



Appetizers

Minimum order applies to most items, please inquire

Castroville Artichoke Fritter, Lemon-caper aioli

Mini Crab Cakes with Remoulade Sauce

French Cheese Gougers

**Hawaiian Ahi Tuna 'Poke' Nachos on house-made chips
Avocado-Lime Crema**

**Cold-smoked Salmon Platter
Garnished with Capers, red onion, lemons & Whipped Cream Cheese
Grilled Baguette slices available**

Amish Country Buttermilk Fried Chicken Wings, Green Goddess Ranch Sauce

**Grilled Gulf Shrimp "Ceviche" tossed with Pico de Gallo, served with
House-made Chips**

Classic Shrimp Cocktail, includes Spicy Cocktail Sauce & Lemon Wedges

**Tomato-Roquefort Tart, open-face Crispy 'short' crust, thyme marinated
Roma tomatoes, French Roquefort-Julia Child's very best!**

Smoked Great Lakes Whitefish on Rustic Rye Toast w/ Herbed Neufchatel

FLAGSHIP SPECIALTY FOODS & FISH MARKET

Rachel Collins, Principal • 14939 Red Arrow Highway • Lakeside MI 49116
(269) 231-5432 • info@flagship-foods.com • www.flagship-foods.com

PLEASE NOTE, LINE-ITEM FEES FOR PREPARATION WILL BE ADDED TO EVERY ORDER.

GRATUITY IS AT THE DISCRETION OF THE CLIENT.

THERE IS A 2.5% SURCHARGE FOR CREDIT CARD PROCESSING WHEN CARD IS NOT PRESENT.



Main Courses

**Whole Side of Roasted fillet of Salmon OR individual portions, pan-seared
Choice of Pesto=Panko Crust or Horseradish Crème Fraiche (on the side)**

Gulf Shrimp & Grits with Tasso (ham) Gravy

Chicken Parmesan with House-made Quatro Formaggi Basil Marinara

Herb-crusteD whole Beef Tenderloin (fillet mignon)

Grilled Halibut over Sweet Corn Succotash, Citrus Vinaigrette

**Pasture-raised Herb crusted Roast Pork Tenderloin,
Brown sugar-Bourbon Glaze**

Chicken Piccata, classic, thin boneless breasts in a light Lemon-Caper Sauce

**Classic Mexican Beef Barbacoa for Tacos, includes chopped Cilantro, Onion,
fresh Lime wedges and Salsa Verde, all on the side. Flour or Corn Tortillas**

Side Dishes & Salads

French Potato Gratin with Fontina Cheese & Fresh Thyme

Grilled Vegetable Platter, seasonal & local wherever possible!

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Side Dishes & Salads-continued

Green Beans Amandine, with Red Onion Confit

Farmer's Market Mixed Vegetable Sautee, the most in-season available!

Flagship Signature Salad

**Mixed Greens, Maytag Blue cheese crumbles, dried Michigan Cherries,
toasted Pecans, Champagne Vinaigrette**

**Classic Caesar, Romaine hearts with house-made dressing, Garlic-Herb
Croutons & Parmesan**

**Classic Macaroni & Cheese
(Available with Lobster or shrimp & too)**

**Penne Pasta with Sautéed Mushrooms & fine Olive Oil,
Parmesan & Herbs (Can be served hot or cold)**

Traditional American Potato Salad-Celery, Onion, Yellow mustard-Mayo

Roasted Garlic Mashed Potatoes

Soups-many more available, just ask!

New England Clam & Sweet Corn Chowder

Classic, zesty Gazpacho

Tomato Bisque

Vegan Roasted Squash Soup

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