

BEVERAGE MENU

WHITE WINE

	Glass / Bottle
Fox Brook White Zinfandel* This is a pale pink wine with aromas of strawberries, raspberries and fresh peach.	\$7.00 / \$22
Bollini Pinot Grigio Trentino - Italy Straw yellow in color, clear-cut and delicate on the nose, with scents of acacia flowers,	\$9.00 / \$35
Sonoma Cutrer Chardonnay* Reflects a balance of fruit flavors and oak aging, creating a fuller-bodied white wine chardonnay.	\$10.00 / \$35
Harken Chardonnay* 100% Barrel fermented for 8 months in fusion barrels made of 50% American oak and 50% French oak.	\$9.00 / \$35
Elouan Chardonnay - Oregon	\$10.00 / \$35
Sea Sun Sunrise Chardonnay* This wine combines lemon zest and flavors of peaches and apricots with flavors of oak and acidity.	\$9.00 / \$35
J Lohr Riesling* Sleek. Refreshing. Exuberant. Absolutely delicious. Fruit aromas with apricot, apple and rose pedal spice.	\$9.00 / \$35
Matua Sauvignon Blanc - New Zealand A balanced mouth feel packed with crisp citrus notes and a hint of vibrant passion fruit and basil.	\$9.50 / \$35
Grgich Sauvignon Blanc - Napa Valley* This bright, zesty Savignon Blanc delivers great aromatic complexity by opening with aromas of fresh lime, lemon verbena and gooseberry.	\$12.50 / \$45
Piquito's Moscato - Spain Crisp and approachable Spanish Moscato	\$9.50 / \$34
Allegro Semi-Sweet Moscat* Crisp and approachable Spanish Moscato	\$8.50 / \$30
LINE 39* - House Chardonnay - Sauvignon Blanc - Pinot Grigio	\$7.00 / \$22
Korbel Brut Champagne By-The-Bottle Refined, with a balanced, medium-dry finish. Enjoy lively aromas and flavors of apple, pear, and white peaches.	\$30.00

*California Wines

DRAFT BEER

Pilsner - Lagers	
Miller Lite 4.7% 7-IBU.....	\$5.00
Coors Light 4.7% 7-IBU.....	\$5.00
Pilsner Urquell ½ Liter 4% 37-IBU.....	\$6.50
Modelo Especial 4.1% 11-IBU.....	\$5.50
Ales - Stouts	
Blue Moon Belgian Wheat Ale 5.4% 9-IBU.....	\$5.50
Lakefront Riverwest Stein 5.7% 16-IBU.....	\$6.00
Great Lakes Crushworthy Lo-Cal Wheat 4.0% 10-IBU.....	\$6.00
Leinie Oktoberfest 5.1% 20 IBU.....	\$6.00
Guinness Pint 4.2% 40-IBU.....	\$7.00
IPAs	
Toppling Goliath Pseudo Sue IPA 6.8% 45-IBU.....	\$7.00
Great Lakes Brewing: Hazecraft IPA 6.7% 40-IBU.....	\$6.00
Badger State Caddyshack Hazy IPA 4.4%.....	\$6.00
Leinenkugel Summer Shandy 4.2%.....	\$5.50

RED WINE

	Glass / Bottle
St. Francis Cabernet* Rich, chewy blackberry and black currant flavors	\$9.50 / \$34
Bonaza Cabernet* Created by Chuck Wagner of Caymus Vineyards, this wine is delicious, accessible and enjoyable over a meal.	\$11.00 / \$40
Crios de Susana Balbo Malbec - Argentina A fresh, pure expression of the varietal, with aromas of violets, cherries, mocha and spice.	\$9.00 / \$34
St. Francis Merlot* This Merlot is smooth and elegant with classic flavors and aromas of cherry, chocolate and plum.	\$9.50 / \$34
St Francis Old Vine Red Zinfandel* Deep aromas and flavors of ripe black cherries are laced with spice and toasted oak notes.	\$9.50 / \$34
Sea Sun Sunrise Pinot Noir* Strikingly soft, with scents of baked cherries, vanilla and brown spice.	\$8.00 / \$28
Parducci Pinot Noir* Specializes in the complex flavors of Pinot Noir with premium grapes harvested from famed Mendocino County's vineyards.	\$9.00 / \$34
LINE 39 House Cabernet*	\$7.00 / \$22

*California Wines

BOTTLE BEER

Pilsner - Lagers 12oz Bottles:

Miller High Life 4.7% 7-IBU.....	\$5.00
Miller Lite 4.6% -IBU.....	\$5.00
Coors Light 5.0% 15-IBU.....	\$5.00
Bud Light 4.2% 14-IBU.....	\$5.00
Heineken 5.0% 23-IBU.....	\$6.00
Stella Artois 5.2% 30-IBU.....	\$6.00
Pabst 5.4% 10-IBU.....	\$5.00
Heineken NA Beer 0.0 ABV.....	\$6.00
Lakefront Brewing New Grist (Gluten Free).....	\$5.50
GL Edmund Fitzgerald Porter 6.0% 37-IBU.....	\$6.00

Mexican Cerveza 12oz Bottles:

