



STARTERS

BEEF SATAYS \$11.5

Beef tenderloin slices, marinated and char broiled to a perfected temperature, skewered and placed on top of a bed of Arugula drizzled with a Cucumber sauce and house prepared toasted garlic Crostinis.

LOUISIANA SHRIMP \$11.5

New Orleans shrimp dredged in our Secret Seasoned flour, fried and tossed in a mild, buffalo, Garlic sauce and served with lemon wedges.

HOT SPINACH ASPARAGUS ARTICHOKE SKILLET \$10.5

Fresh spinach, Pencil asparagus, and artichokes sauteed then blended with garlic, shallots, and five imported cheeses and baked to perfection. Served with our house prepared toasted baguette crackers.

MINI CHICKEN WELLINGTON \$10.5

Pieces of chicken breast rolled in a mushroom duxelles, then covered in our house prepared pastry dough, baked to perfection and brushed with a Chicken Zip sauce.

PATTI'S IRISH NACHO'S \$9.5

Our house prepared potato slices seasoned, fried and topped with Hickory Smoked bacon, onions, green peppers and tomatoes. Baked with Cheddar and Touma cheese.

SALADS FRESH

FINNEGAN SALAD \$10.95

Fresh garden greens topped with our famous corned beef, roasted turkey breast, imported Touma cheese, aged Cheddar, Deviled eggs, ripe vine tomatoes and your choice of one of our house prepared dressings.

CLASSIC CAESAR SALAD \$8.5

Traditional classic Caesar salad with fresh romaine lettuce, baked Crostini croutons, aged Parmesan cheese and tossed with our house prepared Caesar dressing.

ADD: Grilled Chicken \$3., Norwegian Salmon \$5., or Beef Tenderloin \$6.

MICHIGAN FESTIVAL SALAD \$10.

A mixture of greens to include, Baby Arugula, radish, Michigan Sun Dried cherries, crushed Candied walnuts and Michigan gardenia mix, topped with scallions, diced Roma tomatoes and Bleu cheese crumbles.

ADD: Grilled Chicken \$3., Hand Carved Turkey \$4., Blackened Beef Tenderloin \$6., Orchard Salmon \$6.

SALAD WEDGE \$8.5

Crisp Iceberg lettuce cut into a large wedge, covered in one of our house prepared dressings then topped with chopped bacon, tomatoes and Bleu cheese crumbles.

BIRDS OF PARADISE SALAD \$10.5

Fresh pineapple cut in half and carved. Filled with fresh pineapple chunks, stuffed ripe vine tomatoes with White Albacore Tuna and a small mixture of garden greens, strawberries, toasted almonds and our house Crostinis.

SOUPS HOUSE PREPARED

SOUP DU JOUR	\$5.
FRIDAY CHOWDER	\$5.5
CHICKEN POT PIE SOUP	\$5.5

SIDES LUNCHEON

ONION RINGS	\$5.5
MAMA'S SIDE SALAD	\$4.
CREAMY COLESLAW	\$3.5
HOUSE FRENCH FRIES	\$5.

“Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”

SANDWICHES

All Gourmet Burgers and Sandwiches served with house prepared potato chips, and a Kosher House pickle.
Add Home House Fries or coleslaw to any sandwich for an additional \$3.
Add Onion rings and coleslaw for an additional \$5.

CALIFORNIA CLUB \$9.

Fresh sliced oven roasted turkey breast, smoked bacon, sliced avocado, shredded lettuce, tomatoes, mayo and Colby Jack cheese rolled in a Flour tortilla.

SHARF REUBEN \$9.5

Our famous slow roasted corned beef, topped with Natural Swiss cheese and house prepared sauerkraut, served on Marbled Rye bread with a side of our Special Russian dressing.

FRESH FLORIDA GROUPER SANDWICH MARKET PRICE

From the fisheries of Naples and Marco Island Florida, this Grouper can be prepared grilled, blackened, Cajun, flash fried golden brown or sauteed in a lemon butter caper sauce. Served on a sliced Ciabatta roll with house prepared Tarter sauce.

