

New owner punches up lunch

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Special to The Plain Dealer

Weekday lunch in downtown restaurants is usually an unremarkable parade of salads, sandwiches, burgers and bowls of chili. Perhaps Buckeye Restaurants, which acquired Flannery's Pub in August from founder Denis Flannery, took account of the weary lineup and decided to do something about it.

If so, they have partly succeeded with an upgraded menu featuring several items I happily would recommend to anyone wanting to match a pint of Guin-

ness (\$5) with something to eat. One of them is the BBQ Ranch Burger (\$7.99), a thick pile of patty, cheese and bacon bathed in sweet barbecue sauce.

Battered fish can be a shot in the dark, though not at Flannery's. Here, two pieces of hand-battered and moist haddock are served with a generous pile of nongreasy fries (\$9.99). The kitchen applies the same winning technique to big, button mushrooms, battering and stuffing them with veggies and ranch dressing (\$6.99).

Large portions, in fact, are the rule — which made it all the



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Must-trys at Flannery's Pub include the BBQ Ranch Burger and Flannery's Salad, two popular lunchtime options.

more surprising when a big crispy, cheese-dripping quesadilla (\$6.99) arrived with a bland dollop of pico de gallo and a tiny bit of guacamole.

Southwestern food, however, isn't Flannery's forte. What is? You might think the eatery's best dishes would be those listed under "Irish Fare," which includes Irish Stew (\$9.99).

Like a good pub, Flannery's always has soup on the stove. A hearty cheddar cheese version, chocked with ham and potatoes, shook the chill out of a rainy fall day (\$3.99). A capably made corned beef-and-cabbage soup provided the same service.