Finn's
SEAFOOD CHOPS COCKTAILS

DINE AROUND & STAY IN TOWN 2027

$45 THREE COURSE LUNCH MENU

January 22 – February 7, 2027 · Dine in only

FIRST COURSE

Suggested pairing: Finn's Lager, brewed for us by Phillips (14oz) + $8.50

Small Finn's Farmhouse Salad (V, GF)
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

Prawn Thai Curry Bowl (GF)
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

Dairy Free Coconut Crème Brûlée (GF)

or Classic Lemon Tart
Toasted meringue