

FINN MACCOOL'S

STARTERS

TODAY'S COMPOSED SOUP

CHILLED SHRIMP COCKTAIL wasabi cocktail sauce

PACIFIC OYSTERS red wine mignonette

PASTRAMI CURED SLICED SALMON crispy toast & traditional garnishes

SALADS

CRAB CAKE SALAD mesclun greens, ruby grapefruit sections, avocado, cucumbers & mango vinaigrette

CAESAR SALAD crisp hearts of romaine, shaved grana & root vegetable chips with wood grilled chicken

WOOD GRILLED SALMON SALAD cedar-plank roasted salmon, mesclun greens, cucumbers, grape tomatoes, asparagus & white balsamic vinaigrette

EVERYTHING EGGS

All dishes are served with iron skillet hash browns & seasonal fresh fruit

THE STANDARD honey-cured ham, Vermont-cheddar cheese Omelette

PASTRAMI SALMON OMELETTE caramelized onions, asparagus, herb-creamed goat cheese

SPA OMELETTE egg whites, spinach, tomatoes & shiitake mushrooms

FARMERS FRITTATA chopped sausage, applewood smoked bacon, shiitake mushrooms, melted mozzarella & Vermont cheddar cheese

SEAFOOD FRITTATA shrimp, crab, lobster meat, spinach, shitake mushrooms & melted gruyère cheese

EGGS BENEDICT (2) poached Hillstone Farms eggs, shaved ham, English muffin & truffled hollandaise

NOT JUST EGGS

STEAK & EGGS 6 oz. sirloin & (2) scrambled eggs, veal demi-glace & caramelized onions

MARKET FISH OF THE DAY seasonal vegetables, jasmine rice & citrus chardonnay sauce

HAMBURGER 8 oz. grass-fed beef, Vermont cheddar cheese & hand-cut fries

PRIME RIB FRENCH DIP SANDWICH au jus with hand-cut fries

SPECIALTIES

STUFFED STRAWBERRY FRENCH TOAST with vanilla scented cream cheese filling, warm strawberry sauce, fresh whipped cream & applewood smoked bacon

CARAMEL PANCAKES warm caramel sauce, sliced apples, candied pecans, fresh whipped cream & applewood smoked bacon

SIDES

APPLEWOOD SMOKED BACON

IRON SKILLET HASH BROWNS

EGGS ANY STYLE (2)

MAPLE FARMS BREAKFAST SAUSAGE