

# BEVERAGE MENU

## WHITE WINE

	Glass / Bottle
<b>Fox Brook White Zinfandel*</b> This is a pale pink wine with aromas of strawberries, raspberries and fresh peach. The taste of sweet and juicy fruits is apparent with each sip.	<b>\$7.00 / \$22</b>
<b>Bollini Pinot Grigio Trentino - Italy</b> Straw yellow in color, clear-cut and delicate on the nose, with scents of acacia flowers, minerals and pear. The fresh natural acidity supports the wine.	<b>\$9.00 / \$35</b>
<b>Sonoma Cutrer Chardonnay*</b> Sonoma-Cutrer Sonoma Coast Chardonnay White Wine reflects a balance of fruit flavors and oak aging, creating a fuller-bodied white wine chardonnay.	<b>\$10.00 / \$35</b>
<b>Elouan Chardonnay - Oregon</b> Elouan means "good light", which is reflective of the typically cool summers, yet abundant sunshine found in the foothills of the Oregon coastal range.	<b>\$10.00 / \$35</b>
<b>Sea Sun Sunrise Chardonnay*</b> This wine combines lemon zest and flavors of peaches and apricots with flavors of oak and acidity.	<b>\$9.00 / \$35</b>
<b>J Lohr Riesling*</b> A Monterey message in a bottle. Sleek. Refreshing. Exuberant. Absolutely delicious. Friut aromas with apricot, apple and rose pedal spice.	<b>\$9.00 / \$35</b>
<b>Matua Sauvignon Blanc - New Zealand</b> A balanced mouthfeel packed with crisp citrus notes and a hint of vibrant passion fruit and basil. Pure and vibrant with notes of fresh lemon and a hint of basil.	<b>\$9.50 / \$35</b>
<b>Grgich Sauvignon Blanc - Napa Valley*</b> This bright, zesty Savignnon Blanc delivers great aromatic complexity by opening with aromas of fresh lime, lemon verbena and gooseberry. On the palate are flavors of lime, tangy star fruit and a hint of green mango.	<b>\$12.50 / \$45</b>
<b>Piquito's Moscato - Spain</b> Crisp and approachable Spanish Moscato	<b>\$9.50 / \$34</b>
<b>LINE 39* - House</b> Chardonnay - Sauvignon Blanc - Pinot Grigio	<b>\$7.00 / \$22</b>
<b>Korbel Brut Champagne By-The-Bottle</b> Refined, with a balanced, medium-dry finish. Enjoy lively aromas and flavors of apple, pear, and white peaches.	<b>\$30.00</b>

\*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
Ale - Ambers - Stout's	
Blue Moon Belgian Wheat Ale 5.4% 9-IBU.....	\$5.50
Lakefront Riverwest Stein 5.7% 16-IBU.....	\$6.00
Guinness Pint 4.2% 40-IBU.....	\$7.00
Bells Oberon Ale 5.8% 25-IBU.....	\$6.00
Great Lakes Crushworthy Lo-Cal Wheat 4.0% 10-IBU.....	\$6.00
India Pale Ales:	
Toppling Goliath Pseudo Sue 6.8% 45-IBU.....	\$7.00
Great Lakes Brewing: Hazecraft IPA 6.7% 40-IBU.....	\$6.00
Sam Adams Summer Ale 5.3% 8 IBU.....	\$6.00
Badger State Caddy Land Hazy IPA 4.4%.....	\$6.00
Leinenkugel Summer Shandy 4.2%.....	\$5.50

## RED WINE

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

\*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 craisins, 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 **4.99**

Chicken Tenders **7.99**

Peanut Butter and Jelly **4.50**

served with regular fries, potato chips or carrot & celery sticks

6" Cheese Pizza **6.50**

Spaghetti **5.50**

(marinara or garlic butter)

## DESSERTS (All topped with whip cream)

Salted Caramel Pretzel Crusted Brownie  
ala mode topped with chocolate syrup **7.50**

### Apple Cobbler

ala mode topped with caramel syrup **7.50**

Cookies and Ice Cream **5.50**

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

## DINNER ENTREES

available anytime 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 **22.50**

