

Dinner Menu

A great selection of slowly aged steaks, fresh seafood, artisan pastas, seasonal ingredients, diverse selections, innovative flavors, signature dishes

Starters

Killer Tiger Shrimp Cocktail

eight chilled jumbo prawns served with our house-made cocktail sauce
\$16

St. Louis Style Street Pretzel

a warm and soft pretzel lightly buttered, sprinkled with sea salt, served with beer cheese sauce for dipping
\$10

Baked Lobster Dip

lobster, spinach, chives, parsley and cheeses topped with panko crumbs and baked until golden and bubbly. served with dipping breads
\$12

Classic Bruschetta

a salsa of tomatoes, herbs, spices, onions, balsamic vinegar, olive oil and gorgonzola, served with toasted crostini
\$10

Stuffed Mushrooms

jumbo mushroom caps panko breaded and stuffed with herb and garlic cream cheese, lightly fried, served with horseradish-cream sauce
\$11

Crocks of Soup

Harvest Mushroom Soup

creamy broth with a variety of mushrooms, caramelized onions, truffle oil drizzle
\$6

Sherry Tomato Bisque

tomatoes, herbs & spices, rich cream, a touch of sherry,
\$6

Pub Grub

Whiskey Creek Tango

1/2 lb burger. peppercorn encrusted, haystack onions, bacon, cheddar beer cheese, Jameson Irish whiskey glaze, side of fries
\$16

Black & Blue Burger

1/2 lb. burger, blue cheese crumbles, haystack onions, side of fries
\$15

Old Town Cheese Burger

1/2 lb. burger, lettuce, tomato, onion, pickle, side of fries
\$13

⇒ add bacon \$1

Fried Shrimp Basket

served with side of fries
\$13

STARTER SALADS

Flame Salad

romaine, artichokes, olives,
parmesan, pepperoncinis,
croutons, roasted garlic
balsamic vinaigrette dressing
\$ 6

Steak House Wedge

crisp lettuce wedge, blue cheese
crumbles, crispy bacon, hard-
boiled egg, tomatoes, blue
cheese dressing,
\$10

CENTER PLATE ENTREES

Chicken Marsala

golden-brown breast of chicken
gently basked in a rich, Marsala
wine sauce with onion, and
mushrooms, resting on smashed
potatoes, grilled asparagus
\$22

Lobster Mac & Cheese

rich, decadent white cheddar
mac & cheese with chunks of lob-
ster, crab and shrimp, fresh toma-
toes, and crispy bacon, crusted
crumb topping
\$20

Seafood Tuscano

ocean meats, sun-dried tomatoes,
baby spinach, tossed in a buttery
garlic cream sauce with shaved
parmesan over linguini
\$21

Baked Flounder

seafood stuffing, dusting of bread
crumbs, grilled asparagus, sweet
potato hash, champagne cream
sauce finish
\$23

Grilled "Berkshire" Chop

cider-brined, marinated 1^{lb.}
bone-in porterhouse chop,
maple glaze finish, crowned
with apple chutney, served with
potato choice and veg.-of-day
\$23

Bacon Wrapped Meatloaf

resting on a bed of smashed
potatoes, smothered in
mushroom gravy, topped with
crispy haystack onions, served
with vegetable-of-the day
\$16

Seared Ahi Tuna *

roasted sesame seed encrusted,
medium-rare tuna, sticky black &
white rice, Thai peanut-chili
sauce finish
\$21

Lemon-Asparagus Chicken

grilled breast of chicken, creamy
lemon-asparagus risotto, flash
fried spinach, shaved parmesan,
balsamic glaze, olive oil finish
\$18

Grilled Atlantic Salmon

atop a sauté of baby red skin
potatoes, sweet onions, bacon,
tomatoes and fresh baby spinach,
rich sherry-butter sauce
\$22

Paleo Steak Salad

mixed greens, thinly sliced steak,
bacon, hard-boiled egg, toma-
toes, red onion, grilled zucchini,
flash fried spinach, blue cheese
crumbles, creamy garlic
vinaigrette
\$16

Visit us @ flamecarbondale.com

*NOTICE: STEAKS & BURGERS SERVED RARE OR MEDIUM RARE MAY BE UNDERCOOKED AND WILL ONLY BE SERVED UPON CONSUMERS REQUEST. CONSUMING RAW OR UNDER-
COOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. WE CANNOT ENSURE THAT MENU ITEMS DO NOT CONTAIN
INGREDIENTS THAT MIGHT CAUSE AN ALLERGIC REACTION. PRICES & MENU SUBJECT TO CHANGE WITHOUT NOTICE.

Steaks

Although we take pride in preparing our steaks, we cannot be responsible for the quality of steak when cooked to well-done. All steaks (unless otherwise noted), are served with veg-of-the-day and potato choice

CLASSIC CUTS

Classic Rib Eye

a perfect balance of marbling, tenderness and mellow flavors, (14 oz. cut) \$ 35

New York Strip

center-cut, full-bodied texture that is slightly firmer than the rib eye, (16 oz. cut) \$ 32

Old Town Filet

the ultimate cut, our most tender and desirable perfectly aged, (8 oz. cut) \$ 38

Flatiron Butler's Steak

carved from the chuck, nicely marbled, full of flavor, (8 oz. cut) \$ 21

Prime Rib

Available Fridays only, till it's gone, slow roasted, well seasoned and hand carved to order, (14 oz. cut) \$ 35

Porterhouse

one side of the bone, you'll find a melt-in-your-mouth tender filet, on the other, a firm flavor-filled New York strip, (32 oz. cut) market price

STEAK FINISHES

Cajun Steak & Shrimp

grilled shrimp smothered in Cajun cream sauce and seasonings, finished with shaved parmesan cheese \$ 10

Blackened & Blued

have your steak blackened & seared and topped with blue cheese crumbles \$ 5

Grilled Shrimp

skewer of 7 perfectly seasoned shrimp \$ 9

Skillet Mushrooms

the perfect topping for any steak \$ 4

Sautéed Onions

caramelized and naturally sweet \$ 2

"BE SURE TO STOP BY"



Brew Works & Whiskey House

213 E. MAIN ST., CARBONDALE