

*Patti*



# FINNEGAN'S

PUB & GRILLE

## **DINNER MENU**

*(Additional sauces or dressings add \$1)*

### **APPETIZERS**

#### ***Patti's Potato Chip Nachos \$10***

*Served with bacon, onion, and tomatoes baked and topped with Cheddar and Mozzarella cheese*

#### ***Finnegan's House-made Idaho Potato Chips \$6***

*Served with French Onion Dip*

#### ***Crispy 'Flash Fried' Calamari \$9***

*Lightly dusted in seasoned flour and fried until crispy, served with a sweet garlic chili sauce and smoked jalapeno aioli*

#### ***Maryland Blue Crab and Shrimp Cake \$9***

*Served with remoulade sauce*

#### ***Brisket Taco \$8***

*One taco, Pablano Chimichurri, crème fraiche, cilantro*

#### ***Chicken Wings \$10***

*Six bone in wings prepared with your style: Choose one: Barbecue, Buffalo, or Sriracha*

*Served with blue cheese dressing or buttermilk vinaigrette and celery sticks*

#### ***Chicken Tenders \$10***

*Served with your choice of Buttermilk vinaigrette, Buffalo, or Jack Daniels barbecue sauce*

#### ***Baby Back Ribs \$10***

*Three ribs with Jack Daniels Barbecue garnished with crispy fried onion rings*

#### ***Finnegan's Mix and Match Sliders\* \$15***

*All served on Brioche buns*

*Three sliders per order*

*(Add a slider \$5 each)*

*Choose between*

*Certified Angus Beef with a pickle, cheddar cheese, mustard and catsup*

*Fried Chicken Breast with mayonnaise, lettuce and tomato,*

*Maryland Shrimp and Crab Cake with remoulade sauce and bacon*

*Brisket Barbecue Brisket of Beef with Jack Daniels barbecue sauce*

### **Appetizer Pizza \$7**

**'The Standard'** *Pepperoni with three cheese*

**'The Barbecue'** *Jack Daniels Barbecue sauce slow braised brisket with our three cheese blend accented with cheddar and topped with red onion*

**'The Greek'** *Feta cheese and spinach with grilled vegetables*

**'The Opus'** *Three cheeses, pepperoni, bacon, sliced Roma tomato*

**'The BLT'** *Bacon, lettuce, tomato, and Swiss cheese*

**'The Vegetarian'** *Three cheeses, pesto, spinach, crushed walnuts, and feta*

*\*Cooked to order. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.*



**PUB SANDWICHES and BURGERS**

*(Add bacon \$2) (Additional sauces or dressings add \$1)*

**“Kentucky Brown” Hot Turkey Sandwich \$13**

*Texas toast topped with a cheddar cheese sauce, bacon, grilled tomato and mashed potatoes*

**House Roasted Breast of Turkey Sandwich \$10**

*Provolone, shredded lettuce, Basil Aioli, tomato on wheat berry bread and house made red wine vinaigrette blue cheese cole slaw*

**Grilled Breast of Chicken \$10**

*Blackened Add \$1, Jack Daniels Barbecue sauce Add \$1*

*Served with Swiss cheese, lettuce, tomato, lemon aioli on a Brioche bun and pasta salad*

**Char-grilled Half Pound Ground Round of Certified Angus Beef\* \$10**

*Served with cheddar cheese on a grilled Brioche bun with Opus One French fries*

**Opus One Black Bean Burger \$10**

*House made with black beans and red and yellow peppers then served on a Brioche bun with chipotle aioli, Pablano chimichurri, crispy onions, kosher dill pickles, and Opus One French fries*

**Jack Daniels Barbecued Brisket Burger \$13**

*Served in a Brioche bun with crispy fried onions and a side of Opus One French fries*

**Maryland Blue Crab and Shrimp Cake Sandwich \$13**

*Maryland blue crab and shrimp patties pan-fried, garnished with lettuce, tomato, and remoulade on a Brioche bun served with pasta salad*

**ENTRÉE SALADS**

*(Additional sauces or dressings add \$1)*

**Opus Caesar Salad \$7**

*Crisp romaine lettuce tossed with a classic anchovy vinaigrette dressing, topped with freshly grated Parmesan cheese and seasoned croutons*

**Finnegan’s Wedge \$7**

*Iceberg, Maytag Blue Cheese, chopped bacon, chopped tomato, and slivered red onion served with red wine vinaigrette*

**Mediterranean Salad \$8**

*Crisp romaine with Roma tomatoes, artichokes, Calamata olives, pepperoncinis, feta cheese, and red onion, tossed with red wine vinaigrette*

**Opus One Chopped Salad \$8**

*Chopped Iceberg, cucumbers, bacon, blue cheese, hard cooked eggs, and tomatoes, tossed with red wine vinaigrette*

**Grilled Vegetable Platter \$8**

*Served on Tomato Basil sauce with Polenta*

**Warm Salad Toppings**

*(Four-ounce portions)*

- Broiled Fillet of Salmon\* \$9**
- Grilled Breast of Chicken \$7**
- Cajun Breast of Chicken \$7**
- Garlic Grilled Shrimp \$9**

- Crispy Fried Calamari \$7**
- Petite Maine Lobster Tail \$10**
- Maryland Crab and Shrimp Cake \$7**
- Michigan Lake Perch \$9**