Corona 4.6% 10-IBU.....	\$5.50
Modelo 4.1% 12-IBU.....	\$5.50
Corona Light 4.1% 13-IBU.....	\$5.50
Corona Premier 4.0% 90 Calories.....	\$5.50

Specialty Cans

Angry Orchard Cider 16oz Cans 5.0%(GF).....	\$6.00
Twisted Tea 16oz Cans 5.0%.....	\$6.00
Dogfish Head Seaquench Sour 12oz Can 4.9% 10-IBU..	\$5.50

Hard Seltzers 12oz Cans:

High Noon Hard Seltzer 5.0% (Gluten Free).....	\$7.50
White Claw Hard Seltzer 5.0%.....	\$5.50
White Claw Vodka Seltzer 5.0%.....	\$6.50
Topo Chico Hard Seltzer 4.7% 100 Calories.....	\$5.50

SALADS AND DINNER SELECTIONS

SALADS

salads are available anytime - served with bread and butter

*Thai Peanut Chicken

mixed salad greens, cashews, mandarin oranges and fried wontons sided with thai peanut dressing **17.50**
(blackened or flame grilled)

*Chicken Walnut (Gluten Free)

grilled chicken on a bed of romaine, topped with raisins, candied chopped walnuts, mandarin oranges, feta cheese and tossed in a raspberry honey vinaigrette **17.50**

*Southwest Blackened Salad (Salmon or Chicken)

romaine, tomato, tossed in our southwest vinaigrette dressing and topped with black bean corn relish **19.50**

*Tempura Club Chicken

chicken tenders, mixed salad greens, topped with roma tomatoes, bacon, sliced hard boiled egg and cheddar jack cheese **15.50**
available with grilled chicken **17.50**

*Caesar

tossed with croutons, tomato and parmesan cheese prepared with your choice of fish or chicken

*Chicken Breast **17.50** - *Salmon or *Mahi-Mahi **19.50**
(blackened or flame grilled)

House Salad

fresh salad greens mixed with carrots, red cabbage and topped with roma tomatoes, cucumbers and onion **10.99**

Side Salad **5.99** - Side Caesar **6.99**

KIDS MENU (10 and under)

Hot Dog **5.50**

Cheeseburger **7.50**

Grilled Cheese **5.50**

Chicken Tenders **7.99**

(served with choice of regular fries, chips or celery and carrot sticks)

6" Cheese Pizza **6.50**

Spaghetti **5.50**

(marinara or garlic butter)

DESSERTS

Salted Caramel Pretzel Crusted Brownie

ala mode topped with chocolate syrup and whipped cream **7.50**

Cookies and Ice Cream **6.50**

Consumer Advisory: *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

DINNER ENTREES

available after 4pm and served with choice of soup or salad

*Tenderloin Filet (available grilled or blackened)

8oz filet served with fresh sauteed vegetables and choice of side.

Traditional: topped with sauteed mushrooms and onions **24.50**

Irish Style: topped with irish whiskey mushroom cream sauce and served wih garlic mashed red potatoes **25.50**

Black and Bleu: blackened, topped with fresh roasted garlic and melted crumbled bleu cheese **25.50**

BBQ Baby Back Ribs

smothered in our homemade Jack Daniel's BBQ Sauce served with baked beans, cole slaw and choice of side
half rack **17.50** - full rack **26.99**

Asian Vegetable Stir Fry

fresh vegetable medley sauteed with sesame oil, garlic and teriyaki sauce, served over brown rice and topped with cashews and fried won tons **15.50**

(*add chicken, salmon, mahi, tenderloin or shrimp) **19.50**

Penne and Sausage

homemade marinara and italian sausage topped with shredded parmesan cheese **17.50**

*Cajun Chicken Bow Tie Pasta

cajun cream sauce, peppers, vegetables, ham, cast iron blackened chicken and bow tie pasta **17.50**

*Asian Seafood Plate (grilled or blackened)

salmon or mahi-mahi - sided with fresh steamed broccoli, brown rice and sweet bourbon sauce **19.50**

*Pan Fried Walleye

lightly floured, pan-fried walleye finished with fresh mushrooms, green onions and tomatoes in a lemon butter sauce served over wild rice vegetable medley **19.50**

*FRIDAY FISH FRY

All selections served with creamy cole slaw, marble rye bread, soup or salad and choice of side.

Beer Battered North Atlantic Cod

Full **17.50** - Petite Cod **13.50**
(available blackened or grilled)

Beer Battered Walleye **19.50**

Baked Cod **18.50**

Panko Crusted European Perch **15.50**

Soups

New England Clam Chowder or Creamy Crab Bisque (additional **2.00**)



APPETIZERS AND SANDWICHES

APPETIZERS

Chicken Wings

Buffalo - Teriyaki - BBQ - Sweet Bourbon - Thai Chili
Garlic Parmesan - "All Wings Available Grilled"
(6) 9.50 - (12) 17.50 - (24) 29.50 - (36) 42.50

*Tenderloin Medallions

grilled tenderloin on toasted crostini, topped with horseradish sauce,
parmesan cheese and - sided with pickles and pico de gallo 15.50

