

# BREAKFAST

FRESH MIXED SEASONAL FRUIT \$3.99

OATMEAL WITH BROWN SUGAR \$5.99

HOME-MADE SAUSAGE GRAVY & BISCUITS  
\$5.99

## TWO EGGS ANY STYLE \$6.99

*Sausage Pattie or Bacon (2), Crispy Home Fries  
Served with a Buttermilk Biscuit*

## STACK OF PANCAKES \$6.99

*Buttermilk Pancakes & Bacon (2) or Sausage Pattie*

**Mimosas are .99 with brunch**

*(Limit 4 per person)*

## SEASONAL FRUIT PANCAKES \$9.99

Choice of Sausage Patties (2) or Bacon (2)

## WEEKEND WARRIOR BREAKFAST \$9.99

Two Eggs Any Style & Stack of Pancakes, Mixed Fruit  
Sausage Pattie or Bacon (2), Crispy Home Fries

## VANILLA FRENCH TOAST \$8.99

Vanilla and Cinnamon Battered Texas Toast  
Fresh Strawberries and Maple Syrup  
*Add Bacon or Sausage \$2.00*

## CORNED BEEF HASH \$9.99

Red and Green Peppers, Onions and Red Potatoes  
With Poached Eggs *Served with a Buttermilk Biscuit*

## HOMEMADE BISCUITS & GRAVY \$8.99

Home-made Buttermilk Biscuits and Small Fresh Fruit  
Two Eggs Any-Style with Sausage Gravy

## GRILLED SKIRT STEAK & EGGS \$14.99

Served with Eggs Any-Style, Tomato Salsa,  
Home Fries and a Buttermilk Biscuit

## EGGS BENEDICT \$9.99

Canadian Bacon & Two Poached Eggs  
on an English Muffin w/ Hollandaise

## EGGS FLORENTINE \$9.99

Spinach & Two Poached Eggs  
on an English Muffin w/ Hollandaise

## EGGS NORWAY \$10.99

House Cured Salmon & Two Poached Eggs  
on an English Muffin w/ Hollandaise

## EGGS AND SAUSAGE O'FINNEGAN'S \$9.99

Sausage Patties, Cheddar Cheese & Two Poached  
Eggs *all on* English Muffins, w/ Hollandaise, Fresh  
Fruit Bowl

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*All Served with a Buttermilk Biscuit & Home Fries*

## “JOE'S SPECIAL” SCRAMBLE \$8.99

Hamburger, Spinach, Mushrooms, Onions

## CHORIZO AND EGG SCRAMBLE \$8.99

Spanish Style Chorizo, Avocado & Jack Cheese

## MAKE YOUR OWN OMELET \$6.99

**Cheese:** Cheddar, Jack, Swiss, Mozzarella

**Choose as many as you like - \$1 each**

Shredded Pork, Bacon, Sausage, Ham, Pulled Pork,  
Hamburger, Mushrooms, Spinach, Tomato, Onions, Bell  
Peppers, Salsa and/ or Avocado served with Home Fries

## BACON SWISS OMELET \$9.99

Bacon, Mushrooms, Spinach, Swiss Cheese

## SAUSAGE & AVOCADO OMELET \$9.99

Tomato, Mozzarella Cheese, Sausage & Avocado

## DENVER OMELET \$9.99

Canadian Bacon, Cheddar Cheese Onions, Red and  
Green Peppers

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## VEGETARIAN FRITTATA \$8.99

3 Eggs, Red and Green Peppers, Onions, Mushrooms,  
Spinach and Home Fries topped with Shredded Cheese  
*All baked together topped with Chive Sour Cream*

## Sides

*Home Fries \$2.99*

*Applewood Bacon (3) or Sausage Patties (2) \$2.99*

*Toast: Wheat, Sourdough, English Muffin \$ .99*

*Mushroom \$1 – Avocado \$1 – Spinach \$1*

*Mozzarella Cheese \$1 – Salsa \$1*

# LUNCH

## TODAY'S SOUP

Chef's Selection Cup \$3.99 Bowl \$5.99  
Always Scrumptious

## LUNCH STARTERS

### Grilled Prawn Skewers (5) \$6.99 (10) \$9.99

Garlic & Herb Marinated Prawns with Spicy Coconut Curry Peanut Sauce

### Potato "Irish" Nachos SM \$6.99 LG \$9.99

Slow Roasted Pulled Pork, Bacon, Jack and Cheddar With Sour Cream, Fresh Salsa on a bed of Fresh Cut Fries

