

# Fin's 3 Course Restaurant Week Dinner Menu

**\$40** +20% Gratuity

## 1<sup>st</sup> Course Choice

**She Crab Soup**

**Fin Firecracker Shrimp**

Tossed in House Made Spicy Mayo/ Fresh Herbs

**Grilled Romaine**

Grilled Romaine Heart/ Crouton/ Parmesan/ House Made Caesar Dressing

**\*Tuna Tartare**

Yellowfin Tuna Tartare/ Seaweed Salad/ Sriracha Ice Cream/ Sesame Oil Powder/ Spring Roll Crunch

## 2<sup>nd</sup> Course Choice

**Crab Cake**

Pan Seared Crab Cake/ Potato Hash of Butternut Squash, Roasted Red Peppers, Shallots and Fingerling Potatoes/  
Butternut Squash Puree

**Scallops**

Pan Seared Scallops/ Smoked Bacon Infused Risotto/ Mushrooms/ Pepper Drops/ Fava Beans/ Sauce Bordelaise

**\*Beef Tenderloin or Chicken Breast**

Roasted Garlic Au Gratin Potatoes/ Brussels Sprouts/ Mushrooms/ Golden Beets/ Truffle Demi Sauce

**\*Pan Seared Salmon**

Pan Seared Salmon/ Fried Rice/ Peas/ Carrots/ Pearl Onions/ Marinated Chestnut Mushrooms/ Carrot Ginger Puree

## 3<sup>rd</sup> Course Choice

**Chocolate Cake**

Flourless Chocolate Cake / Cherry Ice Cream/ Smoked Chocolate Sauce/ Chocolate Cigarette

**Bread Pudding**

Carmel Sauce/ Butter Pecan Ice Cream

**House Made Ice Cream or Sorbet**

**\*Some of these items are served raw or undercooked or contain raw/undercooked ingredients.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of  
Food borne illness.**