

# DINNER MENU

## APPETIZERS

LOBSTER COCKTAIL \$18 ☒

*Fresh Lemon, Horseradish Sauce & Drawn Butter*

JUMBO SHRIMP COCKTAIL \$15 ☒

*Citrus Horseradish Cocktail Sauce & Fresh Lemon*

CRISPY FRIED CALAMARI \$11

*San Marzano Marinara & Fresh Lemon*

RED QUINOA, FETA & OLIVE \$12 ☒☑

*Baby Arugula, Cherry Tomato, EVOO, Balsamic & Avocado*

GARLIC TAHINI HUMMUS \$11 ☑

*Grilled Pita, Roasted Carrots & EVOO*

SAN MARZANO TOMATO POACHED SHRIMP \$16

*Garlic Sherry Toast, Fresh Basil & Feta Cheese*

HOUSE PORK SAUSAGE \$12

*Roasted Garlic, Tomato, Ricotta Crema & Garlic Sherry Toast*

FINNS ORGANIC GREENS \$12 ☒☑

*Hot House Cucumbers, Cherry Tomato, Red Radish, Carrot Julienne, Goat Cheese Crumbles & Toasted Pistachios*

## SALADS

QUICK SEARED AHI TUNA \$18 ☒

*Sesame Ginger Soy Vinaigrette, Cucumber Noodles & Avocado*

SHRIMP & LUMP CRAB CAKES \$16

*Chipotle Chile Remoulade, Organic Greens & Fresh Lemon*

THE WEDGE \$11 ☒☑

*with Chicken Add \$5 with Shrimp Add \$8  
Crisp Bacon, Cherry Tomatoes & Maytag Blue Cheese Dressing*

BLACKENED CHICKEN CAESAR SALAD \$16

*Without Chicken \$11 ☒  
Chopped Romaine, Roasted Brussels Sprouts & Shredded Pecorino Romano*

## BURGERS

FINNS CHEESEBURGER DELUXE \$14

*Bacon, Aged White Cheddar, Lettuce, Tomato, Onion, Pickle & Fry Sauce*

FRESH GROUND TURKEY BURGER \$13

*Dijon Horseradish Onions, Gruyere Swiss, Lettuce, Tomato, Onion & Pickle*

## STEAKS & CHOPS

14OZ NY STRIP STEAK \$31 ☒

*Baked Potato, Roasted Asparagus & Peppercorn Demi*

SOUTHWEST SEARED PRIME RIB \$32 ☒

*Green Chile Rice, Sautéed Spinach & Salsa Verde*

DIJON ROSEMARY RACK OF LAMB \$33

*Cabernet Reduction, Mashed Potatoes & Grilled Asparagus*

CEDAR RIVER PORTERHOUSE

PORK CHOP \$22 ☒

*Cast Iron Roasted with Yukon Gold Potatoes & Bacon  
Dijon Brussels Sprouts*

## THE SEA

BUTTER POACHED MAINE LOBSTER \$M.P.

*Garlic Sautéed Spinach, Carolina Rice & Sauvignon Blanc Sauce*

CEDAR ROASTED ATLANTIC SALMON \$25

*Citrus Segments, Whole Grain Brown Rice & Roasted Brussels Sprouts*

FINNS TIGER SHRIMP CAPELLINI \$23

*San Marzano Pomodoro, White Wine, Fresh Basil & Feta Crumbles*

MEDITERRANEAN BRANZINO FILLET \$28

*Lemon Caper Butter, White Wine, Rosemary & Whole Grain Brown Rice*



## COMFORT CLASSICS

BANGERS & MASH \$16

*Irish Sausage, Caramelized Onions & Gravy*

SHEPHERDS PIE \$17

*Seasoned Chopped Beef, Peas, Carrots & Mashed Potato*

TRADITIONAL FISH & CHIPS \$18

*Fresh Atlantic Cod, Natural-Cut Fries, House Coleslaw & Cape-Style Tartar Sauce*

POT ROAST \$20

*Mashed Potato, Red Cabbage & Gravy*

MEATLOAF WITH SAUTÉED

MUSHROOMS & ONIONS \$18

*Mashed Potato & Market Vegetables*

## THIN CRUST BISTRO PIZZAS

SHRIMP, GARLIC, TOMATO & ARUGULA \$17

GOAT CHEESE, OLIVE & CARAMELIZED ONIONS \$15

PROSCIUTTO, SPINACH & PECORINO ROMANO \$16

☒ Gluten Free ☑ Vegetarian

## WINE LIST

### CHAMPAGNE & SPARKLING

	<i>Glass</i>	<i>Btl</i>
<i>Mionetto Prosecco</i>	\$12	
<i>Korbel Brut Organi</i>		\$35
<i>Dom Perignon</i>		\$220

