


# Flagstones Restaurant and Koi Lounge Menu

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> .....	14
Aged ham, salami, mustard, pickles, and selection of cheeses with preserved fruit and crusty bread	
<b>STEAK &amp; STOUT SLIDERS*</b> .....	12
3 steak sliders with thin-sliced top sirloin, melted Gouda and stout-braised onions on buttered buns	
<b>PROSCIUTTO &amp; ARUGULA FLATBREAD</b> .....	10
Fresh mozzarella, prosciutto, topped with arugula, Roma tomato, baked and drizzled with a balsamic vinegar glaze	
<b>BLACK PEPPER &amp; GARLIC CHICKEN WINGS</b> .....	9
6 jumbo wings tossed in our buffalo pepper garlic sauce; served with bleu cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> .....	8
Spinach, artichoke hearts, cream cheese, aged cheddar and Monterey Jack cheese blended and served hot with crostini	
<b>CHICKEN QUESADILLA</b> .....	13
Served with tomatillo salsa verde, roasted peppers, cheddar and Jack cheeses	
<b>CHARRED TOMATO LIME GUACAMOLE</b>  .....	7
Our housemade guac; served with tortilla chips	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> .....	7
Aged white cheddar topped with breadcrumbs and baked golden brown	
<b>BRUSSELS &amp; BACON</b>  .....	8
Oven roasted and sautéed with crispy bacon and caramelized onion	





## SOUPS

<b>CHICKEN &amp; WILD RICE MUSHROOM SOUP</b>  .....	6
Shiitake and shredded chicken in a light chicken broth with a blend of wild brown and black rice	
<b>SOUP DU JOUR</b> .....	6

## CHEF'S FAVORITES

<b>NY STRIP STEAK*</b>  .....	30
A 12 oz. NY strip steak served with horseradish mashed potatoes, grilled vegetables and roasted shallots	
<b>JUMBO SHRIMP COCKTAIL</b>  .....	15
With a spicy v-8 infused cocktail sauce	
<b>GREEK SALAD</b>  .....	10
Romaine lettuce, cucumbers, red onion, Kalamata olives, feta cheese, peppercinis, stuffed grape leaves, and roasted garlic dressing	

## MAINS

<b>SRIRACHA-GLAZED SIRLOIN*</b>  .....	25
Marinated center cut sirloin with horseradish mashed potatoes, grilled vegetables and a zesty Sriracha glaze	
<b>RIBEYE STEAK*</b>  .....	32
A 12 oz. Ribeye Steak char broiled as you like it, served with grilled vegetables and horseradish smashed potatoes	
<b>MEDITERRANEAN SHRIMP PASTA</b> .....	21
Bowtie pasta, sautéed with fresh spinach, mushrooms & cherry tomatoes in a light pesto cream with jumbo shrimp	
<b>SALMON WITH KALE &amp; MUSHROOMS*</b>  .....	25
Grilled salmon with fresh kale seasoned and sautéed in butter with crimini mushrooms	
<b>CHICKEN ESPINACA</b>  .....	16
A marinated charbroiled chicken breast topped with bacon, spinach, sautéed mushrooms and roasted red pepper in a Monterey Jack salsa	


## HANDHELDS

All of our Handhelds are served with your choice of side

<b>TURKEY CLUB</b> .....	12
Layered with roasted turkey, bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	
<b>GRILLED CHICKEN BREAST SANDWICH</b> .....	12
With basil pesto, tomato and feta cheese	
<b>CUBAN SANDWICH</b> .....	12
Sliced pork, ham, pickles, Swiss cheese, and mustard on a club roll	
<b>GRILLED STEAK WRAP*</b> .....	13
Seasoned grilled top sirloin with Monterey Jack cheese, black beans, roasted red pepper and cilantro, wrapped in a grilled flour tortilla	

## BURGERS

Burgers are served with your choice of side. Our half-pound burgers are hand-formed from fresh Angus beef

<b>BACON AVOCADO BURGER*</b> .....	15
Topped with 2 strips of crisp Applewood bacon and sliced avocado with a side of chipotle aioli	
<b>BLACK RUM BACON JACK BURGER*</b> .....	16
Pepper jack, thick cut Applewood bacon, stout braised onion, pickles topped with our housemade sweet and spicy black rum BBQ sauce	
<b>THE HOUSE BURGER*</b> .....	13
Topped with melted cheese of your choice and our housemade burger sauce	
<b>VEGGIE BURGER</b>  .....	12
Mixed grains and vegetables topped with sliced avocado and tomatoes with a side of chipotle aioli	

## SALADS

**COBB SALAD**  13  
Romaine, chicken breast, hard-boiled egg, avocado, bacon, blue cheese, tomato, and truffle vinaigrette

