

lunch hours; 11:30 - 2:00

## Starters

Cheddar Ale & Onion Soup - savory cheese soup, caramelized onions ~\$4

Crawfish Beignets - deep fried fritters, creole remoulade ~\$8

Crab & Artichoke Fondue - lump crab & artichokes hearts, French brie fondue, baguettes slices ~\$10

## Salads

Grill Shrimp Caesar Salad - grilled shrimp, romaine, Caesar dressing, croutons, shaved parmesan (sub grilled chicken or \*salmon)~\$14, salad only ~\$9

Greek Salad - roasted beets, cucumbers, tomatoes, kalamata olives, red onion, feta cheese & Greek dressing set on mixed greens ~\$8, w/chicken, \$12

Classic Cobb - greens tossed with olive and pimento dressing, local farmed chicken breast, avocado, bacon, bleu cheese, tomato and hard boiled egg ~\$12

Michigan Waldorf Salad - smoked chicken breast, local grown spring mix, dried Michigan cherries, walnuts, apple, grapes, citrus vinaigrette ~\$11

## Sandwiches

sandwiches served with homemade potato chips and cole slaw

\*Round Bar Burger - 7oz. ground steak burger, choice of cheese and condiments on an Avalon Bakery challah roll ~\$9 (grilled onions or mushrooms no charge, bacon \$1 )

Panini BLT - Avalon Farm bread, Canadian bacon, arugula, tomato, fresh mozzarella, pesto mayo ~\$10

Grilled Vegetable Muffuletta - portobello, eggplant, red bell pepper, red onion, zucchini, tomato and provolone on a ciabatta roll, chopped olive aioli ~\$8

Motown Mojo - marinated chicken breast char grilled, citrus BBQ, gruyere cheese, guacamole, crisp onions, lettuce and tomato ~\$10

Red Fish Po 'Boy - cornmeal dusted and flash fried gulf redfish, lettuce, tomatoes, creole honey mustard and remoulade ~\$11

## Entrées

Fish & Chips - Icelandic cod in panko crumbs, served with house fries, cole slaw, tartar sauce and fresh lemon wedges ~\$12

Fettucine del Mare - sautéed shrimp and gulf redfish tossed with garlic, capers, tomatoes, artichokes, saffron fume' cream and fettucine ~\$16

Fried Catfish Étouffée - cornmeal dusted, smothered in crawfish étouffée on rice pilaf with today's vegetables ~\$14

Beef & Cheddar - open faced shaved prime rib, onions, mushrooms and cheddar welsh rarebit ~\$13

## Sides

House Fries ..... \$3, \$1.75 w/sandwich

Red Beans & Rice ..... \$3

Collard Greens ..... \$3

Baked Mac & Cheese - three cheese blend ..... \$5

Garden Salad - mixed greens, carrots, cucumber, tomatoes, choice of dressing ..... \$4

dressing choices; peppercorn ranch, creamy garlic, bleu cheese, pomegranate vinaigrette, citrus vinaigrette, sherry dijon vinaigrette, honey mustard

\*consuming raw or under cooked eggs, meat, shellfish or seafood may increase your risk of food borne illness

Appetizers

- Colossal Shrimp Cocktail - large shrimp with house cocktail sauce ~\$12
- Grilled Haloumi - grilled goat cheese and marinated portobello mushroom, basil, lemon infused olive oil ~\$11
- Calamari - flash fried with sweet & spicy chile soy sauce on crunchy noodle nest ~\$11

Salads

- Caesar Salad - romaine, croutons, parmesan, and classic caesar dressing ~\$7, add chicken, shrimp or salmon \$11 (side caesar with entrée \$4)
- Greek Salad - roasted beets, cucumbers, tomatoes, kalamata olives, red onion, feta cheese & Greek dressing set on mixed greens ~\$8, w/chicken, or salmon \$12
- Dinner Salad - mixed greens with carrots, cucumber, tomatoes, red onion, choice of dressing ~\$5, (\$3 w/entrée)

