



\$45 THREE COURSE DINE AROUND LUNCH MENU, FRIDAY JANUARY 23 – SUNDAY FEBRUARY 8, 2026

- Dine in only -

FIRST COURSE

Suggested pairing: Finn's Lager, Local Craft beer brewed for us by Phillips (14oz) + \$8 ½

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V GF Small Finn's Farmhouse Salad

Artisan greens, fresh apples, cider maple vinaigrette, crumbled blue cheese,
apple puree, balsamic currants & toasted pumpkin seeds

or

Cup of Seafood Chowder

Creamy seafood, clam, smoked bacon and leek chowder with diced vegetables

SECOND COURSE

Suggested pairing: Sandhill Pinot Gris, BC VQA (5oz) + \$13 ½

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GF Prawn Thai Curry Bowl

Fragrant red Thai coconut curry, prawns (5), yu choy, red pepper, bean sprouts,
Shimeji mushrooms, steamed Jasmine rice. Cilantro and chilli thread garnish

or

Roasted Mushroom & Chorizo Pizza

3-cheese white sauce, cremini & oyster mushrooms, mozzarella, red onions,
dry cured chorizo, fresh basil & Grana Padano parmesan

or

Fresh Local Rockfish Burger

Beer battered local Rockfish, house-made tartar sauce,
pickled cucumber, creamy slaw, served with fries

or

The Finn's Burger

Ground fresh in house from 28 day aged AAA New York Strip and chuck. Caramelized onions,
dijon aioli, aged cheddar. *(For vegetarians this item may be substituted with our house-made Black Bean
& Roasted Veggie Burger).*

THIRD COURSE

Suggested pairing: Gray Monk Riesling, BC VQA (5oz) + \$13

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GF Dairy Free Coconut Crème brûlée

or

Classic lemon tart, toasted meringue