

Flanagan's 2026 Restaurant Week Menu

Appetizers

Bermuda Onion Soup

creamy Onion Soup served with croutons

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

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

Butternut Squash Ravioli

Tossed in a creamy Butternut Squash Sage Sauce

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