

Dinner

5p - 9p

Breads & Boards

Bread Service 10

le petit sourdough rolls, sesame flatbread, butter, olive oil & balsamic vinegar

Olives 14

olive medley, za'atar & herb lavash

Charcuterie 18

variety of artisan salami, whole grain mustard, mama lil's peppers, za'atar & herb lavash

Cheese Plate 20

imported cheeses, date jam, pickled red onions, candied pepitas, za'atar & herb lavash

Tinned Smoked Oysters in Olive Oil 14

pickled red onions, harissa, za'atar & herb lavash

Burrata 22

burrata, heirloom tomatoes, honey balsamic, smoked Marcona almonds, basil

Seafood & Shareables

Chilled Shrimp 12

cocktail sauce, horseradish, lemon

Oysters * 3 each / 34 dozen

champagne mignonette or cocktail sauce, horseradish

Clams 28

little neck clams, smoked corn coconut broth, jalapeño, onion, garlic, radish, scallion, chili oil

Classic Crab & Artichoke Dip 16

toasted baguette, smoked paprika

Calamari 18

panko dredge, miso aioli, nuoc cham, shishito peppers, furikake

Buffalo Wings 14

medium or hot, celery, blue cheese

Soup & Salad

Golden Beet Salad 13

mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette

Classic French Onion 9

caramelized onion, crouton, aged swiss

Mixed Green Salad or Caesar Salad 9

grilled chicken +8 pan seared salmon +15

grilled steak +15 grilled shrimp +10

Cream of Asparagus Soup 9

lime cilantro crema, chili oil, toasted coriander dust, toasted corn tortilla half moon

parties of 8 or more will be presented a single check including 20% gratuity

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can lead to foodborne illness **

Pizzas

Cheese mozzarella, marinara	16	Margherita fresh mozzarella, tomato, basil, olive oil	18
Classic Pepperoni pepperoni, mozzarella, marinara	18	Wild Mushroom wild mushrooms, mozzarella, garlic, truffle oil	22
Supreme sausage, pepperoni, peppers, onion, mushrooms, black olives, marinara	22	Caramelized Onion & Goat Cheese caramelized onion, goat cheese, mozzarella, arugula, honey balsamic reduction	19

Entrees

Grilled Ribeye * USDA prime, smoked corn pico, beef tallow, Roasted green tomatoes, red onion	56	Seared Salmon * sauteed hominy, napa cabbage, chili oil, avocado cream, cilantro lime crema, remolata,	38
Grilled Filet * mashed potato, grilled asparagus, guajillo demiglace	52	Halibut cucumber ribbon, purple cabbage, shredded carrots, mango habanero sauce, charred scallion vinegarette, fresh mint	44
Grilled Bone In Pork Chop * achiote marinade, roasted cauliflower, Castelvetrano olive, mojo, tostone	34	Linguica Spaghetti linguica sausage, blistered grape tomato, garlic, white wine, pecorino, bread crumbs	22
Flank Steak Frites * house made Worcestershire, fries	22	Vegan Tostada three tostada, fried oyster mushroom, hominy, red onion, purple cabbage, mojo, avocado crema	26
Local KOP Ranch Beef Burger * duxelles, horseradish aioli, arugula, swiss, pickled onion, fries	20		

Sides

Asparagus	9
Roasted Cauliflower	9
Blistered Shishito Peppers	9
Mashed Potatoes	7
Fries	7

FINN

Executive Chef - Jackson Morris

Sous Chef - Jerod McDonald

Sous Chef - Trinity Naber

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