

FLYNT & KYNDLE

Traditional Midwestern fare combined with modern international flavors

Friday, March 18

SALADS

Flynt & Kyndle House Salad

Grilled corn, campari tomatoes roasted dates, toasted pine nuts, champagne vinaigrette

Caesar

Romaine, garlic crisp, pecorino romano, black pepper

SIDES

Accompanying all mains

Blistered Cauliflower

Brown butter, almond, persillade

Smashed Potatoes

Yukon potato, cream, garlic

MAIN

Crispy Walleye

Tartar sauce, lemon

Carved Sirloin Steak

Peppercorn sauce

DESERTS

Carrot Cake

FLYNT & KYNDLE

Traditional Midwestern fare combined with modern international flavors

Saturday, March 19

SALADS

Flynt & Kyndle House Salad

Grilled corn, campari tomatoes roasted dates, toasted pine nuts, champagne vinaigrette

Caesar

Romaine, garlic crisp, pecorino romano, black pepper

SIDES

Accompanying all mains

Charred Carrot

Thyme, honey, korean chili flake

Mac & Cheese

Cavatappi, four cheese mourney, herbed breadcrumb

MAIN

Chili Crusted Pork Loin

Apple mostarda

Smoked Chicken

House barbecue sauce, bread and butter pickles

DESERTS

New York Cheese Cake

Mixed berry compote