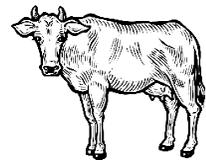




# FINN & PORTER

AMERICAN RESTAURANT & BAR



## STARTERS

### HALF TIME WINGS

buffalo, bbq, teriyaki, or old-bay dry rub blue cheese or buttermilk ranch dressing

13

### AZTECA SUN NACHOS

pico de gallo, guacamole, jalapeño, sour cream, roasted corn & black bean salsa **V, GF**  
add chicken 6, steak 8

10

### TUNA TOWER

rice, crab, avocado, cucumber, and spicy tuna with sriracha aioli, wonton chips and unagi

19

### BIG DEAL QUESADILLA

Chihuahua cheese, pico de gallo, sour cream, guacamole, black beans, corn **V**  
add chicken 6, steak 8

8

### TWO FISH TACOS

grilled Mahi-Mahi on flour tortillas with crispy cabbage, mango salsa and jalapeño crema

12

## SOUPS & SALADS

### CHICKEN NOODLE SOUP

8

### ROASTED TOMATO BISQUE

with a grilled cheese crouton **V**

8

### CAESAR SALAD

romaine, grape tomatoes, asiago, croutons **V**

11

### ROASTED CHICKEN SALAD

baby greens, toasted almonds, sun-dried cranberries, goat cheese, tomatoes and champagne dressing **GF**

19

### GREEK SALAD

romaine, red onion, feta cheese, grape tomatoes, kalamata olives, cucumbers, roasted red bell peppers, oregano, red wine vinaigrette **GF**

12

add chicken 6, salmon 8, steak 8

## FLATBREADS

### STEAK STRIP & BLUE CHEESE

blackened NY strip, garlic, grilled asparagus, roasted red bell peppers, blue cheese crumbles, balsamic glaze, white truffle oil

18

### THE G.O.A.T.

artichoke, zucchini, basil pesto, caramelized onions, goat cheese, balsamic glaze **V**

15

### PROSCIUTTO CAPRESE

roasted garlic puree, fresh mozzarella butter poached leeks, heirloom grape tomatoes, micro arugula and basil oil

17

## MAINS

### PAPPARDELLE PASTA

portobello mushrooms, asparagus, zucchini, yellow squash, Spanish onions, garlic, grape tomatoes, pesto cream sauce, asiago **V**  
add chicken 6, salmon 8, steak 8

23

### LOUISIANA PASTA

pappardelle pasta, spicy shrimp, andouille sausage, creamy roasted red bell pepper & tomato sauce

23

### THYME & GARLIC BASTED CHICKEN

roasted half chicken, purple Peruvian potato mash and heirloom baby carrots **GF**

26

### 6 OZ FILET MIGNON

au poivre sauce, purple Peruvian potato mash, grilled asparagus and roasted elephant garlic **GF**

34

### NY STRIP

Indian summer fingerling potatoes, grilled asparagus tossed with blood orange vinaigrette **GF**

36

### WINTER RIBS

guava barbecue pork baby back ribs, creamy house slaw with French fries

Half Rack 26/Full 36

27

### ATLANTIC SALMON

basil crusted filet, quinoa, kale sautee and tomato coulis

26

### MARYLAND LUMP CRABCAKE

vanilla, bourbon and cardamom butter sauce, jicama slaw and grilled asparagus

17

## SANDWICHES

### CERTIFIED ANGUS BEEF BURGER

Swiss, American, cheddar, or pepperjack, French fries  
add bacon 2, avocado 2, fried egg 2

17

### AVOCADO TURKEY CLUB

shaved turkey, smoked bacon, cheddar cheese, avocado, lettuce, tomato, garlic aioli, served on sourdough with French fries

16

### CHICKEN AND WAFFLE

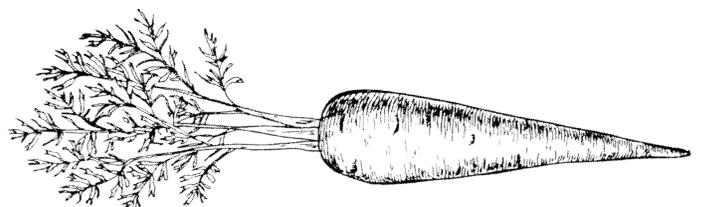
asiago crusted chicken breast, chipotle maple syrup and sage butter, sweet potato fries with caramel aioli

16

### CRAB CAKE

remoulade, lettuce, tomato, kosher pickle, served on brioche with French fries

20



## SIDES 6

beer battered onion rings **V**, braised collard greens **GF**, parmesan broccolini **V, GF**, mashed potato **V, GF**, house salad or petite caesar salad **V, GF**

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **V** = vegetarian dish, **GF** = gluten free  
parties of 6 or more will have 19% gratuity added to final bill