*Sliders and Fries

three sliders served on mini pretzel buns with choice of fries
hamburger - cheeseburger - bacon cheddar 12.50

Flat Bread Pizza or Hand Tossed Pizza

prepared with traditional red sauce, topped with mozzarella,
feta or cheddar jack cheese and two toppings 15.50

Tempura Chicken Tenders

hand battered tempura chicken tenders sided with
buffalo sauce and ranch dressing 14.50

Fried Cheese Curds

prepared with leinenkugel honeyweiss beer batter
and wisconsin cheese - sided with ranch dressing 11.50

Mozzarella Marinara

hand rolled in wontons, deep fried, served over marinara
sauce - topped with shredded parmesan cheese 12.50

Potato Skins

chopped applewood smoked bacon, cheddar jack cheese
topped with scallions and sided with sour cream 11.50

Chicken Nachos

homemade white corn tortilla chips, topped with nacho cheese
pico de gallo, black olives, scallions and jalapenos 17.50
Half Chicken Nachos 12.50
Chips and Salsa 8.50

Southwest Chicken Rolls

southwest chicken, poblanos, cream cheese, wrapped in wontons
and deep fried - sided with salsa and sour cream 12.50

Quesadillas

Cheese & Onion - Buffalo Chicken - Spicy Chicken
prepared in a flour tortilla with cheddar jack cheese
served with sour cream, salsa and jalapenos 13.50

SIDES AND CHEESES

Side Selections:

regular or ranch fries, seasoned waffle fries,
baked potato, wild rice, or side salad

Premium Sides:

onion rings, side caesar, garlic mashed red potatoes
or sauteed vegetables add .99 Cheese Curds add 1.99

Cheese Selections:

mild cheddar, swiss, pepperjack, provolone, monterey jack,
crumbled blue cheese, american, smoked gouda,
shredded mozzarella and shredded cheddar jack

Additional Dressings: 2oz .50 - 4oz 1.00

BURGERS AND CHICKEN

choice of side - served on toasted brioche roll

Half Pound Ground Chuck Burgers

Hamburger - Cheeseburger - Mushroom Swiss
Cajun Pepper/Jack - Patty Melt - Bacon Cheddar 13.99

Flannery's Cowboy Burger

smoked applewood bacon, Jack Daniel's BBQ sauce,
smoked gouda cheese - topped with onion rings 14.99

*Grilled Chicken (blackened or flame grilled)

Teriyaki, - BBQ - Bourbon - Buffalo Pepper-Jack 15.99

SANDWICHES

*Mango Mahi Fish Tacos (blackened or flame grilled)

3 flour tortillas, topped with shredded cabbage, fresh cilantro
and cilantro chipotle sauce sided with fresh mango salsa 14.99

*Salmon (blackened or flame grilled)

6oz salmon, sided with lettuce, tomato and black bean
corn relish and served on a toasted brioche roll 17.50

*Tenderloin

6oz flame grilled tenderloin filet topped with caramelized
onions and mushrooms on a toasted kaiser hard roll 15.99

*Pepper Jack Cheese Steak

sliced grilled tenderloin, caramelized onions and pepper jack
cheese. served on a ciabatta roll - sided with au jus 15.99

Turkey Reuben

sliced turkey, thinly sliced, topped with swiss and kraut
on toasted marble rye bread - sided with 1000 island 13.50

Monterey Turkey

sliced turkey, applewood smoked bacon, mayo and monterey
jack cheese and avocado served on toasted ciabatta roll 12.50

Triple Decker Turkey Club

applewood smoked bacon, lettuce, tomato and mayonnaise
served on your choice of toasted bread 12.99

WRAPS

(tortilla wrap choice: flour, spinach or tomato basil)

Buffalo Chicken Wrap

chicken tenders, with buffalo sauce, lettuce, tomato sided
with bleu cheese and celery sticks 12.50

Turkey Club Wrap

sliced roasted turkey, with lettuce, tomato, bacon and mayo 12.50

*Chicken Caesar Wrap

grilled chicken breast with tomato, romaine lettuce, caesar
dressing and shredded parmesan cheese 12.50

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FLANNERY'S NORTH

AT FIRE RIDGE GOLF CLUB

CLUB HOUSE RESTAURANT MENU



WEEKLY SPECIALS

WEDNESDAY WINGS AND HOPS
BUCK WINGS - BUCK OFF DRAFT BEER

THURSDAY BUILD-YOUR-OWN-PASTA - \$14.50
LINE 39 WINE - \$5 Wine by the Glass
Chardonnay, Cabernet, Pinot Grigio
and Sauvignon Blanc

FRIDAY FISH FRY
COD - PERCH - WALLEYE
\$6 Top Shelf Old Fashioned
Korbel Brandy and Old Forester Bourbon

SATURDAY RIB NIGHT
HALF PRICED APPETIZERS - 4PM-6PM
Full Rack \$19.99 - Half Rack \$14.50

WEDNESDAY THROUGH SATURDAY 11AM UNTIL 9PM
SUNDAY 11AM UNTIL 5PM

2241 Hwy W - Grafton, WI 53024 262-375-2977
