

STARTERS

BLACKFINN CHEESE STICKS

A UNIQUE BLEND OF CHEDDAR, MOZZARELLA AND PEPPER JACK CHEESES HAND ROLLED IN SPRING ROLL WRAPPERS AND FRIED TO A GOLDEN BROWN. SERVED WITH MARINARA SAUCE - 6.99

CAMPFIRE HOG WINGS

PORK SHANKS BRAISED ON THE BONE, FRIED AND TOSSED WITH OUR SPICY CAMPFIRE BBQ SAUCE. SERVED WITH CARROTS, CELERY STICKS AND RANCH DRESSING - 8.99

SWEET AND SPICY SHRIMP

FRESH SHRIMP FRIED CRISP AND TOSSED WITH A SWEET AND SPICY SAUCE - 8.99

SEARED AHI TUNA*

FRESH SUSHI GRADE AHI TUNA SEARED IN A GARLIC AND BLACK PEPPER CRUST AND SERVED SASHIMI STYLE WITH SOY SAUCE, PICKLED GINGER, WASABI AND SEAWEED SALAD - 11.99

SPINACH AND ARTICHOKE DIP

A CREAMY BLEND OF THREE CHEESES, SPINACH, GARLIC AND ARTICHOKE BROILED UNTIL BROWNED AND BUBBLING. SERVED WITH TORTILLA CHIPS, CARROTS AND CELERY STICKS - 8.99

ROASTED CHICKEN QUESADILLAS

A FLOUR TORTILLA FILLED WITH ROASTED CHICKEN AND OUR SIGNATURE BLEND OF CHEDDAR AND MONTEREY JACK CHEESES, FOLDED, GRILLED AND CUT INTO WEDGES. SERVED WITH SOUR CREAM AND FRESH SALSA - 8.99
CHEESE QUESADILLA - 6.99

BLACKFINN PLATTER

CAN'T DECIDE? THIS PLATTER WILL SERVE FOUR PEOPLE AND INCLUDES CLASSIC BEEF SLIDERS, BUFFALO WINGS, HAND-BATTERED CHICKEN TENDERS, SWEET AND SPICY SHRIMP AND BLACKFINN CHEESE STICKS. SERVED WITH SIDES OF AU JUS, RANCH DRESSING, BBQ SAUCE AND MARINARA SAUCE - 17.99

CHICKEN TENDERS: HAND-BATTERED, NAKED OR BUFFALO STYLE

CHICKEN TENDERS HAND-DIPPED IN OUR OWN BATTER AND FRIED TO A GOLDEN BROWN, OR GET THEM NAKED (GRILLED). SERVED WITH CARROTS, CELERY STICKS AND YOUR CHOICE OF BBQ SAUCE, HONEY MUSTARD OR TERIYAKI SAUCE - 8.99

FEELING SPICY? GO BUFFALO STYLE AND WE'LL TOSS THEM WITH HOT, MEDIUM OR MILD BUFFALO SAUCE. SERVED WITH CARROTS, CELERY STICKS AND YOUR CHOICE OF BLEU CHEESE OR RANCH DRESSING - 8.99

GRILLED SKEWERS

THREE CHICKEN AND THREE STEAK SKEWERS MARINATED IN OUR SIGNATURE GUINNESS® MARINADE AND SERVED WITH TERIYAKI SAUCE AND SPICY PEANUT SAUCE - 8.99

CALAMARI

LIGHTLY BATTERED CALAMARI AND HOT ITALIAN CHERRY PEPPERS FRIED CRISP, TOSSED WITH GARLIC BUTTER, AND SERVED WITH MARINARA SAUCE - 10.99

SOUTHERN-STYLE NACHOS

LAYERS OF FRESH TORTILLA CHIPS BURIED UNDER BBQ PULLED PORK, JALAPENOS, DICED TOMATOES, MELTED CHEDDAR CHEESE, SOUR CREAM AND GUACAMOLE - 8.99

BUFFALO WINGS

JUMBO CHICKEN WINGS FRIED CRISP AND TOSSED WITH YOUR CHOICE OF HOT, MEDIUM OR MILD BUFFALO SAUCE. SERVED WITH CARROTS, CELERY STICKS AND BLEU CHEESE OR RANCH DRESSING - 7.99

SLIDERS

CLASSIC BEEF SLIDERS

THREE MINIATURE BEEF BURGERS TOPPED WITH MELTED AMERICAN CHEESE AND GRILLED ONIONS. SERVED ON POTATO ROLLS WITH AU JUS ON THE SIDE FOR DIPPING - 6.99

PULLED PORK SLIDERS

THREE MINIATURE PULLED PORK SANDWICHES SERVED ON POTATO ROLLS WITH A SIDE OF COLESLAW - 6.99

SOUTHERN FRIED CHICKEN SLIDERS

THREE MINIATURE SOUTHERN FRIED CHICKEN FRITTERS TOPPED WITH DILL PICKLE SLICES, LETTUCE, TOMATO AND A SIDE OF MAYO - 6.99

