



FINKLE CLASSIC LUNCH

ENTRÉES

CHICKEN KALE CAESAR SALAD ^{GF}

roasted chicken, parmigiano reggiano, bacon, herb crouton, kale, romaine, creamy garlic dressing, lemon

HARVEST BOWL ^{GF} ^{VG} ^V

roasted butternut squash, kale, quinoa, cabbage, charred cauliflower, apple, cranberry, walnut, chickpeas, maple Dijon dressing - Choice of Chicken or Tofu

THE ALEX BURGER ^{GF} ^{VG} ✱

smoked bacon, toasted onion artisan cheese, banana pepper, garlic aioli, organic greens, tomato, brioche bun (available VEGAN with Beyond Meat patty & no bacon)

THE CLUB ^{GF}

herb chicken breast, smoked bacon, fior di latte, tomato, organic greens, spicy Finkle herb aioli, 12-grain artisan bun

FINKLE FETTUCCINI ^{GF} ^{VG}

fresh pasta, sundried tomatoes, baby spinach, pesto lemon cream, parmigiano reggiano, basil, toasted almonds

WILD CAUGHT CANADIAN HADDOCK

beer-battered, frites, slaw, tartar, lemon

DESSERT

PETITE FLOURLESS CHOCOLATE BROWNIE ^{GF} ^V

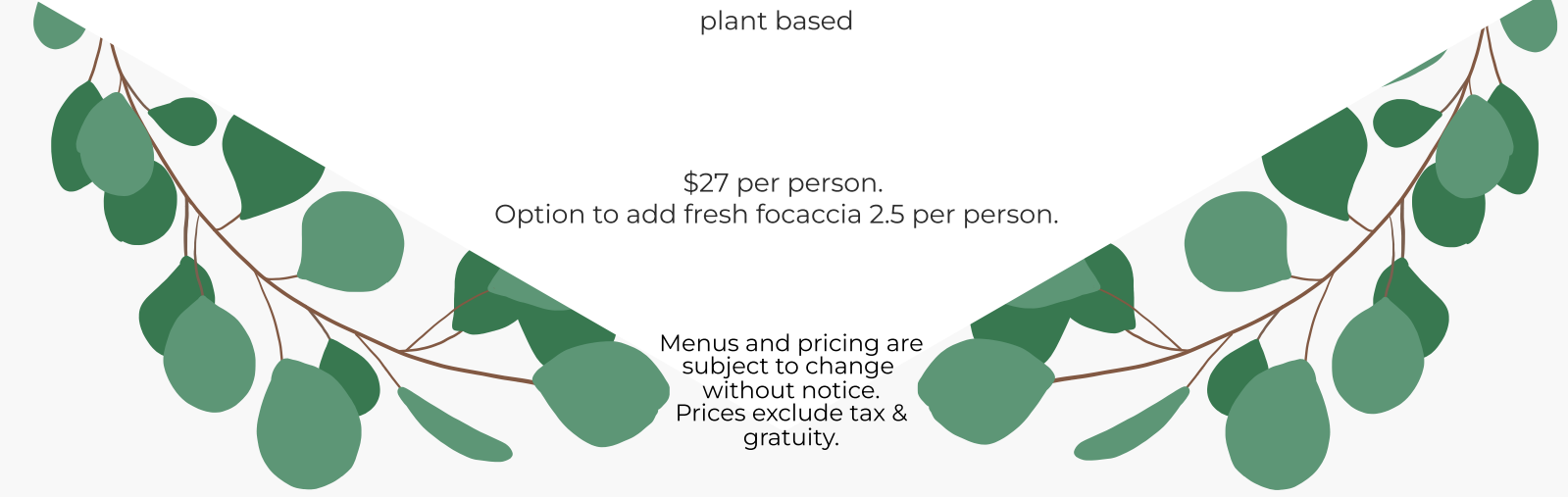
chocolate sauce, candied orange peel

SEASONAL SORBET ^{GF} ^V

plant based

\$27 per person.

Option to add fresh focaccia 2.5 per person.



Menus and pricing are
subject to change
without notice.
Prices exclude tax &
gratuity.



