

APPETIZERS

MOZZARELLA WHEELS <i>Crispy breaded fresh mozzarella wheels served with house-made marinara</i>	\$10
HUMMUS PLATTER <i>Fresh hummus served with warm pita and cucumber slices</i>	\$10
CHICKEN WINGS** <i>Tossed in choice of Sweet Thai Chili, BBQ or Buffalo sauce. Served with blue cheese dressing and celery sticks.</i>	\$13
FRESH GUACAMOLE** 🌿 <i>Served with house cut corn tortilla chips and fire roasted salsa</i>	\$10
PRETZEL ROLLS <i>Warm pretzel sticks served with horseradish honey mustard</i>	\$9.5
CHICKEN NACHOS <i>Corn tortillas topped with melted cheese, lettuce, tomato, red onion, sour cream and chicken</i> <i>Substitute Shrimp or Steak \$6</i>	\$14

SALAD/SOUP

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

AVOCADO COBB (GF) <i>Chopped romaine, hass avocado, roasted corn, grape tomatoes, bacon, egg, grilled chicken, tossed in blue cheese dressing</i>	Full \$14
TOMATO CAPRESE <i>Fresh mozzarella, tomatoes, fresh basil and balsamic glaze</i>	Full \$6
STEAK SALAD <i>Mixed greens, hass avocado, roasted corn, grape tomatoes, mozzarella cheese, tossed in roasted chipotle dressing. Topped with a chimichurri dressed sirloin steak.</i>	Full \$15
SUMMER SALAD <i>Mixed greens, seasonal berries, toasted almonds and goat cheese, tossed in honey balsamic vinaigrette dressing</i>	Full \$12
SOUP OF THE DAY	Cup \$3 Bowl \$5

HANDHELDS

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

GRILLED SHRIMP TACOS** <i>Seasoned shrimp topped with cilantro and onions, served with salsa verde, sour cream and lime</i>	\$14
GRILLED CHICKEN SANDWICH** <i>Grilled chicken breast, Swiss cheese, sweet mustard, applewood smoked bacon, lettuce, tomato on a toasted brioche bun</i>	\$12

DESSERTS

SALTED CARAMEL CHEESECAKE <i>Decadent New York style cheesecake layered with swirls of salted caramel, lightly dusted with cinnamon-sugar blend</i>	\$7
CAST IRON COOKIE (GF) <i>Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream and chocolate syrup.</i>	\$8
KEY LIME PIE <i>Raspberry sauce, fresh lime and whipped cream</i>	\$7
CHOCOLATE BROWNIE <i>Topped with chocolate sauce, caramel sauce, vanilla ice cream, and whipped cream</i>	\$9

BURGERS

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

FINNS BURGER** <i>Half pound angus burger, American cheese, lettuce, tomato, red onion, Russian dressing on a toasted brioche bun</i>	\$14
FARMHOUSE BURGER** <i>Half pound angus burger, tomato, Swiss cheese, over medium egg, applewood smoked bacon, garlic cilantro aioli on a toasted brioche bun</i>	\$15.5
NO.7 BURGER** <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>	\$12

ENTREES

ASIAN STIR FRY <i>Broccoli, carrots, sugar snap peas, onions and mushrooms, sautéed in a sesame-ginger soy sauce.</i> <i>Served over jasmine rice</i> <i>Add Chicken \$4 Add Shrimp \$6 Add Steak \$6</i>	\$13
CREAMY SHRIMP SCAMPI PASTA <i>Capellini pasta, sauteed shrimp and grape tomatoes in a garlic and white wine cream sauce</i>	\$20
NEW YORK STRIP (GF) <i>10oz seared NY Strip, topped with chimichurri.</i> <i>Served with seasonal vegetables and roasted potatoes</i>	\$30
CEDAR PLANK SALMON (GF) <i>Pan seared salmon baked atop a cedar plank, finished with a grain mustard glaze. Served with seasonal vegetable and roasted potatoes</i>	\$23
ENCORE ROASTED CHICKEN (GF) <i>Oven roasted Frenched chicken breast topped with goat cheese and a roasted red pepper and strawberry gastrique.</i> <i>Served with seasonal vegetables and roasted potatoes</i>	\$20
BRAISED MUSHROOM RAVIOLI 🌿 <i>Classic raviolis, shallots, garlic, baby portobellos and basil pesto</i>	\$17

SIDES

JASMINE RICE (GF)	\$2.5
SEASONAL VEGETABLES (GF)	\$3
SEASONAL FRUIT (GF)	\$3.5
ONION RINGS	Side \$5 Basket \$9
FRIES	Side \$4 Basket \$6
SIDE CAESAR OR GARDEN SALAD	\$3.5

BEVERAGES

COKE, DIET COKE, SPRITE, LEMONADE, GINGER ALE	\$3.5
FRESH BREWED ICED TEA	\$3.5
FIJI 500ML	\$3
FIJI 1L	\$6
SAN PELLEGRINO 500ML SPARKLING	\$3
SAN PELLEGRINO 1L SPARKLING	\$6
TAZO ASSORTED TEA	\$4
NESPRESSO	\$4
NESPRESSO CAPPUCCINO	\$6

🌿 = Plant Based

(GF) = 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



KIDS MENU

\$8.95

- Angel Hair Pasta with Alfredo or Marinara Sauce
- Macaroni and Cheese
- Pan Seared Chicken Breast with Fruit (GF)
- Cheeseburger with Fries
- Chicken Fingers with Fries
- Grilled Cheese Sandwich with Garden Salad

Served with milk, chocolate milk, soft drink or apple juice

\$5.50

KIDS FRESH FRUIT SMOOTHIES 12oz

- Strawberry, Banana, Mango, Tropical or Pina Colada

\$2.50

KIDS DESSERT

- Ice Cream Sundae
Vanilla ice cream topped with chocolate sauce, whipped cream and a cherry