TRIO SAMPLER

ONE EACH OF THE CLASSIC BEEF, PULLED PORK AND SOUTHERN FRIED CHICKEN SLIDERS - 6.99

SALADS

DRESSINGS: ASIAGO PEPPERCORN, LOW CALORIE ZINFANDEL VINAIGRETTE, BALSAMIC VINAIGRETTE, HONEY CIDER VINAIGRETTE, BLEU CHEESE RANCH

THE WEDGE

A WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH ROMA TOMATOES, RED ONION, BACON, BLEU CHEESE CRUMBLES AND CREAMY BLEU CHEESE DRESSING - 5.99
ADD A HALF ORDER OF BUFFALO CHICKEN TENDERS - 4.00

BLACKENED SPINACH SALAD

FRESH BABY SPINACH, RED ONION, SLICED MUSHROOMS, HARD BOILED EGG, OUR SIGNATURE BLEND OF CHEDDAR AND MONTEREY JACK CHEESES AND CROUTONS TOSSED WITH BALSAMIC VINAIGRETTE DRESSING AND TOPPED WITH BLACKENED CHICKEN OR FRIME RIB - 9.99

AHI TUNA SALAD*

FIELD GREENS TOSSED WITH HONEY CIDER VINAIGRETTE AND TOPPED WITH SLICED CUCUMBERS, FRIED WONTONS AND THINLY SLICED SUSHI GRADE AHI TUNA - 11.99

CLASSIC CAESAR

CRISP ROMAINE LETTUCE AND CROUTONS TOSSED WITH PARMESAN CHEESE AND A TANGY CAESAR DRESSING - 4.99

CLASSIC CAESAR AS AN ENTREE - 6.99

ADD GRILLED SALMON OR GRILLED CHICKEN - 4.00

FIELD GREENS

FIELD GREENS, RED ONION, CUCUMBERS, ROMA TOMATOES AND CROUTONS WITH YOUR CHOICE OF DRESSING ON THE SIDE - 4.99

FIELD GREENS SALAD AS AN ENTREE - 6.99

ADD GRILLED SALMON OR GRILLED CHICKEN - 4.00

SMOKED BACON AND BLEU CHEESE SALAD

FRESH BABY GREENS, SMOKED BACON, BLEU CHEESE CRUMBLES, SCALLIONS, TOMATOES AND FRESH BASIL TOSSED WITH BALSAMIC VINAIGRETTE DRESSING AND TOPPED WITH CRISPY FRIED ONION STRINGS - 8.99

CLASSIC CHOPPED SALAD

CHOPPED MIXED GREENS, DICED CHICKEN, PENNE PASTA, BACON, RED ONION, CUCUMBERS, TOMATOES AND BLEU CHEESE CRUMBLES TOSSED WITH LOW CALORIE ZINFANDEL VINAIGRETTE DRESSING - 8.99

SOUPS

FIREHOUSE CHILI

TOPPED WITH MELTED CHEDDAR CHEESE, ONIONS AND SCALLIONS
BOWL - 5.99 CUP - 3.99

SOUP OF THE DAY

OUR CHEF'S SEASONAL SOUP SELECTION
BOWL - 4.99 CUP - 3.99

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES AND A PICKLE SPEAR.

BLACK ANGUS SALOON BURGER*

8OZ OF BLACK ANGUS BEEF GRILLED AND TOPPED WITH YOUR CHOICE OF CHEESE, MUSHROOMS, BACON AND CARAMELIZED ONIONS. SERVED ON A GRILLED BULKY ROLL WITH LETTUCE, TOMATO AND RED ONION - 8.99

SOURDOUGH DELI SUPREME

A NEW YORK DELI CLASSIC: SLOW ROASTED PRIME RIB, HONEY CURED HAM AND OVEN-ROASTED TURKEY, SLICED THIN AND PILED HIGH ON GRILLED SOURDOUGH BREAD. SERVED WITH LETTUCE, TOMATO, BACON AND HORSERADISH MAYONNAISE - 8.99

BLACKENED CHICKEN SANDWICH

BLACKENED CHICKEN BREAST TOPPED WITH MELTED CHEDDAR CHEESE AND CREAMY PEPPERCORN SAUCE. SERVED ON A WARM CIABATTA ROLL WITH LETTUCE, TOMATO AND RED ONION - 9.99

GRILLED AHI TUNA SANDWICH*

FRESH SUSHI GRADE AHI TUNA MARINATED IN A LIGHT GINGER-LIME MARINADE, GRILLED AND TOPPED WITH PEPPERED BACON AND WASABI MAYONNAISE. SERVED ON A WARM CIABATTA ROLL WITH LETTUCE AND TOMATO - 11.99

BUFFALO CHICKEN SANDWICH

CHOOSE FROM A GRILLED OR FRIED CHICKEN BREAST PREPARED IN HOT, MEDIUM OR MILD BUFFALO SAUCE AND SERVED ON A WARM CIABATTA ROLL WITH LETTUCE, TOMATO, RED ONION AND A SIDE OF BLEU CHEESE OR RANCH DRESSING - 9.99

