

Lunch

STARTERS / SMALL PLATES

HUMMUS \$9

FRESH VEGETABLES, GRILLED PITA, FOCACCIA

FRIED SHRIMP AND CALAMARI \$10

GOLDEN FRIED SHRIMP, CALAMARI, SERVED WITH LEMON AIOLI

CRAB CAKES \$12

THREE LUMP CRAB CAKES WITH LEMON AIOLI, ROASTED RED PEPPER SAUCE

AHI LETTUCE WRAPS* \$13

BIBB LETTUCE, CUCUMBER, AVOCADO, SWEET CORN RELISH, SESAME-GINGER VINAIGRETTE

BROCHETTES* \$12

BEEF TENDERLOIN SKEWERS, VEGETABLES, DIPPING SAUCES

SOUPS AND SALADS

-ADD CHICKEN \$4, SALMON \$5, SHRIMP OR TUNA \$6, TO ANY SALAD

FLATZ WILD GAME CHILI \$6 CUP \$8 BOWL

CHEF'S SOUP OF THE DAY \$6 CUP \$8 BOWL

FLATZ SALAD \$7

FLATZ CAESAR SALAD \$8

CURRIED CHICKEN SALAD \$8

BIBB LETTUCE, BANANA BREAD, FRESH FRUIT

CHEF'S SALAD* \$10

ICEBERG LETTUCE, TURKEY, HAM, TOMATO, HARD BOILED EGG, BACON, CUCUMBER, WHITE CHEDDAR

BLUEBERRY AND FIG SALAD* \$8

MIXED GREENS, BLUEBERRIES, FIGS, SHAVED JICAMA, GOAT CHEESE, ACAI-BLUEBERRY VINAIGRETTE

SOUP OR SALAD AND 1/2 SANDWICH (NO BURGER) \$12

FLATZ SANDWICHES AND SPECIALTIES

(SANDWICHES SERVED WITH CHOICE OF TOMATO-CUCUMBER SALAD, POTATO SALAD, FRUIT, KETTLE CHIPS, TRADITIONAL OR SWEET POTATO FRIES)

FLATZ BUFFALO REUBEN SANDWICH \$11

CORNED BUFFALO BRISKET, SWISS CHEESE, SAUERKRAUT, PICKLED LOUIS SAUCE, ON MARBLE RYE

ROASTED TURKEY CLUB \$10

ROASTED TURKEY, LETTUCE, TOMATO, BACON, MAYONNAISE, ON RUSTIC WHOLE GRAIN

TUNA SALAD \$9

HOAGIE ROLL, LETTUCE, TOMATO, SPROUTS

CURRIED CHICKEN WRAP \$10

WHOLE WHEAT WRAP WITH LETTUCE, TOMATO, SPROUTS

LOBSTER ROLL \$13

NORTH ATLANTIC LOBSTER SALAD, BUTTERED HOAGIE ROLL

ROASTED VEGETABLE QUESADILLA \$10

ROASTED VEGETABLES, BRIE, WALNUT-ARUGULA PESTO, AVOCADO, CUCUMBER-TOMATO SALAD

SOUTHWEST GRILLED CHICKEN WRAP \$10

BLACK BEAN RELISH, CHIPOTLE AIOLI, SHREDDED LETTUCE

FLATZ MILE HIGH BURGER \$11

LETTUCE, TOMATO, ONION, BACON, SWEET POTATO HAYSTACK, FRIES, YOUR CHOICE OF CHEESE

SEARED AHI STIR-FRY* \$18

SHREDDED CABBAGE, CARROTS, JICAMA, SUGAR SNAP PEAS, BEAN SPROUTS, THAI BASIL, PONZU, CRUNCHY RICE NOODLES

FIELD AND STREAM \$16

RUBY RED TROUT, SERVED PICATTA STYLE, MIXED GREENS, FRESH BERRIES

DESSERTS

LOCAL SORBET TRIO* \$8

KEY LIME PIE \$8

CHOCOLATE LAVA CAKE \$8

FLATZ

ALEXANDER PORTER
EXECUTIVE CHEF

SEAN RUSH
SOUS CHEF

* GLUTEN FREE OPTION