



SOUTH FIN GRILL

LUNCH MENU

STARTERS

NEW ORLEANS CLAM CHOWDER <i>fresh clams, bacon and rustic croutons</i>	12
CRACKLING CALAMARI <i>cherry peppers, carrots, parsley, remoulade and marinara sauce</i>	18
SPINACH & ARTICHOKE DIP <i>warm tortilla chips and salsa</i>	15
SHRIMP COCKTAIL <i>6pcs white wine poached shrimp, cocktail and remoulade sauce</i>	18
GRILLED ARTICHOKE <i>california heirloom artichokes, remoulade sauce</i>	15
SMOKED SALMON <i>hickory smoked Scottish salmon, remoulade, ciabatta toast</i>	17
ROCKEFELLER OYSTERS <i>crispy fried oysters with cream spinach and lemon aioli</i>	20
TUNA TARTARE <i>sushi grade tuna, sesame miso dressing with cucumbers, avocado, cilantro and pickled ginger</i>	22
OYSTER OF THE DAY	MP

SALADS

CAESAR SALAD <i>baby gem lettuce, ciabatta croutons, caesar dressing (add crispy chicken 5)</i>	14
HOUSE SALAD <i>mixed greens, goat cheese, walnuts, pickled beets, campari tomatoes, house vinaigrette (add crispy chicken 5)</i>	15
HEIRLOOM TOMATO SALAD <i>house vinaigrette, frog melon, danish blue cheese, Persian cucumbers, walnuts</i>	18
SASHIMI TUNA SALAD <i>cilantro vinaigrette, mixed greens tossed in house dressing, mangoes, avocados and sesame seeds</i>	24

SANDWICHES

served with french fries or choice of side

SOUTH FIN BURGER <i>house ground, melted cheddar, lettuce, tomatoes, onion, pickles, sweet relish, mustard</i>	19
VEGETARIAN BURGER <i>house made, melted Monterey Jack, sweet soy glaze, sweet relish, lettuce, tomatoes, onion, pickles.</i>	18
FISH SANDWICH <i>saltine crusted red snapper, cabbage slaw, chef's sauce, pickles, red onions</i>	19
CRISPY CHICKEN SANDWICH <i>crispy buttermilk fried chicken, swiss cheese, kale slaw, tomatoes</i>	18

MAIN COURSE

FENNEL ROASTED CHICKEN <i>served with avgolemono sauce, fresh oregano and olives (choice of one side)</i>	28
PAN SEARED SALMON <i>scottish salmon, parm purée and sautéed spinach</i>	30
BRANZINO WITH MARCONA ALMONDS <i>seared with white wine, fresh herbs (choice of one side)</i>	34
CENTER-CUT FILET <i>seasoned and broiled with broccoli and pomme purée</i>	47
PAPPARDELLE PORK RAGÚ <i>slowly roasted pork shoulder ragú, pappardelle, freshly grated parmigiano</i>	26
PORK RIBS <i>danish fall off the bone ribs, house slaw and french fries</i>	33
DOUBLE-CUT PORK CHOP <i>pommery sauce, braised red cabbage and pomme purée</i>	36
RUTHERFORD RIBEYE <i>14oz certified prime ribeye, seasoned with house rub and broil, served with heirloom tomato salad</i>	51
FISH OF THE DAY	MP

SIDES

8

*french fries, house slaw, pomme purée, sautéed spinach, broccoli,
roasted peppers with feta, house salad, caesar salad, braised red cabbage*

DESSERT

10

STRAWBERRY SHORTCAKE <i>lemon poppy seed scone, whipped cream, fresh strawberries and strawberry purée</i>
ICE CREAM SUNDAE <i>vanilla ice cream, house fudge, candy walnuts, fresh whipped cream, topped with a cherry</i>