**BEET SALAD**  9  
With toasted hazelnuts, blue cheese, baby kale and truffle vinaigrette


### ADD\*

Shrimp +7  
Salmon +6  
Chicken +5

## CAESAR SALAD

8  
Romaine, shaved aged Parmesan cheese and croutons, tossed in our Caesar dressing

## QUINOA & BABY GREEN SALAD

9   
With feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette

## SIDES

<b>HOUSE SALAD</b> .....	7
<b>HORSERADISH MASHED POTATOES</b> .....	4
<b>FRENCH FRIES</b> .....	4
<b>HOUSEMADE PUB CHIPS</b> .....	3
<b>ASSORTED GRILLED VEGETABLES</b> .....	5

## SWEETS

<b>FLOURLESS CHOCOLATE CAKE</b> .....	9
<b>PEANUT BUTTER MOUSSE PIE</b> .....	7
<b>NY CHEESECAKE</b> .....	7
<b>SORBETTO</b> .....	5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.  Indicates Lighter Fare  Indicates a Gluten Free Item

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## MULES

### CROWNED JEWEL

Our house mule – cranberry juice and a drop of blood orange bitters added to vodka, ginger beer and fresh lime, all served over ice in a copper mug

11

### MOSCOW MULE

The original – vodka, ginger beer and fresh lime juice served over cracked ice in a copper mug

11

### MEXICAN MULE

Silver tequila, ginger beer and fresh lime juice served over cracked ice in a copper mug

11

### KENTUCKY MULE

Bourbon, ginger beer and fresh lime juice served over cracked ice in a copper mug

11

## CLASSIC COCKTAILS

### BEE'S KNEES ..... 8

Gin, honey and fresh lime juice are shaken vigorously and served "up" with a lemon twist

### COSMOPOLITAN ..... 9.5

Vodka, Cointreau, fresh lime juice and cranberry juice are shaken and served "up" with an orange twist

### MARGARITA ..... 10

Silver Tequila and Cointreau combined with our housemade sour mix and fresh squeezed lime juice on ice or "up" – with a salted rim if you like

### PIMM'S CUP ..... 8.5

The famed Pimm's #1 liqueur with our housemade sour mix, a bit of cucumber and notes of citrus; served over ice

### BOURBON OLD FASHIONED ..... 9.5

Bourbon, housemade simple syrup and a touch of orange bitters, on ice

### MINT JULEP ..... 11

Bourbon blended with our housemade simple syrup served in a copper mug over ice with muddled mint leaves, fresh mint garnish

### CUBAN MOJITO ..... 9

White rum, fresh lime juice and housemade simple syrup are shaken and poured over ice with muddled mint leaves. A bit of club soda and fresh mint leaves top it off

## WINE

### WHITE

Sparkling – Chandon Brut, CA .....	15/-
Moscato – Villa Pozzi, Italy .....	7/26
Pinot Grigio – Voga, Italy .....	8/28
Pinot Grigio – Danzante, Italy.....	9/36
Chardonnay – Caliterra Reserva, Chile .....	9/32
Chardonnay – 10 Span, CA .....	8/28
Sauvignon Blanc – Murphy Goode, CA.....	8/29
Sauvignon Blanc – Ara Single Vineyard, New Zealand.....	12/48
White Zinfandel – Brotherhood, New York.....	7/26
Reisling – J. Lohr "Bay Mist" Monterey County, CA.....	7/28

### RED

Pinot Noir – Francis Ford Coppola "Votre Sane", CA .....	9/36
Pinot Noir – Josh Cellars, CA .....	11/40
Pinot Noir – Meomi, CA .....	13/50
Merlot – Blackstone, CA .....	8/30
Merlot – Caliterra Reserva, Chile.....	9/32
Cabernet Sauvignon – Columbia Crest, WA .....	8/30
Cabernet Sauvignon – Caliterra Reserva, Chile .....	9/32
Malbec - Dona Paula, Argentina .....	10/36
Malbec - Ruta 22, Argentina .....	8/28

## BEER

### DRAFT

Blue Moon .....	6
Samuel Adams Seasonal .....	6
Stella Artois .....	6
Murphy's .....	6
Flower Power IPA- Ithaca, NY.....	6
Captain Lawrence Freshchester Pale Ale- Elmsford, NY.....	6

### BOTTLED

Bud Light .....	5
Budweiser .....	5
Coors Light .....	5
Miller Lite.....	5
Michelob Ultra .....	5
Yuengling.....	6
Corona Extra.....	5.5
Corona Light .....	5.5
Amstel Light .....	5.25
Heineken .....	5.5
Heineken Light .....	5.5
Guinness (can) .....	7
O'Doul's .....	4.5
Angry Orchard .....	6