

START + SHARE

	FRESH SHUCKED LOCAL OYSTERS 🍴	Market Price	
	Ask your server for today's selection		
GF	FRESH STEAMED LOCAL MUSSELS 🍴	18	
	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) 🍴	17½	
	Grilled pineapple, salsa verde, cilantro, scallions, spicy chipotle aioli, shredded cabbage, soft corn tortillas. Add guac +3		
	STEAMED PRAWN & PORK DIM SUM	18	
	Shaved cabbage, soya ginger dip		
	SMOKED STEELHEAD RILLETTES [REE-YETT] 🍴	16¾	
	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		
V	SWEET POTATO BLINIS	14½	
	Mint yogurt, arugula, grape tomato, red wine vinaigrette		
V	GARLIC FLATBREAD	9½	
	Garlic buttered flatbread, grana padano parmesan, chipotle dip		
V	PARMESAN FRIES + TRUFFLE AIOLI	14	
	Fresh cut kennebec fries, Grana Padano parmesan, fresh herbs, truffle aioli		
V	FRESH HUMMUS	14¾	
	House made lemon cilantro hummus served with warm naan bread		
GF	PORK BELLY CONFIT	19½	
	Rhubarb compote, goat cheese, Frisée greens		
GF	BISON CARPACCIO	18¾	
	Thinly sliced bison, arugula and microgreen salad, maple aioli, currants, grilled baguette		
	SEAFOOD CHOWDER	14¾	
	Creamy seafood, clam, bacon & leek chowder with diced vegetables		
	TOASTED ARTISAN BREAD + BUTTER	4¾	

SALADS

GF V	FINN'S FARMHOUSE SALAD	18
	Artisan greens, fresh apples, cider maple vinaigrette, crumbled blue cheese, apple puree, balsamic currants & toasted pumpkin seeds	
GF V	EARTHY SALAD	19
	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, teriyaki 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.

	FRESH BC STEELHEAD 🍴	42
	Fresh BC steelhead, yam & potato pave, broccolini, miso butter sauce, micro soya shitake salad, chili oil	
	*This dish can also be prepared gluten free	
	RARE SEARED AHI TUNA 🍴	38
	Moroccan spiced Israeli couscous, kale, crispy leeks, chorizo, orange and tomato sauce	
	FINN'S SEAFOOD LINGUINI 🍴	36¾
	Local Salt Spring Island mussels & clams, prawns, spinach, cream, lemon, garlic & parmesan	
GF	CRISPY SKIN BC SABLEFISH 🍴	41½
	Lemon caper butter sauce, whipped potato & cod brandade, spinach, crispy capers	
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

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

GF	8OZ NEW YORK STEAK + RED WINE PEPPERCORN DEMI-GLACE	46
	Hand cut from AAA Angus Reserve Alberta beef, topped with herb and garlic compound butter and served with Yukon gold whipped potatoes, seasonal vegetables	
	Upgrade to a 12oz +12	
	Add large hand peeled prawns (5) +11¾	
GF	DOUBLE THICK PORK CHOP	38
	14oz double thick pork chop hand cut in house, served with Yukon gold whipped potatoes, seasonal vegetables	
	PAN ROASTED CHICKEN & GNOCCHI	36
	Prepared Sous Vide, pan seared & served with house made herb gnocchi, sweet corn, kale, bacon, and house smoked onion & maple purée	

FIELD

V	BARLEY & MUSHROOM RISOTTO	32
	Creamy pearled barley risotto, shitake, crimini and oyster mushrooms, Grana Padano parmesan, white truffle oil	

	FINN'S CLASSIC FISH & CHIPS	26	POKÉ BOWL 🌱	26
	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		Ahi tuna tossed in a spicy dressing, soy, sesame, ginger, chili, masago roe, ginger quinoa, cucumber, wakame, avocado, radish	
GF	FRESH SHELLFISH BOWL	25½	GF V GARDEN VEGETABLE BOWL	18½
	Fresh local mussels & clams, fragrant Thai red coconut curry, calamari, leeks, carrots, cilantro, steamed jasmine rice. A smaller alternative to our entrées		Fresh stir fried vegetables, fragrant Thai red coconut curry, steamed jasmine rice, sesame seeds	
	Add large hand peeled prawns (5) +11¾		Add chicken +8, prawns (5) +11¾, baked tofu +4¾	
			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 +4, Parmesan fries with truffle aioli +4
Gluten free bun +2, add bacon +3½, Mushrooms +2¾

	THE FINN'S BURGER	24¾	V MARGHERITA	18
	Ground fresh in house from 28 day aged AAA New York Strip and chuck. Caramelized onions, dijon aioli, aged cheddar		House made marinara sauce, whole milk mozzarella, fresh basil leaves, parmesan	
	WILD SALMON BURGER 🌱	24½	V VEGETARIANA	21¾
	Sprouts, tzatziki, avocado, vine ripened tomatoes		House made marinara sauce, spinach, baby tomatoes, goat milk feta, olives, onions, fresh basil & parmesan	
V	QUINOA, BLACK BEAN & ROASTED VEGGIE BURGER	21½	ROASTED MUSHROOM & CHORIZO	21
	House made patty, alfalfa sprouts, sliced tomato, quick pickled cucumber, kalamata olive aioli		3-cheese white sauce, cremini & oyster mushrooms, mozzarella, red onions, dry cured chorizo, fresh basil & Grana Padano parmesan	
	POTATO CHIP & BUTTERMILK FRIED CHICKEN BREAST SANDWICH	24½	CHICKEN TIKKA	22
	Jalapeño cilantro mayo, spicy sriracha slaw, bread & butter pickles, on a brioche bun		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.

David Cooper

David Cooper
Owner
david@finnsvictoria.com