

Flanagan's 2026 Restaurant Week Menu

Appetizers

Bermuda Onion Soup

Creamy Onion Soup served with croutons **S**

Codfish Cake Benedict

Grilled fishcake topped with avocado, poached egg and hollandaise sauce

ENTREES

Dark n'Stormy Braised Short Ribs

served with steamed vegetables, mash potatoes & Dark n'Stormy Red Wine Jus **S**

Grilled Jerk Mahi Mahi

served with glazed carrots, Pilaf Rice & Pineapple Salsa

Chicken Tikka Masala

a tomato based creamy sauce served with rice & poppadum's **S**

Butternut Squash Ravioli

Tossed in a creammy Butternut Squash Sage Sauce **S**

DESSERT

GOSLING'S INFUSED TIRAMISU

Classic Italian dessert layered with rich creamy mixture with coffee & Gosling's

Homemade Bread & Butter Pudding

with Bailey's Custard Cream

2 Course Lunch for \$35

3 Course Dinner for \$49

a 17% Service Charge will be added for your convenience