

FINNEGAN'S

MARIN

APPETIZERS

Black and White Sesame Crusted Ahi Tuna Petite Salad with a Citrus/Rosemary Dressing Orange and Grapefruit Segments, Wasabi Aioli	\$9
Ploughman's Cheese Plate Irish Porter Cheddar, Molinari Dry Salami, Grilled Sourdough Bread, Granny Smith Apples, Cherry Stone Ground Mustard, Sweet Gherkins	\$10
Crispy Fried Calamari Fennel and Lemon, Tarragon/Tomato Aioli Pepperoncini Cream	\$8
Fiery Smoke House Wings (Remember Buffaloes Don't Fly) Mango and Toasted Cumin Sauce	\$7
Finnegan's Sausage Sampler A Sampling of Three Sausages, Caramelized Onions, Cherry Stone Ground Mustard, Sweet and Spicy Dijon Mustard	\$8
House Cured Whiskey and Beet Salmon Salmon Rosettes, Potato Cake, Caper Berries, Chive Sour Cream, Petite Salad	\$10
White Wine and Garlic Mussels Smoked Jalapeño and Roasted Shallot Braise	\$7
Grilled Flat Bread Pizzas Margarita: Fresh Buffalo Mozzarella, Roma Tomato, Basil Salsiccia: Sweet Italian Sausage, Caramelized Onions Veggie: Oven Roasted Tomato Sauce, Italian Seasonings, Fresh Buffalo Mozzarella Tomato, Red Pepper, Mushroom, Red Onion BLT: Bacon, Shredded Romaine, Tomato and Ranch Meat Lover's: Pepperoni and Sausage	\$8.5

SOUPS & SALADS

Finnegan's Caesar Chopped Hearts of Romaine Cracked Black Pepper Caesar Dressing Add Chicken Breast: \$4 or Steak: \$6	<i>Small</i> <i>Large</i>	\$6 \$9
Wilted Spinach Salad Caramelized Onions, Applewood Bacon, Blue Cheese Crumble, Smoked Tomato Vinaigrette		\$9
Field o' Greens Salad Cherry Tomatoes, Blue Cheese Red Onion, Praline Roasted Pecans Maple Bourbon Vinaigrette	<i>Small</i> <i>Large</i>	\$6 \$8
Classic Iceberg Wedge Salad: Crumble Bacon Roma Tomato, Blue Cheese Dressing		\$7
Butternut Squash Soup Maple Cinnamon Butter (<i>Vegetarian</i>)		\$6
Soup Of the Day Please Ask Your Server For Details		\$6

DINNER ENTREES

Fresh Seafood Chef's Selection of Fresh Seafood. Please Ask Your Server For Details		\$m.p.
Fish and Chips Guinness Beer Battered Atlantic Cod House Made Sweet Pickle Tartar Sauce Served with Waffle Fries	<i>6oz.</i> <i>8oz.</i>	\$13 \$15
14oz. Bone-In New York Steak Au Poivre Tobacco Onions, Whiskey Peppercorn Sauce, Grilled Winter Vegetables, Chef's Potatoes		\$24
Garlic Herb Chicken Breast Egg-Battered with a Lemon-Caper Sauce Roasted Garlic Mashed Potatoes		\$15
Braised Beef Short Rib Roasted Garlic Mashed Potatoes, Green Bean and Cherry Tomato Salad, Pan Gravy		\$20
Grilled Flat Iron Steak Stack Roma Tomatoes, Basil, Mozzarella		\$18
Grilled 12 oz. Veal Chop Vanilla Cognac Herbed Butter, Yukon Gold Smashed Potatoes		\$23
Glazed Pork Loin Warm Rainbow Potato Salad, Caramelized Onions, Chipotle Cherry Sauce		\$16
Cork-Screw Pasta Braised Mushrooms, Caramelized Onions, Fresh Thyme, Brandied Mascarpone Cream. Add Chicken Breast: \$4		\$10
Braised Beef & Pork Ragu Braised Beef, Roasted Pork & Sweet Italian Sausage in a Tomato Ragu, Parmesan, Cork-Screw Pasta		\$14
The 'BURGER' 1/2lb of Prime Grade 'A' Beef with Shoestring Potatoes Served on Kaiser Roll, Choice of Cheese: Swiss, Cheddar, Pepper Jack, Blue Cheese or Mozzarella		\$10

Additional Choices – Mushrooms, Fried Onions,
Sauerkraut, Cole Slaw, Avocado, Bacon (regular or
house-spiced)
\$1.00 each

*Finnegan's harkens to a day... a place... when and
where life was easier and the pace was slower.
Where friends and family spent more of their time
enjoying each other's company than planning what
to do or where to go next.*

*Finnegan's Marin invites you to sit back and get
comfortable.*