**Irish Style:** topped with irish whiskey mushroom cream sauce and served with garlic mashed red potatoes **23.50**

**Black and Bleu:** blackened, topped with fresh roasted garlic and melted crumbled bleu cheese **23.50**

### 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**

### \*Chicken Marsala

lightly floured and pan fried, topped with marsala mushroom butter sauce and served over garlic red mashed potatoes (also available over linguini pasta) **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 **16.50** - Petite Cod **12.99**

(available blackened or grilled)

Beer Battered Walleye **19.50**

Baked Cod **17.50**

Panko Crusted European Perch **14.99**

### Soups

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



# APPETIZERS, BURGERS, CHICKEN 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 14.99

### Giant Bavarian Soft Pretzel

10oz milwaukee pretzel co. bavarian soft pretzel,  
served with warm nacho cheese and beer mustard 10.99

### \*Sliders and Fries

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

### Flat Bread 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 13.50

### Fried Cheese Curds

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

### Spicy Fried Pickles Spears

Brew City beer battered pickle spears with spicy  
seasoning - sided with ranch dressing 11.99

### 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 16.50  
Homemade Tortilla 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, baked potato,  
wild rice, seasoned waffle fries 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

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seafood, shellfish or eggs may increase your risk of food borne illness

## \*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 13.50

### Flannery's Cowboy Burger

smoked applewood bacon, Jack Daniel's BBQ sauce,  
smoked gouda cheese - topped with onion rings 14.50

### California Egg Stacker

1/2 pound burger, bacon, cheddar cheese,  
lettuce, tomato, avocado and topped with a fried egg 14.50

### Irish Stacker

1/2 pound burger, corned beef, sauerkraut, swiss cheese,  
on a toasted pretzel bun and topped with a fried egg 15.50

### \*Grilled Chicken (blackened or flame grilled)

Teriyaki, - BBQ - Bourbon - Buffalo Pepper-Jack 15.50

### \*Bruschetta Chicken (blackened or flame grilled)

grilled chicken topped with fresh bruschetta and shredded  
parmesan cheese 15.99

### Black Bean Vegetable Burger

sided with lettuce, tomato, onion 11.50  
available with avocado (2.00) or fried egg (1.00)

## SANDWICHES Choice of side

### \*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 14.50

### \*Salmon (blackened or flame grilled)

6oz salmon, sided with lettuce, tomato and black bean  
corn relish and served on a toasted brioche roll 16.99

### \*Tenderloin

6oz flame grilled tenderloin filet topped with caramelized  
onions and mushrooms on a toasted kaiser hard roll 15.50

### \*Cheese Steak

sliced grilled tenderloin, caramelized onions and swiss cheese.  
served on a toasted ciabatta roll - sided with au jus 14.99

### Reuben

corned beef brisket, 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 12.50

## WRAPS

choice of side and flour, spinach or tomato basil tortilla

### Buffalo Chicken Wrap

chicken tenders, with buffalo sauce, lettuce, tomato sided  
with bleu cheese and celery sticks 11.99

### Turkey Club Wrap

sliced roasted turkey, with lettuce, tomato, bacon and mayo 11.99

### \*Chicken Caesar Wrap

grilled chicken breast with tomato, romaine lettuce, caesar  
dressing and shredded parmesan cheese 11.99

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# FLANNERY'S NORTH

AT FIRE RIDGE GOLF CLUB

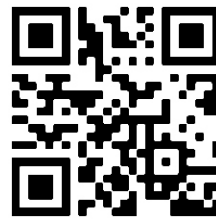
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CLUB HOUSE RESTAURANT MENU

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WE WOULD LOVE TO  
HOST YOUR NEXT EVENT



SCAN TO VIEW BANQUET  
MENUS AND PHOTOS

Available for private events  
and parties weekly by request

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## WEEKLY SPECIALS

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WEDNESDAY WINGS AND HOPS  
BUCK WINGS - BUCK OFF DRAFT BEER

THURSDAY BUILD-YOUR-OWN-PASTA - \$13.50

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 \$18.99 - Half Rack \$13.99

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WEDNESDAY THROUGH SATURDAY 11AM UNTIL 9PM

SUNDAY 11AM UNTIL 5PM

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

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