

FINN

Shareables

Bread Service	10	Oysters *	3 each / 34 dozen
le petit sourdough rolls, sesame flatbread, butter, olive oil, balsamic		champagne mignonette or cocktail sauce	
Olives	14	Chilled Shrimp	12
marinated olive medley, za'atar lavash		cocktail sauce, horseradish, lemon	
Burrata	18	Clams	28
roasted red grapes, thyme honey, pistachio, preserved lemon, basil , grilled baguette		kimchi, gochujang sake-broth, basil oil, scallions, sesame	
Cheese Plate	20	Crispy Calamari	18
imported cheeses, date jam, pickled red onions, corn nuts, za'atar lavash		miso aioli, nuoc cham, shishito peppers, furikake	
Charcuterie	18	Buffalo Wings	14
variety of artisan meats, whole grain mustard, mama lil's peppers, za'atar & herb lavash		choice of medium or hot, celery, blue cheese	
		Classic Crab & Artichoke Dip	16
		toasted baguette, smoked paprika	

Soup & Salad

Golden Beet Salad	13	Caesar Salad	12
mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette		romaine, parmesan, croutons, parmesan crisp, lemon	
House Salad	12	grilled chicken +8	seared salmon +15
mixed greens, herbed feta, citrus red onion, cucumber, seasonal berries, lemon-herb vinaigrette		grilled steak +15	sautéed shrimp +10
		Red Curry Cauliflower Soup	10
		French Onion Soup	9

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 **

Pizza

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 italian sausage, pepperoni, peppers, onion, mushrooms, olives, marinara	22	Caramelized Onion & Goat Cheese caramelized onion, goat cheese, mozzarella, arugula, honey balsamic reduction	19

Mains

Allen Brothers Filet Mignon* goat cheese & squash gratin, grilled scallions, charred leek relish	65	Seared Salmon* turmeric coconut broth, charred baby bok choy, salsa macha, puffed rice	44
Grilled Ribeye* USDA prime, mashed potato, burnt orange demi, blistered pearl onions, grilled asparagus	68	Wild Alaskan Halibut couscous, roasted cauliflower, tomato chutney, pistachio, mint	52
Steak Frites* grilled flank steak, house worcestershire, fries	24	House-Made Fettuccini sauteed shrimp, garlic, onion, white wine, lemon butter, dehydrated olives	26
Grilled Bone-In Pork Chop* spicy korean cucumbers, shishito peppers, roasted cauliflower, gochujang honey	36	Crispy Tofu turmeric coconut broth, charred baby bok choy, salsa macha, puffed rice	30
Local KOP Ranch Beef Burger* chipotle aioli, crispy hashbrown, american, swiss, arugula, red onion	22		

Sides

Mashed Potatoes or Fries	7	Blistered Shishito Peppers	9
Grilled Asparagus	9	Charred Baby Bok Choy	10
Roasted Cauliflower turmeric coconut cream, gochujang honey	10	salsa macha	