

Dinner

Breads & Boards

Bread Service	10	Cheese Plate	20
le petit sourdough rolls, sesame flatbread, butter, olive oil & balsamic vinegar		imported cheeses, date jam, pickled red onions, corn nuts, za'atar & herb lavash	
Olives	14	Charcuterie	18
olive medley, za'atar & herb lavash		variety of artisan meats, whole grain mustard, mama lil's peppers, za'atar & herb lavash	
Burrata	22		
burrata, heirloom tomatoes, honey balsamic, smoked Marcona almonds, basil			

Seafood & Shareables

Chilled Shrimp	12	Classic Crab & Artichoke Dip	16
cocktail sauce, horseradish, lemon		toasted baguette, smoked paprika	
Oysters *	3 each / 34 dozen	Calamari	18
champagne mignonette or cocktail sauce, horseradish		panko dredge, miso aioli, nuoc cham, shishito peppers, furikake	
Clams	28	Buffalo Wings	14
little neck clams, smoked corn coconut broth, jalapeño, onion, garlic, radish, scallion, chili oil		medium or hot, celery, blue cheese	

Soup & Salad

Golden Beet Salad	13	Caesar Salad	12
mixed greens, roasted golden beets, grapes, candied walnuts, goat cheese, honey vinaigrette		chopped romaine, shaved parmesan, croutons, parmesan crisp, lemon	
House Salad	12	grilled chicken +8	pan seared salmon +15
mixed greens, herbed feta, citrus red onion, cucumber, seasonal berry, lemon-herb vinaigrette		grilled steak +15	grilled shrimp +10
		Cream of Asparagus Soup or French Onion	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 **

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, gremolata,	38
Grilled Filet * mashed potato, grilled asparagus, guajillo demiglace	52	Halibut cucumber ribbon, purple cabbage, shredded carrots, mango habanero sauce, charred scallion vinaigrette, 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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