

Appetizers AND Snacks

SPINACH & ARTICHOKE DIP 10

Warm & cheesy, tortilla chips & veggies for dipping

BUFFALO WINGS 11

One pound, traditional spicy or BBQ

Snack Size 7

NACHO KING 11

Cheddar, queso, black beans, pico, jalapeños, black olives, guac, salsa & sour cream

Add Chicken, Ground Beef or Carnitas 3.5

GUACAMOLE & SALSA 8

Made fresh daily with tortilla chips

Brick Oven PIZZAS

Add toppings to any pizza +1

MARGHERITA 13

Fresh mozzarella & basil

VEGGIE 13.5

Mushrooms, onions, red peppers, poblano peppers, black olives, roasted garlic

CC GUT BUSTER 14

Pepperoni, Italian garlic sausage, onions, mushrooms, peppers & roasted garlic

DOUBLE PEPPERONI 14

Need we say more?

Salads

CAESAR 8.5

Creamy house dressing, Parmesan

Add Grilled Chicken 3.5

Add Salmon or Steak 5

GRILLED SALMON SALAD 13

Spinach & arugula, roasted beets, fennel, red onions, grape tomatoes, toasted almonds, tossed in balsamic vinaigrette

COUGAR CLASSIC 12

Mixed greens, grilled chicken, pear, avocado, tomatoes, goat cheese, candied pecans tossed in citrus vinaigrette

TAOS CHICKEN 12

Mixed greens, tequila lime chicken, avocado, corn, red onion, tomatoes, tortilla strips, poblanos tossed in roasted chile ranch

TJ COBB 12

Mixed greens, turkey, ham, tomatoes, avocado, bacon, blue cheese crumbles, sliced hard-boiled egg

HONEY GRILLED CHICKEN 12

Mixed greens, grilled chicken, toasted almonds, cucumbers, hard-boiled eggs, corn & tomatoes tossed with honey mustard dressing

This AND That

Sub any of these items for any side choice for +2

SIDE SALAD 4.5

CAESAR SIDE SALAD 4.5

ASPARAGUS 4

FRIED BRUSSELS SPROUTS 4

OFF THE GRILL*

THE FLATIRON 20

House speciality 8 oz, choice of two sides

GRILLED CHICKEN & PILAF 14

Marinated and grilled chicken breast, brown rice pilaf, grilled asparagus, fresh pear and lemon

Custom Steak Toppings: Roasted Mushrooms & Caramelized Onions or Melted Blue +2EA

Sides For Steaks:

Green Bean & Carrot Sauté, Steak Fries, Au Gratin Potatoes, Sautéed Spinach, Creamy Cole Slaw, House Mashed Potatoes, Cottage Cheese or Baked Potato (After 5pm)

STEAK N' FRITES 20

Sliced Flatiron, roasted garlic butter & garlic frites

RIBEYE STEAK 27

Carved in house 14 oz, choice of two sides

REGIONAL Favorites

CEDAR PLANK SALMON 19

Oven-roasted, champagne beurre blanc, capers, asparagus & artichoke hash

STREET TACOS 11

Three soft corn tortillas, house-braised pork carnitas, lettuce, pico de gallo, guacamole & salsa verde with black beans

Craft BURGERS*

THE CLASSIC 11

Lettuce & tomato (red onions & pickles, if you wish!)

STEAK HOUSE 13.5

Applewood bacon, oven-roasted tomatoes, arugula, white cheddar, garlic aioli

SANTA FE 13.5

Roasted poblanos, pepper jack, chipotle aioli

Served on a Gluten-Free Gourmet Bun & Choice of Steak Fries, House Mashed Potatoes, Green Bean & Carrot Sauté, Sautéed Spinach, Creamy Cole Slaw, Cottage Cheese or Baked Potato (After 5pm).

