

APPETIZERS

ARANCINI	\$9
<i>Fresh Mozzarella, stuffed risotto spheres, served in our house made marinara</i>	
SPINACH AND ARTICHOKE DIP **	\$8
<i>Served with garlic & parmesan toast points</i>	
CHICKEN WINGS**	\$11.5
<i>Tossed in choice of Sweet Thai Chili, BBQ or Buffalo sauce. Served with Blue cheese dressing and celery sticks.</i>	
FRESH GUACAMOLE** 	\$9
<i>Served with house cut corn tortilla chips and fire roasted salsa</i>	
FAJITA QUESADILLA	\$9
<i>Seasoned chicken breast sautéed with peppers and onions, melted mozzarella in a flour tortilla. Served with sour cream and fire roasted salsa. Substitute Shrimp or Steak \$5</i>	

SALAD/SOUP

Add Chicken \$4 • Add Steak \$6 • Add Shrimp \$6 • Add Salmon \$7



AVOCADO COBB 	Half \$7 Full \$13
<i>Chopped romaine, hass avocado, roasted corn, grape tomatoes, bacon, egg, grilled chicken, tossed in blue cheese dressing</i>	
TOMATO CAPRESE	Full \$6
<i>Fresh Mozzarella, tomatoes, fresh basil and balsamic glaze</i>	
STEAK SALAD	Full \$15
<i>Mixed Greens, hass avocado, roasted corn, grape tomatoes, cotija cheese, tossed in roasted Chipotle dressing. Topped with a Chimichurri dressed sirloin steak.</i>	
SPINACH SALAD 	Half \$7 Full \$12
<i>Baby spinach, seasonal berries, toasted almonds and goat cheese, tossed in honey balsamic vinaigrette dressing</i>	
SOUP OF THE DAY	Cup \$3 Bowl \$5

HANDHELDS

Handhelds served with fries. Substitute cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2. Substitute onion rings for \$3

GRILLED SHRIMP TACOS**	\$14
<i>Seasoned shrimp, topped with cilantro, onions, cotija cheese, salsa verde and crema Mexicana. Served on warm flour tortillas</i>	
GRILLED CHICKEN SANDWICH**	\$12
<i>Grilled chicken breast, Swiss cheese, sweet mustard, applewood smoked bacon, lettuce, tomato on a toasted brioche bun</i>	
TURKEY MELT**	\$13
<i>Thick cut sourdough bread, oven roasted turkey, applewood smoked bacon, Swiss cheese, tomato and lettuce with chipotle aioli</i>	

DESSERTS

SALTED CARAMEL CHEESECAKE	\$7
<i>Decadent New York style cheesecake layered with swirls of salted caramel, lightly dusted with cinnamon-sugar blend</i>	
CAST IRON COOKIE 	\$7
<i>Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream and chocolate syrup.</i>	
KEY LIME PIE	\$6
<i>Raspberry sauce, fresh lime and whipped cream</i>	
CHOCOLATE BROWNIE	\$8
<i>Topped with chocolate sauce, caramel sauce, vanilla ice cream, and whipped cream</i>	
VANILLA CRÈME BRULEE 	\$5
<i>Creamy vanilla custard topped with chef's choice of fresh fruit</i>	

BURGERS

Burgers served with fries. Substitute cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2. Substitute onion rings for \$3

FINNS BURGER**	\$12
<i>Half pound angus burger, American cheese, lettuce, tomato, red onion, Russian dressing on a toasted brioche bun</i>	
FARMHOUSE BURGER**	\$15
<i>Half pound angus burger, tomato, Swiss cheese, over medium egg, applewood smoked bacon, garlic cilantro aioli on a toasted brioche bun</i>	
BACON BLUE BURGER	\$13
<i>Half pound angus burger, blue cheese, caramelized onions, bacon, garlic aioli on a toasted brioche bun.</i>	
NO.7 BURGER**	\$11
<i>Crispy house made black bean burger, tomato, hass avocado, lettuce and chipotle aioli, on a toasted brioche bun</i>	
<i>Substitute bun for lettuce cups \$.50</i>	
<i>*Plant based option available</i>	

ENTREES


ASIAN STIR FRY 	\$12
<i>Broccoli, carrots, sugar snap peas, onions and mushrooms, sautéed in a sesame-ginger soy sauce. Served over jasmine rice</i>	
<i>Add Chicken \$4 Add Shrimp \$6 Add Steak \$6</i>	
BLACKENED SHRIMP PASTA	\$18
<i>Capellini pasta, sundried tomato cream sauce, mushrooms, roasted garlic, spinach and blackened shrimp</i>	
NEW YORK STRIP 	\$25
<i>10oz seared NY Strip, topped with a mushroom & brandy cream sauce. Served with seasonal vegetable and scalloped potatoes</i>	
CEDAR PLANK SALMON 	\$20
<i>Pan seared salmon baked atop a cedar plank, finished with a grain mustard glaze. Served with seasonal vegetable and scalloped potatoes</i>	
STUFFED CHICKEN BREAST 	\$18
<i>Frenched chicken breast stuffed with artichoke, spinach and goat cheese, topped with a white wine garlic spinach cream sauce. Served with scalloped potatoes</i>	
BRAISED MUSHROOM RAVIOLI 	\$16
<i>Classic raviolis, shallots, garlic, spinach, baby portobellos</i>	
CHEF'S SPECIAL	**
<i>Ask your server about today's Chef Special</i>	

SIDES

JASMINE RICE 	\$2.5
SEASONAL VEGETABLES 	\$3
SEASONAL FRUIT 	\$3.5
ONION RINGS	Side \$5 Basket \$9
FRIES	Side \$3 Basket \$5
SIDE CAESAR OR GARDEN SALAD	\$3.5

BEVERAGES

COKE, DIET COKE, SPRITE, LEMONADE, GINGER ALE	\$2.5
FRESH BREWED ICED TEA	\$2.5
VOSS 375ML STILL OR SPARKLING	\$3
VOSS 800ML STILL OR SPARKLING	\$6
PERRIER SPARKLING	\$2.5
TAZO ASSORTED TEA	\$3
NESPRESSO	\$3
NESPRESSO CAPPUCCINO	\$5

 = Plant Based
 = Gluten Friendly
 ** = This item can be prepared gluten friendly, ask your server for more details
 20% Gratuity will be added to parties of six (6) or more