



# FLYNT & KYNDLE

*Traditional Midwestern fare combined with modern international flavors*

## SALADS

### Flynt & Kyndle House Salad

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

### Caesar Salad

Romaine, garlic crisp, pecorino romano, black pepper

## SIDES

*Accompanying all mains*

### Charred Carrots

Thyme, honey, korean chili flakes

### Garlic Smashed Potatoes

Roasted garlic, chives

## MAIN

### Bone-in Pork Loin

Dry rubbed and spit roasted

### Whole Chicken

Honey brined and rotisserie cooked

### Beef Long Ribs

Cured and smoked

## DESSERTS

### Smoked Peach Cobbler

Vanilla bean ice cream

### Basque Style Charred Cheesecake

Pistachio crumble

MENU 1



# FLYNT & KYNDLE

*Traditional Midwestern fare combined with modern international flavors*

## SALADS

### Flynt & Kyndle House Salad

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

### Gorgonzola Salad

Romaine, spring greens, pepperoncini, almond, blueberry, creamy gorgonzola dressing

## SIDES

*Accompanying all mains*

### Cauliflower Arrabiatta

Chili flake, capers, parsley

### Potato Gnocchi

Orange and brown butter

## MAIN

### Porchetta

Parsley gremolata

### Whole Chicken

Honey brined and rotisserie cooked

### Sausage & Peppers

Caramelized onion

## DESSERTS

### Tiramisu

Coffee liquor, hazel nut

### Basque Style Charred Cheesecake

Pistachio crumble

MENU 2



# FLYNT & KYNDLE

*Traditional Midwestern fare combined with modern international flavors*

## SALADS

### Flynt & Kyndle House Salad

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

### Beefsteak Tomato Salad

Tomatoes, vidalia onions, capers, fresh basil, anchovy vinaigrette

## SIDES

*Accompanying all mains*

### Roasted Wild Mushrooms

Garlic, thyme, peppercorn

### Creamed Spinach

Parmesan, nutmeg

## MAIN

### Filet of Beef

White truffle pan sauce

### Whole Chicken

Honey brined and rotisserie cooked

### Char Grilled Salmon

Caramelized lemon jus

## DESSERTS

### Vanilla Parfait

Pound cake, fresh berries, fresh whipped cream

### Basque Style Charred Cheesecake

Pistachio crumble

MENU 3



# FLYNT & KYNDLE

*Traditional Midwestern fare combined with modern international flavors*

## SALADS

### Flynt & Kyndle House Salad

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

### Chilled Fruit Platter

Cantaloupe, honeydew, watermelon, grapes, berries

## SIDES

*Accompanying all mains*

### Potato Hash

Peppers, onions, thyme

### Breakfast Meats

Bacon, sausage

## MAIN

### Steak and Scrambled Eggs

Hollandaise, chives

### Flynt & Kyndle French Toast

Whipped cream, cinnamon, orange zest

### Honey Glazed Ham

Smoked and roasted

## DESSERTS

### Chocolate Dipped Strawberries

Vanilla bean ice cream

### Basque Style Charred Cheese Cake

Pistachio crumble

BRUNCH MENU

Menu 1 Available on these Game Days

March 8th, March 21st, March 27th,  
April 12th, April 22nd & April 29th

Menu 2 Available on these Game Days

March 13th, March 24th, March 29th,  
April 17th & April 26th

Menu 3 Available on these Game Days

March 1st, March 16th, March 26th,  
March 31st, April 21st, & April 28th

BRUNCH Available on these Game Days

March 6th, March 19th & April 10th



FLYNT & KYNDLE

UPGRADE

# HAT TRICK EXPERIENCE

Pre Game Dinner, Intermission Snacks, Round of drinks (one per intermission; all at your reserved table) 75 per person