ENGLISH TUNA OR TURKEY MELT SANDWICH \$9.

Fresh Albacore Tuna salad or hand carved turkey breast grilled on an English muffin with sauteed onions and topped with your choice of cheese (American, Muenster or Natural Swiss) served open faced, topped with red vine tomatoes and a House pickle spear.

PULLED PORK HAYDEN \$9.

Pork loin slowly roasted for 16 hours in an Alto Sham Smoker, then simmered in a savory Barbeque sauce and served on a grilled Ciabatta roll with creamy coleslaw.

CAESAR WRAP \$8.

Your choice of White Albacore Tuna salad, turkey breast or grilled chicken tossed with Romaine lettuce, diced tomatoes, house prepared crouton crumbles and our House Caesar dressing, rolled in a fresh Flour tortilla.

New TERRACOTTA TENDERLOIN CIABATTA \$16.95

Chateau slices of Seasoned Tenderloin broiled to perfection, then served on a House Baked Italian Ciabatta with a side of House Zip sauce.

BURGERS

FINNEGAN BURGER \$9.5

Two 4oz. all beef Angus burgers with shredded lettuce, American cheese, country dill slices, onions and house prepared Thousand Island dressing.

GOLDEN MUSHROOM BURGER \$8.5

Two 4oz. all beef Angus burgers topped with sauteed mushrooms, Natural Swiss cheese and our House Zip sauce.

AMISH BLEU BURGER \$9.

Two 4oz. all beef Angus burgers stuffed with Bleu cheese and topped with shredded lettuce, tomatoes and pickle slices.

VEGETARIAN GARDEN BURGER By Request \$8.5

ULTIMATE STEAKS | CHOPS

FILET MIGNON CUT TO ORDER

6oz. Princess Cut \$24.5 8oz. Moderate Cut \$29.5 10oz. Ample Cut \$34. 12oz. Sir George Cut \$39.5
House Zip Sauce ~ Bleu Cheese Butter ~ Garlic Herb Butter ~ Mushroom Bordelaise ~ Cajun Zip Sauce

TOMAHAWK AGED RIBEYE MARKET PRICE

Cannot explain the taste from this bone in aged Ribeye by FAIRWAY PACKING and the Baratta Family. This flavorful steak is cooked in the most delicious Zip Sauce.

PAN FRIED PORK CHOPS \$16.5

Two half inch center cut pork chops dredged through three different baths of herbs, spices and Panko, then pan fried to perfection.

CHICKEN | RIBS | PASTA

New GLUTEN FREE GRILLED CHICKEN BREAST \$14.5

BEST CANADIAN BABY BACK RIBS HALF SLAB \$18.95 FULL SLAB \$25.95

These Spareribs, prepared by the Finnegan's Staff, have won over 23 awards including "The Best of the Best". We use our Company Recipe that consists of 14 procedures before pleasing the palette.

PASTA OF THE DAY \$17.5

Ask your wait staff.

SEAFOOD

ENGLISH STYLE FISH & CHIPS \$14.5

Alaskan Cod soaked in a Buttermilk bath then dredged through our Secret Breadcrumb and Beer battered mixture. I can only tell you that there are Toasted Almonds and Oats in it. You will LOVE our Fish & Chips!

FRESH FLORIDA GROUPER \$27.

Our fresh Marco Island Grouper can be prepared to your liking, but may we suggest our House Recipe. This Grouper is marinated in Buttermilk and Secret spices, then dredged through Panko Pistachio breadcrumbs and oven baked to perfection. You will LOVE it!

ORCHARD SALMON \$24.

This dish is like eating candy! Salmon filet prepared with fresh Apple Cider Honey, light herbs & spices and oven baked to perfection.

All entrees served with soup or salad, and the starch and vegetable of the day.

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