FINKLE PREMIUM LUNCH

APPETIZERS

PETITE KALE CAESAR SALAD ^{GF}

parmigiano reggiano, bacon, herb crouton, kale, romaine, creamy garlic dressing, lemon

PETITE CITRUS & BEET SALAD ^{GF} ^{VG} ^V

grapefruit, orange, beet, fennel, almond, red onion, goat cheese, organic greens, honey citrus vinaigrette

ENTRÉES

FREE RANGE CHICKEN SUPREME ^{GF}

sumac, brown butter, sweet potato mash, seasonal vegetables

SMOKED DUCK BREAST ^{GF}

red wine cherry sauce, sweet potato mash, seasonal vegetables

ALMOND CRUSTED ARCTIC CHAR ^{GF}

lemon cream, herb roast potatoes, petite fennel salad

FINKLE FETTUCCINI ^{GF} ^{VG}

fresh pasta, sundried tomatoes, baby spinach, pesto lemon cream, parmigiano reggiano, basil, toasted almonds - Choice of Black Tiger Shrimp or Chicken

WILD MUSHROOM GNOCCHI ^{VG} ^{GF}

baby spinach, blistered tomatoes, truffled alfredo, toasted walnuts, parmigiano reggiano, crispy sage

DESSERT

PETITE CHOCOLATE BROWNIE ^{GF} ^V

chocolate sauce, candied orange peel

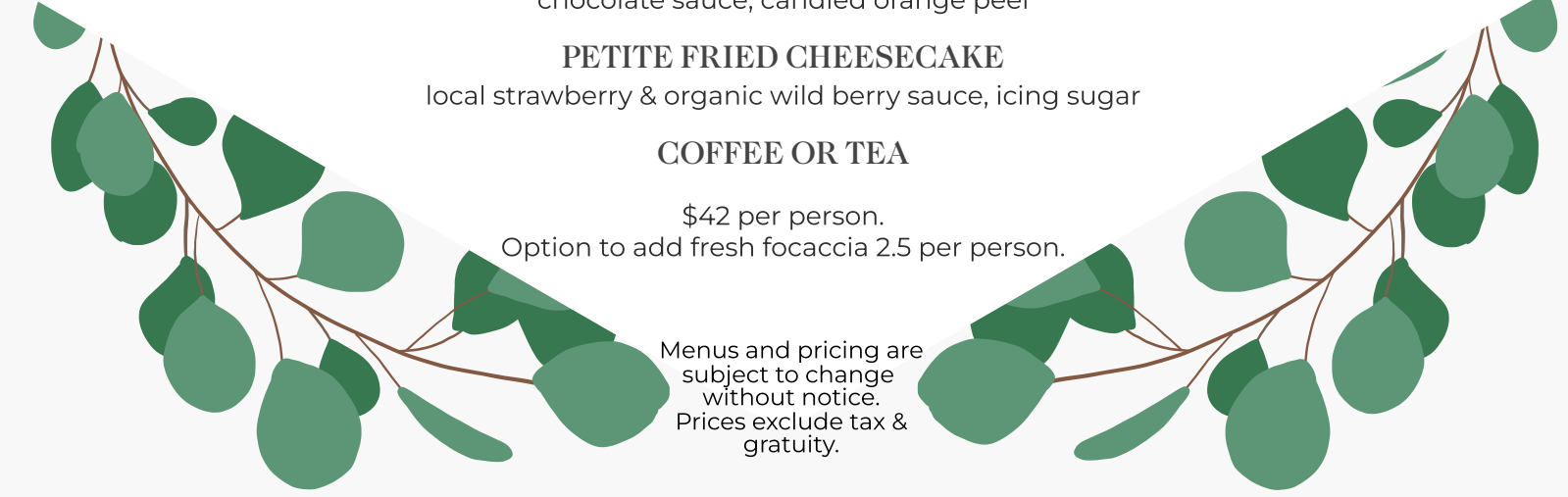
PETITE FRIED CHEESECAKE

local strawberry & organic wild berry sauce, icing sugar

COFFEE OR TEA

\$42 per person.

Option to add fresh focaccia 2.5 per person.



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FINKLE EMERALD DINNER

APPETIZERS

KALE CAESAR SALAD ^{GF}

parmigiano reggiano, bacon, herb crouton, kale, romaine, creamy garlic dressing, lemon

CITRUS & BEET SALAD ^{GF} ^{VG} ^V

grapefruit, orange, beet, fennel, almond, red onion, goat cheese, organic greens, honey citrus vinaigrette

ENTRÉES

NEW YORK STRIPLOIN ^{GF} *

10-ounce AAA New York Striploin, garlic mashed Yukon potatoes, seasonal vegetables, Finkle truffle salt

FREE RANGE CHICKEN SUPREME ^{GF}

sumac, brown butter, sweet potato mash, seasonal vegetables

ALMOND CRUSTED ARCTIC CHAR ^{GF} 🐚

lemon cream, herb roast potatoes, petite fennel salad

WILD MUSHROOM GNOCCHI ^{VG} ^{GF}

baby spinach, blistered tomatoes, truffled alfredo, toasted walnuts, parmigiano reggiano, crispy sage

