

# FINS

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## ON TEN MILE LAKE

### STARTERS & SALADS

#### Hummus and Naan

Homemade chickpea-sesame dip, wood-fired garlic flatbread

#### Charcuterie Plate

Mortadella, Genoa salami, soppressata, dried fruit, grainy mustard, herbed goat cheese, cornichons, toasted ciabatta, mixed country olives

#### Bruschetta Platter

Toasted ciabatta, fresh mozzarella, basil leaves, roasted garlic, red pepper pesto, olive tapenade, caramelized onions, tomatoes, balsamic reduction

#### Calamari

Fried squid, garlic, meyer lemon cream sauce

#### Shrimp Cocktail

House-made cocktail sauce, fresh lemon

#### Crab Cakes

Southern style coleslaw, lemon-caper remoulade

#### Fins' Big Salad

Chopped romaine, hard-boiled egg, tomatoes, cucumbers, red onion, bacon, sunflower seeds, fresh-baked croutons, choice of dressing, add grilled chicken breast \$5

#### Garden Salad

Mixed greens, carrots, tomatoes, cucumbers, onions, fresh-baked croutons, choice of dressing

#### Grilled Caesar

Charred romaine heart, homemade dressing, shredded parmesan, anchovies upon request  
add grilled chicken breast \$5

### WOOD-FIRED PIZZAS

#### Three-Cheese

Provolone, mozzarella, shredded parmesan, tomato sauce

#### Margherita

Fresh mozzarella, roasted cherry tomatoes, fresh basil, extra virgin olive oil

#### Pepperoni or Sausage

Choice of meat, provolone, mozzarella, tomato sauce

#### Supreme

Sausage, pepperoni, mushrooms, onions, peppers, black olives, tomato sauce

#### Provençal

Prosciutto, asparagus, gruyère, caramelized onions, pine nuts, lavender

#### Roman

Genoa salami, soppressata, Italian sausage, provolone, parmesan, roasted garlic, tomato sauce

#### The Forest

Mixed seasonal mushrooms, white truffle cream sauce, brie, fried kale

#### Bistro Bleu

Pecan-smoked shoulder bacon, bleu cheese, red onion jam, roasted grapes, rosemary

## SANDWICHES & BURGERS

Served with choice of french fries or house-made kettle chips  
*All burgers are 8oz. certified Angus beef, and served on a toasted Kaiser roll*

### Walleye BLT

Fried walleye, bacon, lettuce, tomato,  
homemade tartar sauce, grilled sourdough bread

### Chicken Sandwich

Grilled chicken breast, swiss, lettuce, tomato,  
bacon-green onion aioli,  
grilled ciabatta bread

### Vegetarian Wild Rice Burger

House-made wild rice patty, brie, spinach,  
red onion, tomato, garlic aioli,  
toasted Kaiser roll

### Benedict Burger

Gruyère, asparagus spears, pecan-smoked shoulder bacon,  
whole-grain mustard, poached egg,  
side of hollandaise

### Blackened BBQ Burger

Blackening spice, cheddar, bacon, coleslaw, onion ring,  
Sweet Baby Ray's barbeque sauce, dill pickles

### Buffalo Bleu Burger

Bleu cheese, Red Hot mayo, red onion, celery, lettuce

### Cheeseburger

Choice of American, Swiss, or cheddar cheese  
California-style (lettuce, tomato, onion) \$13

## ENTRÉES

### Wood-Fired Salmon

6oz. wild-caught Sockeye filet, smoked brown sugar crust, Leech Lake wild rice sauté,  
maple-orange gastrique, vegetable du jour

### Sirloin

6oz. center-cut Angus beef, garlic-mashed red skin potatoes,  
balsamic red wine reduction, vegetable du jour

### Wild Mushroom Pappardelle

Al dente pasta ribbons, sautéed mixed mushrooms, spinach, shallots,  
brandy cream sauce, parmesan

### Grilled Lamb Chops

Colorado lamb loin, oven-roasted sweet potatoes, blackberry-thyme demi-glace,  
vegetable du jour

### Walleye

Choice of fried or broiled filet, Leech Lake wild rice sauté, homemade tartar sauce,  
vegetable du jour

### Ramen Bowl

Fresh lo mein noodles, portobella mushrooms, scallions,  
napa cabbage, hoisin-ginger broth, poached egg  
with shrimp \$19, with chicken \$17

### Grilled Mojito Chicken

Mint and rum-marinated chicken breast, pineapple-habanero salsa,  
quinoa-couscous salad, vegetable du jour

### Ribeye

Grilled 12oz. cut, bourbon-pink peppercorn sauce, garlic-mashed red skin potatoes,  
vegetable du jour