ELKS LODGE #222
7177 E. Maple Ave.
Grand Blanc, MI 48439

Elks
LODGE #222

CONTACT:
810.743.9440
www.flintelks222.com

Winter & Spring Menu

LIGHTER FARE

MOZZARELLA BALLS
Fresh Ciliegine Mozzarella Hand-Breaded in Panko & Fried to Gooey Deliciousness. Side House Marinara. 12

STEAK BITES
Tender Choice Marinated Beef Tips Grilled to order Finished with House Cognac Cream Sauce & Onion Straws. Side Grilled Focaccia Bread. 13

JUMBO CHICKEN WINGS OR BONELESS WINGS
Four Whole Marinated Jumbo Wings Grilled or Fried. 6 oz. Buttermilk Marinated Boneless Wings Fried to Golden Brown. Served with Choice of Two Sauces: Dry Rub; Ranch Mesquite Cajun or Grill. 13

PRETZEL BITES
Bite-Size Pretzels Tossed in Butter & Salt then Baked Served with White Cheese Sauce. 12

BASKETS
Served with Coleslaw & French Fries.

BEER-BATTERED COD
Two 3oz. Beer-Battered Cod Fillets. Served with House Tartar 13; Extra Piece(s): $3 ea.

JUMBO SHRIMP BASKET
Five Beer-Battered Jumbo Shrimp Served with House Cocktail. 16; Extra Piece(s): $2 ea.

BUTTERMILK CHICKEN TENDERS
Four-Piece Chicken Tender Dredged in Seasoned Flour. Served with Choice of Two Sauces. 15

HANDHELDS
Served with Chips.

ELKS CLUB
Slow Roasted Turkey, Ham, Cherrywood Smoked Bacon, House Onion & Poppy Seed Aioli, Swiss American, Artisan Romaine, Tomatoes on a Toasted Focaccia Baguette, & Pickle. 14

ELKS DILLA
Grilled Chicken Tenders, House Chipotle Aioli, Cheddar Jack, Black Bean & Corn Salsa, Stuffed in a 2-Flour Tortilla & Griddled. Side Artisan Romaine, Pico De Gallo, & House Fire Roasted Salsa. 14

STEAK & CHEDDAR PANINI
Slow Roasted Choice Ribeye Shaved Thin & Piled High with House Steak Sauce, Caramelized Onion, Mushroom, Pickled Jalapeno, & White Cheddar on Buttery Ciabatta & Pressed. Side Artisan Romaine, Tomato, & Pickle. 15

TURKEY & PROVOLONE PANINI
Slow Roasted Turkey, Cherrywood Smoked Bacon, Strawberry-Fig Jam, & Provolone Drizzled with White Balsamic Glaze on Buttery Ciabatta & Pressed. Side Artisan Romaine, Tomato, & Pickle. 14

CHICKEN & SWISS PANINI
Grilled Chicken Tenders, Cherrywood Smoked Bacon, House Roasted Garlic Aioli, Caramelized Onion, Mushroom, & Swiss on Buttery Ciabatta & Pressed. Side Artisan Romaine, Tomato, & Pickle. 14

SALADS *
Served with Bread.

MICHIGAN CHERRY SALAD
Fresh Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Candied Almonds, Dry Fruit Medley, Cherrywood Smoked Bacon, Danish Blue Cheese, all Tossed with House Balsamic Vinaigrette. Drizzled with Cherry Balsamic Reduction. 12

CHEF SALAD
Fresh Artisan Romaine, Cherry Tomatoes, Cucumbers, Red Onions, Bacon Bits, Boiled Egg, House Croutons, Ham, Turkey, American & Swiss Cheeses. Served with Choice Dressing. 16

**Add any Protein Grilled, Blackened, Seared, or Fried. 3 pc. Jumbo Shrimp Skewer $6 / 6 oz. Steak Bite $7 / 6 oz. Salmon $7*
6 oz. Chicken Tender $5

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BURGERS *

Served with House Chips, Lettuce, Tomato, Onion, & Pickle.

ELKS BURGER
8 oz. Custom Blend Grilled to order with Swiss & American on Griddled Brioche Bun. 14

ZESTY SLIDERS
Three 3oz. Custom Blend Grilled to Order with House Zesty Sauce, White Cheddar, Cherrywood Smoked Bacon, & Caramelized Onion on Griddled Brioche Buns. 15

**Sub any Burger with Chipotle Black Bean or Grilled Chicken Tenders. All Burger Patties made with Custom Steak Blend 25% EA Chuck Short Rib Sirloin & Brisket.*

HANDHELDS & BURGER UPGRADES

YOUR CHOICE - Add $1 ea.

- Olives
- Jalapenos
- Black Bean Corn Salsa
- Caramelized Onions
- Onion Straws
- Merlot Mushrooms
- French Fries (Sub)
- Steak Fries (Sub)
- Extra Cheese Slice

YOUR CHOICE - Add $2 ea.

- Avocado
- Ham
- Cherrywood Bacon
- Fried Egg
- Waffle Fries (Sub)
- Sweet Fries (Sub)
- Onion Rings (Sub)

ENTRÉES

Served with Bread (Unless Served with Texas Toast).
Add any Side Dish or Side Salad to Entree - Add $1

SMOTHERED FRIED CHICKEN
Buttermilk Marinated Tenders Dredged in Seasoned Flour & Fried to Golden Brown over Homestyle Redskin Mashed Potatoes & Buttered Sweet Corn, Finished with Cheddar Jack & House Gravy. 17

HOT TURKEY
Slow Roasted Turkey over Homestyle Redskin Mashed Potatoes & Texas Toast Smothered in House Turkey Gravy. Side of Roasted Root Vegetables. 17

SALISBURY STEAK
Custom Blend Coated in Seasoned Flour & Pan Fried on a Bed of Homestyle Redskin Mashed Potatoes Topped with Caramelized Onions, Merlot Mushrooms, & Beef Demi-Glace. Side of Buttered Sweet Corn. 17

MAPLE CHILI GLAZED SALMON
Hand Cut 6 oz. Salmon Filet Grilled & Glazed with House Maple Chili. Served with Roasted Root Vegetables & Redskin Mashed Potatoes. 19

STEAK TIP PASTA
Marinated Choice Beef Tips Grilled to Order over Herb Infused Linguine Mushrooms & Caramelized Onion Tossed in House Peppercorn Cognac Cream Sauce. 19

SIDE DISHES

GF = Gluten Free

YOUR CHOICE - Add $2 ea.

- House Chips GF
- Coleslaw GF

YOUR CHOICE - Add $3 ea.

- Caesar Salad
- Garden Salad
- French Fries
- Waffle Fries
- Steak Fries GF
- Sweet Fries
- Baked Potato GF
- Onion Rings
- Homestyle Redskin Mashed Potatoes GF
- Buttered Sweet Corn GF
- Roasted Root Vegetable Medley GF

DRESSINGS

Add an Extra Dressing for $1 ea.

- Buttermilk Ranch GF
- Catalina GF
- Creamy Italian GF
- Balsamic Vinaigrette GF
- Berry Vinaigrette GF
- Creamy Caesar GF
- Thousand Island GF
- Blue Cheese GF

SAUCES

Add an Extra Sauce for $1 ea.

- Tartar GF
- Buffalo GF
- Zesty GF
- Cocktail GF
- Sweet Chili GF
- Chipotle Aioli GF
- Roasted Garlic Aioli GF
- Turkey Gravy GF
- Demi-Glace Maple Chili GF
- Bourbon BBQ GF
- Cognac Cream GF
- Peppercorn & Cognac Cream GF

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.