Finn's

SEAFOOD CHOPS COCKTAILS

DINE AROUND & STAY IN TOWN 2027

$65 THREE COURSE DINNER MENU

January 22 – February 7, 2027 · Dine in only

FIRST COURSE

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

Tuna Tartare
Lime vinaigrette, chilli oil, fresh guacamole, plantain chips, chilli threads

or Fresh Steamed Local Mussels (GF)
A small bowl of Salt Spring Island mussels prepared in a classic white wine and garlic cream sauce. Garnished with a thick slice of toasted artisan bread (optional)

or Pork Belly Confit (GF)
Rhubarb compote, goat cheese, pea shoots

SECOND COURSE

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

Finn's Seafood Linguine
Local Salt Spring Island mussels & clams, prawns, spinach, cream, lemon, garlic & parmesan

or Rare Seared Ahi Tuna
Moroccan spiced Israeli couscous, kale, crispy leeks, chorizo, orange and tomato sauce

or Double Thick Pork Chop (GF)
14oz double thick pork chop hand cut in house, served with Yukon gold whipped potatoes, seasonal vegetables

or Barley & Mushroom Risotto (V)
Creamy pearled barley risotto, shitake, crimini and oyster mushrooms, Grana Padano parmesan, white truffle oil

THIRD COURSE

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

Dairy Free Coconut Crème Brûlée (GF)

or Classic Lemon Tart
Toasted meringue