### WHITE WINE & ROSE

<i>Pinot Grigio, Ca' Montini Italy</i>	\$12	\$38
<i>Sauvignon Blanc, Esk Valley New Zealand</i>		\$36
<i>Sauvignon Blanc, Trinchero "Mary's Vineyard" Napa Valley, CA</i>		\$42
<i>Chardonnay, Kenwood "Sonoma Series" Sonoma Valley, CA</i>		\$35
<i>Chardonnay, Stags Leap Wine Cellars "Hands of Time" Napa Valley, CA</i>		\$44
<i>Cotes de Rose, Gerard Bertrand France</i>	\$12	\$38

### RED WINE

	<i>Glass</i>	<i>Btl</i>
<i>Pinot Noir, Folie a Deux Sonoma, CA</i>	\$12	\$38
<i>Pinot Noir, Le Crema Williamette Valley, OR</i>		\$44
<i>Malbec, Broquel Mendoza, Argentina</i>		\$38
<i>Malbec, Luigi Bosca Argentina</i>		\$44
<i>Merlot, Benziner Sonoma, CA</i>		\$38
<i>Cabernet Sauvignon, Josh Cellars CA</i>	\$12	\$38
<i>Cabernet Sauvignon, Kendall Jackson Sonoma, CA</i>		\$44
<i>Cabernet Sauvignon, Franciscan Napa Valley, CA</i>		\$59

### DRAFT BEERS

<i>Guinness</i>	<i>Montauk Seasonal</i>
<i>Dogfish Head</i>	<i>Montauk Session</i>
<i>Hoegaarden</i>	<i>Shock Top</i>
<i>Brooklyn Seasonal</i>	<i>Stella</i>
<i>Guinness Blonde</i>	<i>Angry Orchard</i>
<i>Peroni</i>	<i>Warsteiner</i>
<i>Blue Pointe</i>	<i>Harp</i>
<i>Smithwicks</i>	<i>Miller Lite</i>

### BOTTLE BEERS

<i>Budweiser</i>	<i>Budweiser Light</i>
<i>Coors Light</i>	<i>Corona</i>
<i>Heineken</i>	<i>Heineken Light</i>
<i>Becks Premier Light</i>	<i>Amstel Light</i>
<i>Magners</i>	<i>O'Douls N/A</i>
<i>O-Mission</i>	

### COCKTAILS \$12

<b>ESPRESSO MARTINI</b>
<i>Vanilla Vodka, Espresso &amp; Baileys</i>
<b>FLIRTINI MARTINI</b>
<i>Chambord, Champagne &amp; Cherry</i>
<b>DARK &amp; STORMY</b>
<i>Goslings Dark Rum, Goslings Ginger Beer, Bitters, Lime Juice &amp; Lime Garnish</i>
<b>BELLINI</b>
<i>Champagne &amp; Peach Schnapps</i>
<b>FINNS BOURBON COCKTAIL</b>
<i>Bulliet Bourbon, Fresh Lemon Juice, Cointreau, Bitters, Lemon Twist Garnish &amp; a Cherry</i>
<b>PALOMA</b>
<i>Avion Tequila, Fresh Grapefruit Juice, Fresh Lime Juice, Sugar &amp; Club Soda</i>

### AFTER DINNER DRINKS

<i>Baileys Irish Cream</i>	\$9
<i>Jameson Black Barrel</i>	\$12
<i>Jameson 12 Year</i>	\$14
<i>Redbreast 12 Year</i>	\$13
<i>Macallan 12 Year</i>	\$13
<i>Glenlivet 12 Year</i>	\$13
<i>Glenlivet 18 Year</i>	\$18
<i>Glenlivet 21 Year</i>	\$32
<i>Lagavulin 16 Year</i>	\$16
<i>Hennessy V.S</i>	\$11
<i>Courvoisier V.S</i>	\$11

### SPECIALIZED COFFEES \$10

<i>Irish Coffee Nutty Irishman</i>
<i>Jamaican Coffee Baileys Coffee</i>
<i>Mexican Coffee</i>