**SOUP**

**Cup \$6      Bowl \$8**

- Tomato Basil**
- Brisket Chili with Black Beans**
- Soup of the day**

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## **SIDES**

*(Additional sauces or dressings add \$1)*

### **Macaroni and Cheese \$6**

*White cheddar, Asiago, and Provolone cheeses with gemelli pasta*

### **Opus One French Fries Basket \$5**

*Served in a basket fresh cut (never frozen)*

### **Roasted Brussel Sprouts \$6**

*Bacon, Shallots, Balsamic vinegar*

### **Chargrilled Asparagus \$6**

### **Char Grilled Vegetable Medley \$6**

### **Roasted Corn and Haricot verts \$5**

### **Baked Potato with sour cream \$4**

### **Mashed Potatoes \$4**

*(Roasted garlic \$1)(Cheddar cheese \$1)*

## **ENTREES**

*Included in the entrée selections are a cup of **Tomato Basil soup**, or the **Soup of the Day**, or an **Opus Romaine Salad** served with Roma tomatoes, croutons, and Parmesan cheese and choice of: **Opus One Creamy Garlic, Red Wine Vinaigrette, Buttermilk Vinaigrette, Blue Cheese, and Anchovy Vinaigrette** and a basket of warm bread*

*(Add \$4 for both soup and salad) (Additional sauces or dressings add \$1)*

### **English 'Beer Battered' Fish and Chips \$18**

*'Wild Caught' Atlantic Cod with caper tarter sauce served with Opus One French fries*

### **Norwegian Salmon \$22\***

*Pan-seared with pesto breadcrumbs, grilled polenta, zucchini and yellow squash*

### **Maryland Blue Crab and Shrimp Cakes \$24**

*Served with roasted brussel sprouts, and Remoulade sauce*

### **Pan Fried Michigan Lake Perch \$24**

*Served with lemon parsley butter, cheddar mashed potatoes, with roasted corn and haricot verts*

### **Pan Seared Chilean Sea Bass \$36**

*Served with Basmati rice, grilled vegetables, beurre blanc, and garnished with Balsamic glaze*

### **Broiled Medallion of Beef Tenderloin with Blue Crab and Shrimp Cake \$29\***

*A four-ounce Certified Angus Beef filet and a blue crab and shrimp cake served with roasted Pablano Chimichurri, grilled asparagus, and cheddar mashed potatoes*

### **Char Broiled Certified Angus New York Strip Steak \$26\***

*A twelve-ounce cut served with baked potato, char grilled vegetables and Madeira demi glaze*

### **Char Grilled Filet of Beef Tenderloin \$32\***

*An eight-ounce center cut Certified Angus Beef filet served with mashed potatoes, grilled asparagus garnished with crispy fried onions and Madeira demi glaze*

## **Chef Jerry's Dinner Entrée Specials**

*(Additional sauces or dressings add \$1)*

### **Grilled Pesto Chicken Breast \$20**

*Served with spinach, tomato, Parmesan cheese, and a touch of garlic all tossed in Basmati rice*

### **'Mélange of Seafood' \$25**

*Sautéed shrimp and Maryland blue crab tossed in angel hair pasta with tomato beurre blanc and served with a petite Maine lobster tail*

### **'All Day' Jack Daniels Braised Beef \$26**

*Served with cheddar mashed and roasted corn and haricot verts*

### **Jack Daniels Baby Back Ribs**

**Full Slab \$26 Half Slab \$18**

*Served with roasted corn and haricot verts and a baked potato*

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**DESSERT**

*(Additional sauces or dressings add \$1)*

***Ashby's Cherry Amaretto, Michigan Pothole, and French Vanilla Ice Cream \$5***  
*With choice of: Sander's Hot Fudge, or caramel sauce, or strawberry sauce, whipped cream and a cherry add \$1*

***Opus One Chocolate Chunk Cookie \$3***  
*The quarter pound cookie*

***Assorted Fresh Berries (Market Price)***  
*Served with Chambord whipped cream*

***Ice Cream Trio Sampler \$7***  
*Three small scoops of your choice of ice cream served with Sander's Hot Fudge, caramel sauce, strawberry sauce all served with a cherry*

***Cheesecake Sundae \$7***  
*Scoop of vanilla cheesecake with your choice of Sander's Hot Fudge, caramel sauce or strawberry sauce*

***Cheesecake Trio Sampler \$8***  
*Three small scoops of vanilla cheesecake served with Sander's Hot Fudge, caramel sauce and strawberry sauce*

***Chambord Crème Brûlée \$7***  
*Vanilla crème brûlée with a hint of Chambord and a caramelized top, garnished with fresh berries*

***Opus One Hot Fudge Cookie Sundae \$9***  
*Our famous Opus One cookie topped with vanilla ice cream, Sanders Hot Fudge, served with whipped cream, chopped nuts and a cherry*

***Cobbler of the Day \$7***  
*Topped with Opus One spiced vanilla cake and French Vanilla ice cream*

**BEVERAGES**

***Starbucks  
 Coffee  
 Service  
 \$3.50***

***Gourmet  
 Tea  
 Selection  
 \$4.50***

***Assorted  
 Fruit Juices  
 \$4***

***Soft Drinks, Iced Tea, or Lemonade \$3***  
***(Up to two refills included)(Carryout refills are \$2)***  
***We use Pepsi Products***