



**BRUNCH MENU**

**BOTTOMLESS DRINK CART**

*House Mimosa, Sparkling Wine Bloody Mary, Bloody Maria and Screwdrivers \$9*  
*Premium Pours \$11*  
*Super Premium Pours \$13*

**BREAKFAST APPETIZERS**

<i>Grilled Dearborn Kielbasa Coins \$6</i> <i>Served with Dijon Mustard</i> <b>Gravlax \$10</b> <i>House cured salmon, bagel chips, fried</i> <i>caper, red onion, dill cream cheese</i> <b>Warm Apple Compote \$6</b> <i>Garnished with fresh berries</i>	<i>Mini Shrimp and Crab Cakes with a</i> <b>Poached Egg \$9</b> <i>Two mini cakes, poached egg,</i> <i>Remoulade sauce</i> <b>‘The Best Date Ever’ \$6</b> <i>Three Bacon wrapped Dates stuffed with</i> <i>Parmigiano-Reggiano</i>
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**BREAKFAST SIDES**

<b>Toast \$3</b> <i>Wheat, White, Challah, Dill Poppy Seed</i> <i>Whipped Butter</i>	<b>Roasted Red Skin Potatoes \$5</b> <b>Breakfast Sausage, Black Forest Ham,</b> <b>or Applewood Smoked Bacon \$6</b> <b>Fresh Assorted Seasonal Fruit \$7</b>
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**LUNCHEON APPETIZERS**

<b>Patti’s Potato Chip Nachos \$10</b> <i>Served with bacon, onion, and tomatoes</i> <i>baked and topped with Cheddar and</i> <i>Mozzarella cheese</i> <b>Crispy ‘Flash Fried’ Calamari \$9</b> <i>Lightly dusted in seasoned flour</i> <i>and fried until crispy, served</i> <i>with a sweet garlic chili sauce</i> <i>and smoked jalapeno aioli</i> <b>Brisket Taco \$8</b> <i>One taco, Pablano Chimichurri, crème</i> <i>fraiche, cilantro</i>	<b>Chicken Wings \$10</b> <i>Six bone in wings prepared with your</i> <i>style: Choose one: Barbecue, Buffalo,</i> <i>or Sriracha, Served with blue cheese</i> <i>dressing or buttermilk vinaigrette and</i> <i>celery sticks</i> <b>Chicken Tenders \$10</b> <i>Served with your choice of Buttermilk</i> <i>vinaigrette, Buffalo, or Jack Daniels</i> <i>barbecue sauce</i>
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	<b>Soup</b>	
	<b>Cup \$6      Bowl \$8</b>	
<b>Tomato Basil</b>	<b>Brisket Chili with</b>	<b>Soup of the day</b>
	<b>Black Beans</b>	

**SIDES**

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

<b>Macaroni and Cheese \$6</b> <i>White cheddar, Asiago, and Provolone cheeses</i> <i>with gemelli pasta</i>	<i>Bacon, Shallots, Balsamic vinegar</i> <b>Char Grilled Vegetable Medley \$6</b> <b>Roasted Corn and Haricot verts \$5</b> <b>Mashed Potatoes \$4</b> <i>(Roasted garlic \$1)(Cheddar cheese \$1)</i>
<b>Opus One French Fries Basket \$5</b> <i>Served in a basket fresh cut (never frozen)</i> <b>Roasted Brussel Sprouts \$6</b> <i>Cooked to order. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may</i> <i>increase your risk of a food borne illness.</i>	



### **CHEF JERRY'S 'Create your Own' OMELET**

#### **Three Egg Omelet \$10**

***Add any or all ingredients for the same price***

*Three cheese Italian blend, Cheddar cheese, Feta cheese, blue cheese, caramelized onion, bell pepper, spinach, bacon, ham, breakfast sausage, diced tomato, calamata olives, sundried tomato, baby shrimp, gravlax, potatoes, lump crab, artichoke hearts, and corned beef,*

### **HEARTY BREAKFAST ENTREES**

#### **Poached Eggs Lorraine \$12**

*Two poached eggs, hollandaise sauce, bacon, and sautéed spinach, grilled French bread*

#### **Shrimp and Crab Cake Eggs Benedict \$14**

*Two poached eggs, bacon, grilled tomatoes, hollandaise sauce*

#### **Steak and Eggs \$18**

*Two eggs any style, petite filet, roasted red skin potatoes, demi glaze*

#### **Black Forest Ham Omelet \$13**

*Three eggs, Black Forest ham, Gruyere cheese, caramelized onion, grilled asparagus, Dijon sauce, roasted red skin potatoes*