THE BEAUTY 13.5

Swiss, avocado, salted tomato & light mayo

THE BEAST 13.5

Jalapeño queso, applewood bacon & caramelized onions

CHICAGO BLACK N' BLUE 13.5

Pepper-seared, blue cheese, applewood bacon & caramelized onions

Custom Burger Toppings: American, Cheddar, Pepper Jack, Swiss, Provolone or Gouda
Applewood Bacon, Avocado, Jalapeños, Sautéed Mushrooms or Onions, Queso or Melted Blue +1EA

TWO-HANDED Sandwiches

FRENCH DIP 12

Thinly-sliced roast beef, au jus for dipping
Philly Style It Peppers, onions, provolone +1

LAKE AVENUE PASTRAMI 13.5

Colorado cured pastrami, caramelized onions, pickles, Swiss, Dijon, au jus for dipping

Served on a Gluten-Free Gourmet Bun & Choice of Steak Fries, House Mashed Potatoes, Green Bean & Carrot Sauté, Sautéed Spinach, Creamy Cole Slaw, Cottage Cheese or Baked Potato (After 5pm)

COUNTRY CLUB 11

Black forest ham, roasted turkey, applewood bacon, cheddar, Swiss, lettuce, tomato, herb mayo

CALIFORNIA CHICKEN 13

Spinach, mayo, tomato, applewood bacon, grilled chicken, provolone cheese, guacamole

SALMON BLT 13

Arugula, applewood bacon, tomatoes & herb mayo

DESSERT

GLUTEN-FREE LEMON POUND CAKE 4.5
Raspberry sorbet, mixed berries & whipped cream

Beer

OMISSION LAGER (Widmer Brothers Brewery, OR) **5.0**

ANGRY ORCHARD (Boston Beer Co, OH) **5.0**

WHITE Wine

FREIXENET 187 ML (Cava, SPAIN) **8**

ASTORIA, Sparkling Moscato Rosé 187 ML (Italy) **8**

J ROGET, Sparkling Brut (California) **18**

PROSECCO, Sparkling Wine (Italy) **28**

COASTAL VINES, Pinot Grigio (Sonoma, CA) **5.5 / 21**

IL PERTICO, Pinot Grigio (Alto Adige, ITALY) **8.5 / 29**

LA TERRE, White Zinfandel (California) **5.5 / 21**

LA TERRE, Chardonnay (California) **5.5 / 21**

GRAYSON CELLARS, Chardonnay (Napa, CA) **8.5 / 29**

A TO Z, Chardonnay (UNOAKED) (Oregon) **9 / 30**

LA CREMA, Chardonnay (Monterey, CA) **34**

VIGILANCE, Sauvignon Blanc (Lake County, CA) **8.5 / 29**

HOGUE, Reisling (Washington) **8.5 / 29**

Red WINE

LA TERRE, Cabernet (California) **5.5 / 21**

BLACK CABRA, Cabernet (Mendoza, ARGENTINA) **8.5 / 29**

JORDAN, Cabernet (Alexander Valley, CA) **98**

CAYMUS, Cabernet (Napa Valley, CA) **145**

LA TERRE, Merlot (California) **5.5 / 21**

RED TRUCK, Merlot (Sonoma, CA) **7 / 25**

RODNEY STRONG, Merlot (Sonoma, CA) **32**

REUNIÓN, Malbec (Mendoza, ARGENTINA) **9 / 30**

OLD SOUL, Old Vine Zinfandel (Lodi, CA) **8.5 / 29**

RAVENSWOOD, Shiraz (California) **7 / 25**

AGENTOR, Garnacha (Catalonia, SPAIN) **9 / 31**

LIGHT HORSE, Pinot Noir (California) **9.5 / 31**

WILD HORSE, Pinot Noir (Central Coast, CA) **37**

THE PRISONER, Red Blend (Napa Valley, CA) **78**

SMASHBERRY, Red Blend (Central Coast, CA) **9 / 31**

LAGAR DE BEZANA, Syrah (CHILE) **63**

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Flatiron's strives to ensure that these items do not contact gluten surfaces, however ours is a facility the stores and serves gluten items and we can't guarantee total absence of gluten in our food. For example our gluten-free buns are grilled on the same flat top as other bread products: also some items may be fried in the same fryer as items that contain gluten. Guests concerned with food allergies should be aware of this risk and clearly communicate your needs with your server.