FRIED HADDOCK SANDWICH

FRESH HADDOCK FILET HAND-BATTERED, FRIED AND TOPPED WITH MELTED CHEDDAR CHEESE, COLESLAW AND TARTAR SAUCE. SERVED ON A GRILLED BULKY ROLL WITH LETTUCE AND TOMATO - 8.99

SOUTHERN BBQ PULLED PORK SANDWICH

TENDER PULLED PORK SLOW COOKED IN A TANGY SOUTHERN BBQ SAUCE AND PILED HIGH ON A GRILLED BULKY ROLL. SERVED WITH COLESLAW - 8.99

TURKEY CLUB CROISSANT

SLICED OVEN-ROASTED TURKEY TOPPED WITH AMERICAN CHEESE AND BACON. SERVED ON A FLAKY, BUTTERY CROISSANT WITH LETTUCE, TOMATO AND MAYONNAISE - 7.99

PRIME RIB BALBOA

SLOW ROASTED PRIME RIB SHAVED AND TOPPED WITH MELTED MOZZARELLA CHEESE. SERVED ON GRILLED GARLIC BREAD WITH AU JUS FOR DIPPING - 8.99

ENTRÉES

ENJOY A FIELD GREENS SALAD OR CLASSIC CAESAR WITH YOUR ENTRÉE - 2.99

BEEF TENDERLOIN TIPS*

10OZ OF TENDER BEEF TIPS GRILLED AND TOSSED WITH BLACKFINN'S ROASTED ONION GRAVY. SERVED WITH GARLIC MASHED POTATOES AND ROASTED MAPLE GLAZED CARROTS - 13.99

PRIME RIB OF BEEF*

AGED PRIME RIB OF BLACK ANGUS BEEF SLOW ROASTED WITH BLACKFINN'S SECRET ROCK SALT AND ROASTED GARLIC RECIPE. SERVED WITH GRATED HORSERADISH, GARLIC MASHED POTATOES AND AU JUS. 20 OZ BONE-IN - 19.99 10 OZ BONELESS - 13.99

FILET MIGNON*

AN 8OZ BLACK ANGUS FILET SEASONED WITH A ROBUST BLEND OF PEPPER, GARLIC AND SPICES, GRILLED, TOPPED WITH MAITRE D'HOTEL BUTTER AND SERVED WITH ROASTED ROSEMARY NEW POTATOES AND ROASTED MAPLE GLAZED CARROTS - 22.99

RIBEYE*

A 16OZ BLACK ANGUS RIBEYE STEAK SEASONED WITH COARSE SALT AND SPICES AND CHARBROILED TO YOUR SPECIFICATIONS. TOPPED WITH GRILLED SWEET ONIONS AND SERVED WITH GARLIC MASHED POTATOES AND ROASTED MAPLE GLAZED CARROTS - 23.99

LEMON CHICKEN

THIN CHICKEN CUTLETS SAUTÉED IN A LIGHT WINE, LEMON AND CAPER SAUCE AND SERVED WITH RICE PILAF AND SAUTÉED SPINACH - 13.99

BLACKFINN'S BEST FRIED CHICKEN

A FRESH CHICKEN LEG, THIGH AND BREAST COATED IN A BUTTERMILK BATTER AND FRIED PERFECTLY - JUICY AND TENDER ON THE INSIDE AND CRISPY ON THE OUTSIDE. SERVED WITH GARLIC MASHED POTATOES, GRAVY AND COLESLAW - 12.99

BLACKENED CHICKEN ALFREDO

FETTUCINI TOSSED IN A CREAMY ALFREDO SAUCE AND TOPPED WITH BLACKENED CHICKEN, DICED TOMATOES, RED ONION AND PARMESAN CHEESE. SERVED WITH GARLIC BREAD - 13.99

ATLANTIC SALMON

FRESH HAND-CUT FILET OF ATLANTIC SALMON GRILLED AND DRIZZLED WITH A HONEY DILL GLAZE. SERVED WITH RICE PILAF AND THE FRESH VEGETABLE OF THE DAY - 15.99

BEER BATTERED FISH AND CHIPS

FRESH HAND-BATTERED HADDOCK FILET SERVED WITH FRENCH FRIES, COLESLAW, TARTAR SAUCE AND LEMON - 11.99

CATCH OF THE DAY

FRESH SEASONAL FISH PREPARED DAILY - MARKET

SEARED AHI TUNA*

THINLY SLICED SUSHI GRADE AHI TUNA SERVED SASHIMI STYLE WITH SOY SAUCE, PICKLED GINGER, WASABI AND SEAWEED SALAD - 16.99

SIDES - 2.99

FRESH VEGETABLE OF THE DAY
STEAMED BROCCOLI
ROASTED MAPLE GLAZED CARROTS
ROASTED ROSEMARY NEW POTATOES
GARLIC MASHED POTATOES
FRENCH FRIES
RICE PILAF

*MAY BE COOKED TO ORDER. NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.