#### **Lobster Omelet \$18**

*Three eggs, Maine lobster tail, tomato concasse, grilled zucchini, fresh basil, and garlic, roasted red skin potatoes*

#### **Salmon Oscar Omelet \$16**

*Three eggs, baked salmon, lump crab, grilled asparagus, hollandaise sauce, roasted red skin potatoes*

#### **Vegetarian Frittata \$12**

*Three eggs, sun-dried tomatoes, artichoke hearts, feta cheese, fresh spinach dressed with olive oil and Balsamic vinegar*

#### **Chicken Marie Frittata \$15**

*Three eggs, roasted chicken, tomato compote, Mozzarella cheese, buttered breadcrumb, sun-dried tomato, basil, roasted garlic, and artichoke beurre blanc*

#### **Corned Beef Hash \$12**

*House made corned beef, red skin potatoes, leek, Italian parsley, two sunny side up eggs, and béarnaise sauce*

#### **Cinnamon Apple French Toast \$11**

*Challah bread, cinnamon custard, warm apple compote, ginger infused maple syrup*

#### **Butter Milk Pancakes \$11**

*Whipped butter, maple syrup, with or without fresh berries (strawberries or blueberries)*

### **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*

#### **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*

#### **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*

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**BRUNCH 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, pepperoncini's, 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*

**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**

**Petite Maine Lobster Tail \$10**

**Crispy Fried Calamari \$7**

**Maryland Crab and Shrimp Cake \$7**

**Michigan Lake Perch \$9**

**LUNCHEON ENTREES**

*Add 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*

*(Add \$3 with luncheon entrée \$6 without entrée) (Add \$6 for both soup and salad with entree)*

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

*A basket of warm bread is included with the entrée as well as the starch or vegetable listed*

**English 'Beer Battered' Fish and Chips \$12**

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

**Maryland Blue Crab and Shrimp Cake \$14**

*Remoulade sauce, served with roasted corn and haricot verts,*

**Norwegian Salmon \$14\***

*Pan-seared with pesto breadcrumbs, chargrilled asparagus*

**Pan Fried Michigan Lake Perch \$18**

*Served with lemon parsley butter with roasted corn and haricot verts*

**Grilled Pesto Chicken Breast and Pasta \$14**

*Sliced breast of chicken tossed with angel hair pasta, pesto, Parmesan cheese, and a touch of garlic*

**'All Day' Jack Daniels Braised Beef \$16**

*Served with cheddar mashed*

**Jack Daniels Baby Back Ribs**

*Served with Opus One French Fries*

**Quarter Slab \$12      Half Slab \$15**

**Char Grilled Petite Filet of Beef Tenderloin \$24\***

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

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**FINNEGAN'S KIDS**  
**BRUNCH**

*(Under 12 years Old)*

**Breakfast**

***Fresh Assorted Fruit Cup \$4***

***One Egg (Any Style) \$7***

*Served with toast, potatoes, and bacon*

*Add an egg for \$2*

***Silver Dollar Pancakes \$7***

*Served with bacon*

*Add \$2 for blueberries or Chocolate Chips*

***Cinnamon Apple French Toast \$7***

*Challah bread, warm apple compote, maple syrup*

**Lunch**

***Grilled Dearborn Kielbasa Coins \$9***

*Served with Dijon Mustard and French fried potatoes*

***Macaroni and Cheese \$9***

*White cheddar, Asiago, and Provolone cheeses with gemelli pasta and served with fresh fruit*

***Chicken Tenders \$10***

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

***\*Finnegan's Mini Burger\* \$6***

*Served with pickle, and a side of Opus One French fries*

*Blue, Swiss, or Cheddar Cheese optional Add \$1*

***Pizza \$7***

***'The Standard'***

*Pepperoni with three cheeses*

***'All Cheese'***

*Mozzarella, Provolone, and Parmesan with tomato basil pizza sauce*

**BRUNCH NON-ALCOHLIC BEVERAGES**

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

***Gourmet Tea  
Selection \$4.50  
Assorted Fruit  
Juices \$4***

***Hot Chocolate \$4***

***Soft Drinks, Iced Tea, or Lemonade \$3***

***(Up to two refills included)(Carryout refills are \$2)***

***We use Pepsi Products***

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