

# LUNCH MENU

☒ Gluten Free    ☑ Vegetarian

## 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

## SANDWICHES & BURGERS

NY STRIP STEAK \$17

Peppers, Onions, Cheddar, Gruyere, Chipotle Sauce Grilled Hoagie & House Cut Fries

CRISPY CHICKEN, SAGE & PROSCIUTTO \$15

Romaine, Parmesan, Red Wine Vinegar Mayo & House Cut Fries

ROAST PRIME RIB DIP \$16

Fontanella, Horseradish, Grilled Ciabatta, Onion Jus & House Cut Fries

ROAST TURKEY AVOCADO CLUB \$14

Crisp Bacon, Tomato, Arugula, Smoked Chile Mayo & House Cut Fries

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

DR. PRAEGERS

VEGGIE BURGER \$12 ☑

Avocado, Organic Greens, Balsamic Vinegar & EVOO



## 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

## SALADS

QUICK SEARED AHI TUNA \$18 ☒

Sesame Ginger Soy Vinaigrette, Cucumber Noodles & Avocado

LOBSTER CLUB \$19

Baguette Crostini's, Horseradish Sauce, Drawn Butter & Organic Greens

SHRIMP & LUMP CRAB CAKES \$16

Chipotle Chile Remoulade, Organic Greens & Fresh Lemon

FINNS COBB \$16 ☒

Chicken, Bacon, Avocado, Egg, Tomato, Red Onion, Crumbled Blue Cheese & Buttermilk Ranch Dressing

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

## THE SEA

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



## THIN CRUST BISTRO PIZZAS

SHRIMP, GARLIC,  
TOMATO & ARUGULA  
\$17

GOAT CHEESE, OLIVE &  
CAMELIZED ONIONS ☑  
\$15

PROSCIUTTO, SPINACH &  
PECORINO ROMANO  
\$16