

STARTERS

Bang Bang Shrimp ————— 15

Fried shrimp tossed in bang bang sauce.

Bang Bang Chicken ————— 13

Fried chicken chunks tossed in bang bang sauce.

Queso, Chips & Salsa ————— 12

House-made queso served with warm tortilla chips & salsa.

Stuffed Mushrooms ————— 14

Mushrooms filled with shrimp & crab dip, topped with bacon & cheese & baked to perfection.

Smoked Chicken Dip ————— 14

Smoked chicken, cream cheese, Cajun seasoning, jack cheese, tomato & jalapeño with tortilla chips.

Spinach Artichoke Dip ————— 13

Spinach artichoke dip served warm & bubbly with tortilla chips.

Toasted Ravioli ————— 14

Handmade ravioli stuffed with cheese mixture and deep fried. Served with marinara

Hummus Duo ————— 13

Traditional and flavor of the week. Served with chips

Bruschetta 🐾 ————— 15

Bruschetta drizzled with balsamic glaze & served with a scoop of our herb cream cheese spread & toasted flatbread triangles.

Lobster Tail Bites 🐾 ————— M K T

Lobster chunks seasoned, breaded, flash fried & dusted in parmesan cheese. Served with garlic parmesan ranch & cocktail sauce. *Seasonal*

Shrimp & Crab Dip 🐾 ————— 15

Cajun grilled shrimp, cream cheese, crab, parmesan cheese & spices make up this dip. Served with warm flat bread.

SALADS

Add-Ons

Chicken +6 | Crispy Chicken +7 | Steak +7 | Shrimp +9 | Tuna +9

Cobb ————— 14

Romaine, ham, mixed cheeses, tomato, avocado, bacon, & onion.

Finn's ————— 14

Romaine, feta cheese, olives, cherry tomatoes, artichoke & red pepper topped with Parmesan crisp.

Chicken ————— 16

Romaine with cheese, tomato, shredded Monterey jack, red onion topped with grilled chicken. *Teriyaki or Fried +1*

Salmon ————— 19

Grilled salmon served with romaine, berries, pecans, cherry tomatoes, feta cheese & a fresh mixed berry dressing.

Steak 🐾 ————— 19

Grilled Steak, blue cheese, berries, candied pecans, onions, romaine & a raspberry jalapeño vinaigrette.

SOUPS

French Onion
Cheesy Potato Bacon
Broccoli Gouda
Chili

Cup ————— 7

Bowl ————— 10



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Finn's will do the best we can to accommodate all allergies but please note we are a common kitchen. **18% gratuity added to parties of 8 or more. MKT = Market Price**

ENTREES

Served with side salad
& fresh bread!
Wedge Salad +2

Seafood

Walleye New Orleans _____ 36

Blackened walleye over Cajun cream Sauce with sausage, peppers & topped with crispy crawfish & blackened shrimp.

Fried Walleye _____ 28

Lightly coated walleye seasoned with Cajun spices & fried.

Red Snapper _____ 42

Red snapper served over white truffle and asparagus risotto topped with a red pepper cream sauce.

Blackened Snapper _____ 28

Cajun seasoned then seared & topped with fresh pesto & a grilled lemon half.

Salmon _____ 25

Herb seared with a lemon butter, bourbon glazed or blackened.

Grilled Shrimp Skewers _____ 25

Two skewers of shrimp grilled & seasoned with olive oil herbs.

Poultry

Garlic Chicken _____ 20

Grilled chicken breast topped with a garlic cream sauce & Parmesan.

Monterey Jack Chicken _____ 20

Grilled chicken breast topped with queso, bacon & a drizzle of BBQ sauce.

Grilled Chicken _____ 17

Chicken breast grilled with olive oil & herbs.

Vegan

Eggplant Parmesan _____ 22

Lightly breaded eggplant topped with marinara & mozzarella.

Prime Beef

All topped with fresh
rosemary butter 

Filet Mignon _____

6 oz. 40 • 8 oz. 45

Filet Medallions _____ 48

Two 4 oz medallions topped with bacon jam & balsamic glaze.

Ribeye _____ 50

14 oz.

Steak Tips _____ 35

8 oz served with sauteed onions and mushrooms.

NY Strip Steak _____

8 oz. 33 • 10 oz. 38

Finn's Meatloaf _____ 25

Grilled meatloaf topped with bourbon glaze & crispy onion straws.