DESSERT

CHOCOLATE BROWNIE ^{GF} ^V

chocolate sauce, candied orange peel

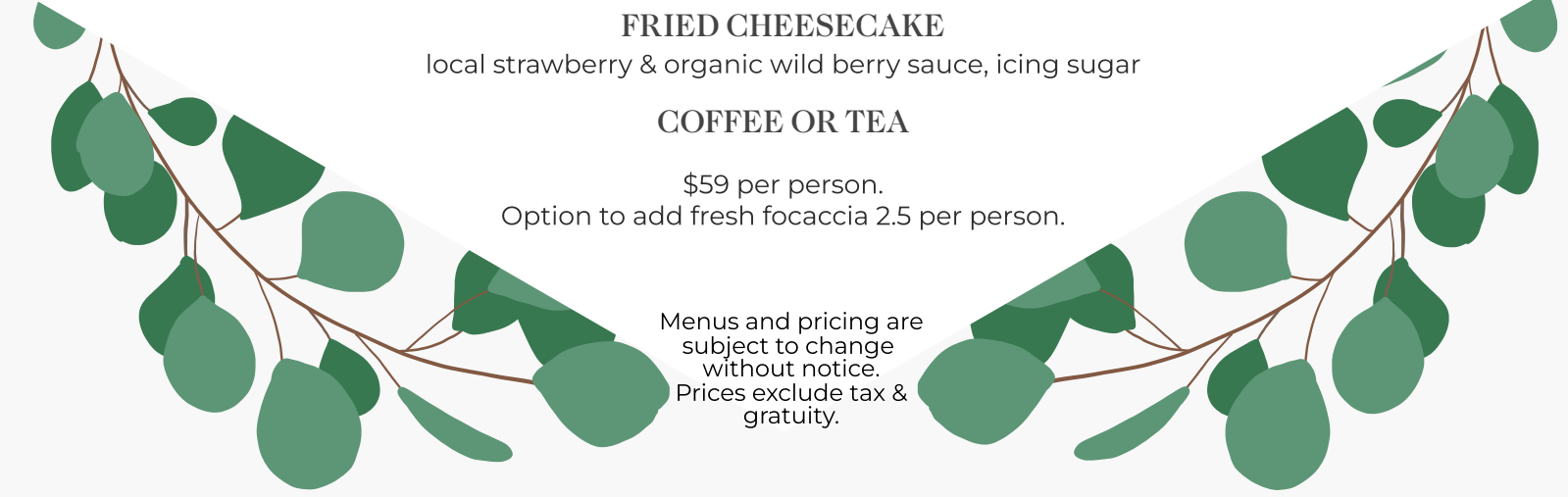
FRIED CHEESECAKE

local strawberry & organic wild berry sauce, icing sugar

COFFEE OR TEA

\$59 per person.

Option to add fresh focaccia 2.5 per person.



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FINKLE SAPPHIRE DINNER

APPETIZERS

BREAD SERVICE | FOCACCIA & WARM OLIVES

KALE CAESAR SALAD **GF** parmigiano reggiano, bacon, herb crouton, kale, romaine, creamy garlic dressing, lemon

CITRUS & BEET SALAD **GF** **VG** **V** grapefruit, orange, beet, fennel, almond, red onion, goat cheese, organic greens, honey citrus vinaigrette

ENTRÉES

STEAK OSCAR **GF** ***** 10 ounce Grass Fed New York Striploin, shrimp, lobster meat, tarragon hollandaise, mashed potatoes, seasonal vegetables

FREE RANGE CHICKEN SUPREME **GF** sumac, brown butter, sweet potato mash, seasonal vegetables

ALMOND CRUSTED ARCTIC CHAR **GF**  lemon cream, herb roast potatoes, petite fennel salad

WILD MUSHROOM GNOCCHI **VG** **GF** baby spinach, blistered tomatoes, truffled alfredo, toasted walnuts, parmigiano reggiano, crispy sage

SMOKED DUCK BREAST **GF** red wine cherry sauce, sweet potato mash, seasonal vegetables

SEAFOOD RISOTTO **GF** sea scallops, black tiger shrimp, san marzano tomatoes, baby spinach, herbs, parmigiano reggiano

DESSERT

CHOCOLATE BROWNIE **GF** **V**
chocolate sauce, candied orange peel

FRIED CHEESECAKE
local strawberry & organic wild berry sauce, icing sugar

CRÈME BRÛLÉE **GF**
seasonal flavour, rich custard, caramelized sugar

COFFEE OR TEA

\$72 per person.

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