

START + SHARE

	FRESH SHUCKED LOCAL OYSTERS	Market Price
	Ask your server for today's selection	
GF	FRESH STEAMED LOCAL MUSSELS	21
	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)	
	Please note: The quality of fresh mussels varies with the temperatures in our local waters. We only carry this product when it meets our quality standards.	
GF	PRAWN TACOS (2)	19
	Grilled pineapple, salsa verde, cilantro, scallions, spicy chipotle aioli, shredded cabbage, soft corn tortillas.	
	Add guac +3, add an extra prawn taco +7.99	
	STEAMED PRAWN & PORK DIM SUM	19½
	Shaved cabbage, soya ginger dip	
	SMOKED STEELHEAD RILLETTES [REE-YETT]	19
	A savoury, buttery spread made with steelhead smoked in-house. Served with grilled baguette	
GF	GRILLED OCTOPUS	26
	Romesco sauce, shallot, bell pepper and potato sauté, microgreens	

	TUNA TARTARE	22
	Lime vinaigrette, chilli oil, fresh guacamole, plantain chips, chilli threads	
GF	BEEF & PORK MEATBALLS	19¾
	Ground in-house, marinara sauce, fresh oregano, shaved Pecorino	
V	GARLIC FLATBREAD	12½
	Garlic buttered flatbread, grana padano parmesan, chipotle dip	
V	PARMESAN FRIES + TRUFFLE AIOLI	15½
	Fresh cut kennebec fries, Grana Padano parmesan, fresh herbs, truffle aioli	
V	FRESH HUMMUS	18¾
	House made lemon cilantro hummus served with warm naan bread	
GF	PORK BELLY CONFIT	22
	Rhubarb compote, goat cheese, pea shoots	
GF	BISON CARPACCIO	21¾
	Thinly sliced bison, arugula greens, white truffle aioli, EVOO, shaved pecorino, pork crackling, grilled baguette	
	SEAFOOD CHOWDER	16
	Creamy seafood, clam, bacon & leek chowder with diced vegetables	
	TOASTED ARTISAN BREAD + BUTTER	6

SALADS

GF V	FINN'S FARMHOUSE SALAD	19
	Artisan greens, fresh apples, cider maple vinaigrette, crumbled blue cheese, apple puree, balsamic currants & toasted pumpkin seeds	
GF V	EARTHY SALAD	21
	Artisan greens, arugula, cucumber, shaved fennel, snap peas, soybeans, avocado, quinoa, goat milk feta, pesto vinaigrette	
GF	SEARED AHI TUNA NIÇOISE SALAD	26¾
	Ahi tuna seared blue rare, artisan greens, soft boiled egg, grilled potatoes, Kalamata olive, green beans, grape tomatoes, lemon aioli	

Add to any salad: chicken +8, pan seared garlic & herb tofu +4¾, large hand peeled prawns (5) +11¾

MAINS

SEA

We are proud to serve you the very best sustainable choices from our local waters and beyond.

	FINN'S SEAFOOD LINGUINI	39
	Local Salt Spring Island mussels & clams, prawns, spinach, cream, lemon, garlic & parmesan	
	RARE SEARED AHI TUNA	39½
	Moroccan spiced Israeli couscous, kale, crispy leeks, chorizo, orange and tomato sauce	
GF	CRISPY SKIN BC SABLEFISH	48
	Lemon caper butter sauce, whipped potato & cod brandade, spinach, crispy capers	
	FRESH BC STEELHEAD	44
	Fresh BC steelhead, 4-mushroom quinoa, green pea puree, baby king oyster mushrooms with garlic, lime and butter	
	*This dish can also be prepared gluten free	
	½ LB LOBSTER SPAGHETTI	58¾
	Half a fresh, one-pound Nova Scotia lobster, prawns (3), house-made lobster bisque, spaghetti. Finished with fresh chives	
GF	LIVE ATLANTIC LOBSTER	Market Price
	Flown in from Nova Scotia, steamed fresh – straight out of our salt water tanks. Served with baby potatoes, seasonal vegetables, drawn butter, and charred lemon	
GF	LIVE DUNGENESS CRAB	Market Price
	Caught in the waters off Vancouver Island, steamed fresh – straight out of our salt water tanks. Served with baby potatoes, seasonal vegetables, drawn butter, and charred lemon	

LAND

Our steaks are cut from AAA beef, aged 28 days for tenderness and flavour. Our pork and chicken are raised locally by BC farmers on Vancouver Island and in the Fraser Valley.