Finn & Porter Specialties

- Chicken Vesuvio - hormone free local farmed halved chicken, thyme & oregano, lemon garlic jus, oven dried tomatoes, roasted potatoes ~\$19
- \*Broiled Salmon - Norwegian salmon, shaved fennel and orange relish, beluga lentil and couscous pilaf ~\$27
- \*Steak Teriyaki - 8 oz. flatiron steak, teriyaki glaze, rice pilaf and vegetable of the day ~\$21
- Pork Tenderloin - cumin spiced, chimichurri, potato cakes, today's vegetables ~\$19
- Maryland Blue Crab Cakes - lump crab lightly bound and garnished with garlic and herb aioli, julienne vegetables, ~\$24
- \*Grilled Lamb Chops - lemon, garlic and herb chops and roasted potato wedges on a feta, cucumber, kalamata olive and tomato relish ~\$29

Finn & Porter Steaks

salt, pepper and garlic seasoned or spice rubs; smoked Montreal steak, double garlic, cajun ~steaks include choice of potato

- \*12oz. Prime New York Strip ..... \$38
  - \*20 oz. Bone-In Ribeye Steak ..... \$35
  - \*Filet Mignon - high temp seared and char broiled ..... \$24 - 6oz., 9oz - \$34
- Steak Toppers; gorgonzola butter, truffle butter, sauce béarnaise, peppercorn demi-glace

a' la Carte Sides

Truffled Creamed Spinach	Baked Potato
\$5	\$3.50
Gratin Potato Casserole	Grilled Asparagus
\$3	\$4
Oscar ~ Crab & Bearnaise	Broiled Lobster Tail
\$14	\$22

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## Makimono

California Roll - crab, avocado and cucumber	\$6 ___
Spicy California Roll - with spicy mayo	\$7 ___
Spicy Roll - choice of tuna/salmon/shrimp with avocado, cucumber, jalapeno, green onion and spicy sauce	\$8 ___
Tekkamaki - ahi tuna	\$6 ___
Asparagus Roll	\$4 ___
Avocado Roll	\$4 ___
Cucumber Roll	\$3 ___
Veggie Combo Roll - asparagus, cucumber, carrot, avocado	\$6 ___
Eel Roll - eel, avocado, cucumber	\$7 ___
Futomaki Roll - avocado, cucumber, gourd, asparagus, egg cake, crab, shrimp	\$8 ___
Fire Cracker Roll - Spicy shrimp roll, crab and a tri-color tobiko	\$12 ___
Tempura Shrimp Roll - with green onion, cucumber	\$10 ___
Rainbow Roll - California roll topped with varieties of sashimi	\$16 ___
Dragon Roll - Tempura Shrimp, eel & avocado	\$14 ___
Cream Cheese Roll - cream cheese, walnuts, cucumber and choice of shrimp, salmon, crab or tuna	\$7 ___

## Nigiri (each) ~ Sashimi (2 pieces)

Maguro - Ahi tuna	\$3 nigiri ___	\$5 sashimi ___
Amaebi - sweet shrimp		\$3.50 nigiri ___
Unagi - fresh water eel		\$3.00 nigiri ___
Hamachi - yellow tail	\$3.50 nigiri ___	\$6 sashimi ___
Ebi - tiger shrimp	\$3 nigiri ___	\$5 sashimi ___
Tako - octopus	\$2.50 nigiri ___	\$4 sashimi ___
Sake - - Salmon	\$3 nigiri ___	\$5 sashimi ___
Tai - red snapper	\$4 nigiri ___	\$7 sashimi ___
Inari - stuffed tofu wrap with choice of crab or veggies		\$2 each ___

## Chef's Features

Sushi Combo - five piece nigiri and California roll, miso soup and salad	\$17 ___
Deluxe Sushi Combo - eight piece nigiri, California roll, miso soup and salad	\$21 ___
Sashimi - chef's choice eleven piece sashimi	\$22 ___
Sushi-Sashimi Deluxe - eight piece nigiri, nine piece sashimi, spicy tuna roll and California roll	\$38 ___
Chirashi - assorted sashimi over seasoned rice	\$18 ___

## Side Dishes

Miso Soup - miso, tofu and scallion	\$4 ___
Ginger Salad - greens, cucumber, carrot, ginger dressing	\$5 ___
Tako Salad - octopus, seaweed salad	\$7 ___
Wakame Salad - seaweed salad, sesame seed	\$4 ___
Edamame - steamed soy beans, sea salt	\$4 ___