



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 Tacos \$10

Two tacos, 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*

A Trio of Chilled Jumbo Shrimp Cocktail \$10

*A quarter pound of jumbo shrimp served with classic cocktail, spicy mustard aioli and
New Pearl sauce*

Additional shrimp are available for \$2 each

Flash Fried Artichoke Hearts \$9

Hand breaded and sprinkled with sea salt served with New Pearl dipping 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, fresh tomato, baby spinach 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)

Chef Tim’s Stuffed Braised Brisket Hoagie \$13

A toasted Hoagie roll stuffed with slow roasted beef brisket, marinated cole slaw, and French fries topped with Pablano chimichurri and house made pickles. Our Opus One French fries will also accompany this dish

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 \$12

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

Served with Swiss cheese, lettuce, tomato, lemon aioli on a Brioche bun with house made chips

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 on a brioche roll with crispy onions and Pablano chimichurri with Opus One French Fries

Maryland Blue Crab and Shrimp Cake Sandwich \$13

Maryland blue crab and shrimp patty pan-fried, garnished with lettuce, tomato, and remoulade on a Brioche bun served with Finnegan’s 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

Salad Toppings

*Warm**(Four-ounce portions)*

*****Broiled Fillet of Salmon* \$9***

*****Crispy Fried Calamari \$7***

*****Grilled Breast of Chicken \$7***

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

*****Cajun Breast of Chicken \$7***

*****Michigan Lake Perch \$9***

*****Garlic Grilled Shrimp \$9***

Chilled Cocktail Shrimp \$8

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*

Chargrilled Asparagus \$6

Opus One French Fries Basket \$5

Served in a basket fresh cut (never frozen)

Twice Baked Potato \$5

Char Grilled Vegetable Medley \$6

Roasted Corn and Haricot verts \$5

Chive Whipped 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

Herb Marinated Grilled Salmon Steak \$22

*Served over lemon basil spaetzle with roasted grape tomatoes, grilled asparagus tips
and fresh lemon beurre blanc*

Maryland Blue Crab and Shrimp Cakes \$24

Served with Chargrilled asparagus, and Remoulade sauce

Pan Fried Michigan Lake Perch \$24

Served with lemon parsley butter, chive whipped potatoes, with roasted corn and haricot verts

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 chive whipped
potatoes and grilled asparagus*

Char-grilled Twelve ounce Certified Angus Beef Delmonico Steak \$27*

Chive whipped potatoes, crispy onion straws, grilled asparagus and Madeira demi glace

Char Grilled Filet of Beef Tenderloin \$32*

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

‘All Day’ Jack Daniels Braised Beef \$26

Served with chive whipped potatoes, roasted corn and haricot verts

Pan Roasted Chicken Scaloppini \$20

*Served over bowtie pasta with fresh spinach, tomatoes, white wine, fresh garlic and lemon
finished with a drizzle of basil oil*

Mesquite Grilled Double Cut Pork Loin Chop \$20

*Irish cheddar stuffed twice-baked potato, roasted corn and French green beans with
Traverse City cherry chutney*

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DESSERT

(Additional sauces or dressings add \$1)

Ashby's Strawberry Shortcake, 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

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

Petite Pineapple Upside Down Cake
Served warm with vanilla bean ice cream

Dusty Miller
Vanilla bean ice cream topped with whipped marshmallow, chocolate sauce and malted milk topped with a cherry

Bailey's Irish Crème Brûlée \$7
Vanilla crème brûlée with a hint of Bailey's 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

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