### Grilled Artichoke Hearts \$7.99

Drizzled with Chimichurri and Meyer Lemon Aioli

### Famous Irish Poppers Small \$3.99 Large \$5.99

Potatoes, Jalapeno & Cheddar Cheese

### Fiery Smoke House Wings \$7.99/lb

Marinated in Habanero Chilies and Smoked Onions Served with Blue Cheese Dressing

### Brie Double Cream Cheese and Roasted Garlic \$10.99

Served with Tomato Chutney and Crostini's

### Finnegan's Sausage Platter \$6.99

Grilled Whiskey Fennel Sausages, Caramelized Onions Cherry Stone Ground Mustard, Sweet & Spicy Dijon

### Ahi Tuna Poke \$10.99

Fresh Ahi Tuna Marinated with Ginger and Soy Served with Crispy Wontons and Wasabi Sauce

## SALADS

### Finnegan's Caesar SM \$5.99 LG \$8.99

Chopped Hearts of Romaine with Rosemary Focaccia Croutons and Cracked Black Pepper Caesar Dressing

### Field O' Greens Salad SM \$5.99 LG 8.99

Mixed Greens, Cherry Tomatoes, Blue Cheese Crumbles, Shaved Red Onion, Candied Pecans and Maple Bourbon Vinaigrette

### Classic Iceberg Wedge Salad \$6.99

Crumbled Bacon, Roma Tomato and Red Onion with Creamy Blue Cheese Dressing

### Warm Spinach Salad \$9.99

Caramelized Onions, Applewood Bacon, Blue Cheese Crumbles and Smoked Tomato Vinaigrette

### "Mini" Cobb Salad \$9.99

Diced Chicken Breast, Applewood Bacon, Carrots, Cherry Tomatoes, Hard-Boiled Egg, Avocado and Creamy Blue Cheese Dressing

## ENTRÉE SALADS

### Chicken Caesar \$11.99

### Grilled Shrimp Caesar \$14.99

### Grilled Skirt Steak Caesar \$14.99

Chopped Hearts of Romaine, Focaccia Croutons Cracked Black Pepper Caesar Dressing and Parmesan Cheese

### Cobb Salad (Robert H. Cobb 1937) \$13.99

Breast of Chicken, Applewood Smoked Bacon Cherry Tomatoes, Hard-Boiled Egg, Avocado Red Onion with Creamy Blue Cheese Dressing

### Grilled Steak Wedge \$13.99

Iceberg Wedge, Crumbled Bacon, Roma Tomato Red Onion and Blue Cheese Dressing

### Field O' Greens Salad with Chicken \$11.99

Cherry Tomatoes, Blue Cheese Crumble Shaved Red Onion, Candied Pecans

Maple Bourbon Vinaigrette – Substitute Steak add \$3

## FINNEGAN'S FAMOUS FISH & CHIPS 6oz. \$12.99

Guinness Beer Battered Alaskan Cod, House Made Sweet Pickle Tartar Sauce Served with Fresh Cut Fries and Cole Slaw

## GRILLED FLAT BREAD PIZZA'S

### BBQ Chicken Pizza: \$9.99

Homemade BBQ Sauce, Chicken, Shredded Jack and Cheddar Cheese with Cilantro and Sour Cream

### BLT: \$9.99

Bacon, Shredded Romaine, Tomato and Ranch Dressing

### Mushroom Lovers: \$8.99

Portobello and Crimini Mushrooms

### Artichoke Pesto: \$9.99

Marinated Artichoke Hearts, Roma Tomato, Goat Cheese, Pesto Sauce

### Meat Lovers: \$9.99

Pepperoni, Bacon and Sausage

### Margarita: \$8.99

Mozzarella, Roma Tomato, Fresh Basil

### Salsiccia: \$9.99

Whiskey Fennel Sausage, Caramelized Onions

### Build your own: \$6.99

Served with Mozzarella Cheese

Choice of Sauce: House Made BBQ, Pesto, Or Marinara

### Choose as many as you like - \$1 each

Bacon, Chicken, Pepperoni, Sausage, Shredded Pork, Tomato, Crimini Mushrooms, Artichoke Hearts, Red Onions, Portobello Mushrooms, Roasted Garlic, Caramelized Onions, Goat Cheese