	PAN ROASTED CHICKEN	37½
	Prepared Sous Vide, pan seared & served with house made herb gnocchi, sweet corn, kale, bacon, and house smoked onion & maple purée	
GF	DOUBLE THICK PORK CHOP	39
	14oz double thick pork chop hand cut in house, served with Yukon gold whipped potatoes, seasonal vegetables	
	SPAGHETTI & MEATBALLS	30¾
	Beef & pork meatballs ground in-house (3), fresh marinara sauce, oregano, Pecorino Romano	
GF	10OZ NEW YORK STEAK + RED WINE PEPPERCORN DEMI-GLACE	59½
	Hand cut from AAA Angus Reserve Alberta beef, topped with herb and garlic compound butter and served with Yukon gold whipped potatoes, seasonal vegetables	
	Add large hand peeled prawns (5) +11¾	
	8OZ SIRLOIN STEAK FRITES	42¾
	AAA centre cut Alberta sirloin topped with herb and garlic compound butter and served with fresh cut fries	
	Add red wine peppercorn Demi-Glacé +3	

FIELD

V	BARLEY & MUSHROOM RISOTTO	32½
	Creamy pearled barley risotto, shitake, crimini and oyster mushrooms, Grana Padano parmesan, white truffle oil	

FINN'S CLASSIC FISH & CHIPS 28
Prepared the traditional British way with a generous portion of sustainably caught Haddock in a local craft beer batter, fresh cut fries, coleslaw, house made tartar sauce

GF **PRAWN THAI CURRY BOWL (MILD)** 28¾
Fragrant red Thai coconut curry, prawns (5), yu choy, red pepper, bean sprouts, Shimeji mushrooms, steamed Jasmine rice. Cilantro and chilli thread garnish

POKÉ BOWL 27
Ahi tuna tossed in a spicy dressing, soy, sesame, ginger, chilli, masago roe, ginger quinoa, cucumber, wakame, avocado, radish

GF **GARDEN VEGETABLE BOWL WITH TOFU** 25
Fresh stir fried vegetables, fragrant Thai red coconut curry, steamed jasmine rice, sesame seeds, pan seared garlic & herb tofu
Substitute chicken +4½
v Our Thai curry sauce contains a small amount of fish sauce. In order to make this dish vegan, substitute vegan roast garlic, soy & sesame sauce at no extra charge (this sauce is not gluten free)

BURGERS + SANDWICHES

Served with your choice of fresh cut fries or field greens.

Substitute: Chowder +5, Parmesan fries with truffle aioli +4¾
Gluten free bun +3, add bacon +3¾, Mushrooms +3

THE FINN'S BURGER 26½
Ground fresh in house from 28 day aged AAA New York Strip and chuck. Caramelized onions, dijon aioli, aged cheddar

ROCKFISH BURGER 25
Beer battered local Rockfish, house-made tartar sauce, pickled cucumber, creamy slaw

v **QUINOA, BLACK BEAN & ROASTED VEGGIE BURGER** 24
House made patty, arugula, sliced tomato, quick pickled cucumber, kalamata olive aioli

POTATO CHIP & BUTTERMILK FRIED CHICKEN BREAST SANDWICH 25½
Jalapeño cilantro mayo, spicy sriracha slaw, bread & butter pickles, on a brioche bun

ARTISAN PIZZAS

SMOKED STEELHEAD 26
Cream cheese sauce, house smoked steelhead, red onion, arugula, fried caper, Grana Padano, chilli oil

ROASTED MUSHROOM & CHORIZO 25
3-cheese white sauce, cremini & oyster mushrooms, mozzarella, red onions, dry cured chorizo, fresh basil & Grana Padano parmesan

CHICKEN TIKKA 24
House made marinara sauce, tikka masala curry chicken, mozzarella, bell and jalapeno peppers, mint yogurt & fresh chopped cilantro

THANK YOU FOR DINING AT FINN'S

We are a family business, and our values are grounded in a deep appreciation for customers and staff, as well as a dedication to creating great food. We believe in cultivating culinary talent, and are proud to run a thriving apprenticeship program, seeking out and developing aspiring young cooks and providing fully paid, three year, Red Seal apprenticeships under the guidance of our highly respected Executive Chef.

Our beautiful redbrick and fieldstone heritage building was constructed in 1882 for Roderick Finlayson, a man considered by many to be "the father of Victoria". Originally built as a ship chandlers and provisioners, the building sat next to the now demolished Hudson's Bay Company warehouse. It is one of the largest and finest examples of fieldstone architecture still standing in Victoria.

It is important to us that every guest leaves happy, so if there is anything we can do to make your visit more enjoyable, or if anything fails to meet your expectations, please let us know. If you have any questions, comments, or concerns, please feel free to contact me directly via email. We value your feedback.

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