

FINN

Shareables

BREAD SERVICE	10	OYSTERS *	3 each / 34 dozen
<i>le petit sourdough rolls, sesame flatbread, butter, olive oil, balsamic</i>		<i>champagne mignonette or cocktail sauce</i>	
OLIVES	14	CHILLED SHRIMP	12
<i>marinated olive medley, za'atar lavash</i>		<i>cocktail sauce, horseradish, lemon</i>	
BURRATA	18	CLAMS	28
<i>roasted red grapes, thyme honey, pistachio, preserved lemon, basil, grilled baguette</i>		<i>kimchi, gochujang sake-broth, basil oil, scallions, sesame</i>	
CHEESE PLATE	20	CRISPY CALAMARI	18
<i>imported cheeses, date jam, pickled red onions, rosemary peanuts, za'atar lavash</i>		<i>miso aioli, nuoc cham, shishito peppers, furikake</i>	
CHARCUTERIE	18	BUFFALO WINGS	14
<i>variety of artisan meats, whole grain mustard, mama lil's peppers, za'atar & herb lavash</i>		<i>choice of medium or hot, celery, blue cheese</i>	
		CLASSIC CRAB & ARTICHOKE DIP	16
		<i>toasted baguette, smoked paprika</i>	

Soup & Salad

GOLDEN BEET SALAD	13	CAESAR SALAD	12
<i>mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette</i>		<i>romaine, parmesan, croutons, parmesan crisp, lemon</i>	
HOUSE SALAD	12	<i>grilled chicken +8 seared salmon +15</i>	
<i>mixed greens, herbed feta, citrus red onion, cucumber, seasonal berries, lemon-herb vinaigrette</i>		<i>grilled steak +15 sautéed shrimp +10</i>	
		RED CURRY CAULIFLOWER SOUP	10
		FRENCH ONION SOUP	9

**consuming raw or undercooked food can lead to foodborne illnesses
Parties of 8 or more will be presented with one check including 20% gratuity*

Pizza

CHEESE <i>mozzarella, marinara</i>	16	MARGHERITA <i>fresh mozzarella, tomato, basil, olive oil</i>	18
CLASSIC PEPPERONI <i>pepperoni, mozzarella, marinara</i>	18	CARAMELIZED ONION & GOAT CHEESE <i>mozzarella, arugula, honey balsamic reduction</i>	19
SUPREME <i>sausage, pepperoni, peppers, onion, mushrooms, black olives, mozzarella, marinara</i>	22	WILD MUSHROOM <i>wild mushrooms, mozzarella, garlic, truffle oil</i>	22

Main

ALLEN BROTHERS FILET MIGNON* <i>goat cheese & squash gratin, grilled scallions, charred leek relish</i>	65	SEARED SALMON* <i>turmeric coconut broth, charred baby bok choy, salsa macha, puffed rice</i>	44
GRILLED RIBEYE* <i>USDA prime, mashed potato, burnt orange demi, blistered pearl onions, grilled asparagus</i>	68	WILD ALASKAN HALIBUT <i>couscous, roasted cauliflower, tomato chutney, pistachio, mint</i>	52
GRILLED BONE-IN PORK CHOP* <i>spicy korean cucumbers, shishito peppers, roasted cauliflower, gochujang honey</i>	36	HOUSE MADE FETTUCCINI <i>charred corn, achiote braised chicken thigh, black garlic cream, roasted poblano</i>	28
STEAK FRITES* <i>grilled flank steak, house worcestershire, fries</i>	26	CRISPY TOFU <i>turmeric coconut broth, charred baby bok choy, salsa macha, puffed rice</i>	30
LOCAL KOP RANCH BEEF BURGER* <i>chipotle aioli, crispy hashbrown, american, swiss, arugula, red onion</i>	22		

Sides

MASHED POTATOES	7	FRIES	7
GRILLED ASPARAGUS	9	BLISTERED SHISHITO PEPPERS	9
ROASTED CAULIFLOWER <i>turmeric coconut cream, gochujang honey</i>	10	CHARRED BABY BOK CHOY <i>salsa macha</i>	10