourbon Glazed Sirloin ..... 18.99

10 oz Certified Angus Beef char broiled with a glazed bourbon garlic sauce.

Prime Rib ..... Regular 19.99 / Flaherty Cut 24.99

USDA Choice Beef slow roasted. Served Thursday, Friday & Saturday evening

## VEAL ENTRÉES

Veal entrées served with tossed salad ,rolls, butter & with your choice of pasta, potato, or rice.

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Veal French ..... 16.99

Tender medallions of veal dipped in egg batter, sautéed in a lemon sherry sauce.

Veal Parmesan ..... 16.99

Veal loin breaded, deep fried and topped with marinara sauce and Mozzarella cheese

Veal Marsala ..... 16.99

Tender medallions of veal sautéed with mushrooms and scallions in a Marsala wine sauce.

Veal Oscar ..... 16.99

Veal dipped in egg, sautéed and served with asparagus spears, crab meat and Bearnaise sauce.