Surf & Turf

Oscar _____ 13
Grilled Lobster Tail _____ 48
Shrimp Scampi Style _____ 14

Crown Your Steak!

Aged Blue Cheese _____ 4
Marsala Mushroom Gravy _____ 4
Beer Braised Button Mushrooms - 3
Horseradish _____ 3

Pork

Pork Chop _____ 21

A hand cut in house from the center of the loin grilled chop brushed with butter and a blend of seasonings.

Finn's Chop _____ 26

Hand cut in house double bone in chop, grilled then topped with bourbon glaze and sliced apples.

Finn's

 = Finn's Favorites

 = Fit & Trim

 = Gluten Free Option

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HANDMADE PASTA

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Wedge Salad +2

Cajun Alfredo — 27

Fresh fettuccine noodles, Cajun shrimp, chicken & sausage tossed in alfredo with peppers & onions.

Spaghetti Red — 26

Handmade spaghetti noodles topped with our house chili, diced onion, cheese, and pickle. Served with flatbread.
Corn chips +1

Lobster Pasta — 40

Handmade spaghetti noodles tossed in our creamy butter seafood sauce and topped with lobster meat.

Fettuccine Alfredo — 20

Handmade fettuccine tossed in our rich and creamy garlic, parmesan cheese Alfredo sauce.

Add-Ons

Grilled Chicken +6 | Crispy Chicken +7 | Shrimp +9

SIDES

Brussel Sprouts — 8

Onion, bacon, garlic, butter, salt & pepper cooked until crispy & served with a side of house bacon jam.

Cheesy Bacon Grits — 7

Creamy, cheesy grits cooked down in chicken broth, infused with bacon, cheddar & cream.

Baked Potato — 5

With butter, cheese & sour cream

Rice Pilaf — 7

Baby Carrots — 6

Garlic honey butter sauce or bourbon bacon jam

Green Beans — 8

Signature fresh cut green beans with bacon, onion, fresh bourbon sauce, house balsamic glaze & candied pecans.

Cauliflower Au Gratin — 7

Cheesy cauliflower baked and topped with bacon

Corn Brulee — 8

Sweet creamed corn topped with cheese & torched until golden brown with bacon jam.

Garlic Mashed Potatoes — 7

Potatoes mashed with garlic & butter.

Sweet Potato Mash — 9

Topped with candied pecans & torched mellow

Macaroni & Cheese — 8

Handmade penne pasta with rich creamy cheese sauce

Straight Cut Fries — 6

FIT & TRIM

Grilled Asparagus — 7

Asparagus grilled & seasoned.
Cheese Sauce +1

Sauteed Broccoli — 7

Broccoli seasoned then sautéed

Sauteed Mushrooms — 5

Mushrooms seasoned then sautéed

Sweet Potato — 6

Baked sweet potato



Side Salad — 6

Romaine lettuce with tomato, cucumber, red onion and shaved parmesan.

Wedge Salad — 6

Signature

balsamic glaze, champagne vinaigrette and shredded cheese

Blue Cheese

blue cheese crumbles and dressing

Peppercorn

Peppercorn ranch, feta cheese and balsamic glaze

Side Add-Ons

Creamy Cheese Sauce +1.50 | Brown or White Gravy +1



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DRINKS | Limited Refills

Soft Drink ————— 3.49

Coke, Diet Coke, Hi-C Fruit Punch, Dr. Pepper, Diet Dr. Pepper, Sprite

Tea & Lemonade ————— 3.49

Light & Refreshing Classics.
Can be enjoyed separately or together as an Arnold Palmer!

Add Fresh Flavor to any drink for \$1!



Mango



Peach



Cherry



Raspberry

Finn's Favorities



Hibiscus



Lavender

COFFEE & LATTES

Bourbon Caramel Latte ————— 7

Traditional latte infused with bourbon, caramel & vanilla

Finn's Macchiato ————— 6

Espresso, vanilla, steamed milk, a dash of cinnamon, topped with whipped cream & candied pecans

Fresh Brew | 3.50

Espresso | 4.50

1 shot

Americano | 4.50

1 shot

Cappuccino | 5

Latte | 5

Vanilla Latte | 5



NEED CATERING?
ASK YOUR SERVER FOR DETAILS