

Dinner

Breads & Boards

Bread Service **10**
le petit sourdough rolls, sesame flatbread,
butter, olive oil & balsamic vinegar

Olives **14**
olive medley, za'atar & herb lavash

Burrata **22**
burrata, heirloom tomatoes, honey balsamic,
smoked Marcona almonds, basil

Cheese Plate **20**
imported cheeses, date jam, pickled red onions,
corn nuts, za'atar & herb lavash

Charcuterie **18**
variety of artisan salami, whole grain mustard,
mama lil's peppers, za'atar & herb lavash

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, gremolata,	38
Grilled Filet * mashed potato, grilled asparagus, guajillo demiglace	52	Halibut cucumber ribbon, purple cabbage, shredded carrots, mango habanero sauce, charred scallion vinegarete, fresh mint	44
Grilled Bone In Pork Chop * achiote marinade, roasted cauliflower, Castelvetro 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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