

COCKTAILS ON TAP

Flowing with refreshing flavors from our taps to you.

BLACKFINN ICED TEA

ketel one vodka, sweet tea,
fresh squeezed lemonade 9

TITO'S CHI-TOWN MULE

tito's vodka, fresh lime juice,
goose island ginger beer 9

FRESHLY SQUEEZED COCKTAILS

So fresh, we practically picked 'em.

GREYHOUND

grey goose vodka, fresh squeezed
grapefruit juice 10



WINDY CITY SIPPER

tito's vodka, st. germaine, fresh squeezed
grapefruit, grapefruit soda 10



LEMON DROP MARTINI

grey goose le citron vodka, cointreau,
fresh squeezed lemonade 10

ORANGE CRUSH

three olives orange vodka, triple sec,
fresh squeezed orange juice, sprite 10

CLASSICS & HOUSE SPECIALTIES

They're classics for a reason, plus a few of our own creations you'll crave too.

SEX & THE CITY MARTINI

smirnoff vodka, peach schnapps,
cranberry juice and pineapple juice 10

SANGRIA

cabernet sauvignon, peach schnapps,
orange, cranberry, pineapple, lime,
lemon, sprite 8

BLOOD ORANGE COSMOPOLITAN

three olives orange vodka, cointreau,
lime juice, blood orange juice 10

CUCUMBER INFUSED WATER

hendrick's gin, white cranberry juice,
cucumber simple syrup, sprite 10

SEXY GRAND-MA

grey goose le citron vodka, grand marnier,
lime juice, cranberry juice 10

DEATH OF AN ENGLISHMAN

hendrick's gin, pimm's #1, meyer lemon,
yuzu, strawberry, lemongrass and
kaffir lime leaf essence 11

CHIPOTLE SMOKE MARTINI

bacardi silver rum, st. germaine,
chipotle sour and pineapple juice 11

LE CITRON SAINT

grey goose le citron vodka, st. germaine,
passion fruit, pomegranate and blood orange 11

SKINNY 'RITA

don julio blanco tequila, cointreau,
fresh limes, skinny syrup 9

SILVER 'RITA

jose cuervo silver tequila, disaronno amaretto,
cointreau, sour mix, orange juice 10

MOJITOS

classic, caribbean or dragon berry 8

S'MORES MARTINI

three olives s'mores vodka, bailey's,
whipped cream, graham cracker rim 10

SALTED CARAMEL MACCHIATO

effen salted caramel vodka, espresso liqueur,
bailey's, cream, caramel sauce drizzle 10

SOFT DRINKS

Fiji Water, Liter & ½ Liter
Fresh Squeezed Juices:
Grapefruit, Orange & Lemonade

San Pellegrino
Iced Tea
Coffee

Coca-Cola Brands
Goose Island Ginger Beer
Goose Island Root Beer

Red Bull
Red Bull Sugar-Free

= Blackfinn Specialty

Drink.



WHAT'S ON TAP?

#Ameripub



LIL GUY

Great for a taste, trying a few or even something new. 9 oz.



PINT

Still the standard. 16 oz.



BIG BOY

The Ameripub™ version of the growler. Here's the deal, the law says that you can't take it home full, but it looks cool and is great for sharing.

So order and share it here with friends... then bring it back on your next visit to take advantage of our special Big Boy pricing. 64 oz.

TOWERS

100 oz. of fun! Available in select styles, get them while they last! Perfect for game day.

LAGERS

Listed from Light and Easy down to Dark and Rich.

	STYLE	LIL GUY	PINT	BIG BOY
Coors Light	Light Lager	2.25	4.00	14.00
Miller Lite	Light Lager	2.25	4.00	14.00
Michelob Ultra	Light Lager	2.25	4.00	14.00
Bud Light	Light Lager	2.25	4.00	14.00
Budweiser	Pale Lager	2.25	4.00	14.00
★ Old Style	Pale Lager	2.25	4.00	14.00
Pacifico	Pale Lager	2.75	5.00	17.50
Dos Equis Lager	Pale Lager	2.75	5.00	17.50
Modelo Especial	Pale Lager	2.75	5.00	17.50
Batch 19	Pale Lager	2.75	5.00	17.50
Third Shift Amber Lager	Vienna Lager	2.75	5.00	17.50
Sam Adams Boston	Vienna Lager	2.75	5.00	17.50
Lucky Monk Fallen Angel	Vienna Lager	3.25	6.00	21.00
Heineken	European Pale Lager	3.25	6.00	21.00
Harp	European Pale Lager	3.25	6.00	21.00
Stella Artois	European Pale Lager	3.25	6.00	21.00

SEASONAL

	STYLE	LIL GUY	PINT	BIG BOY
Bell's Seasonal	Seasonal	3.25	6.00	21.00
Blue Moon Seasonal	Seasonal	3.25	6.00	21.00
Deschutes Seasonal	Seasonal	3.25	6.00	21.00
Dogfish Head Seasonal	Seasonal	3.25	6.00	21.00
Founders Seasonal	Seasonal	3.25	6.00	21.00
Leinenkugel Seasonal	Seasonal	3.25	6.00	21.00
New Belgium Seasonal	Seasonal	3.25	6.00	21.00
Sam Adams Seasonal	Seasonal	2.75	5.00	17.50
Shock Top Seasonal	Seasonal	2.75	5.00	17.50
Sierra Nevada Seasonal	Seasonal	3.25	6.00	21.00
★ Solemn Oath Seasonal	Seasonal	3.25	6.00	36.75
★ Smalltown Brewery Root Beer (10% ABV)	Fruit Spiced Beer	6.00		
Angry Orchard ^{GF}	Hard Cider	3.25	6.00	21.00
Crispin ^{GF}	Hard Cider	3.25	6.00	21.00

ALES

Listed from Fresh Wheat to Added Hops and ending with Porters and Stouts.

	STYLE	LIL GUY	PINT	BIG BOY
Blue Moon	Witbier	2.75	5.00	17.50
Shock Top	Witbier	2.75	5.00	17.50
Allagash White Belgium	Witbier	3.25	6.00	21.00
★ Two Brothers Prairie Path ^{GF}	Blonde Ale	3.25	6.00	21.00
Widmer Brothers Hefeweizen	Pale Wheat	3.25	6.00	21.00
Hoegaarden Witbier	Witbier	3.25	6.00	21.00
★ Goose Island 312	American Pale Wheat	3.25	6.00	21.00
Lagunitas Lil Sumpin' Sumpin'	Pale Wheat	3.25	6.00	21.00
★ Metropolitan Krankshaft Kolsch	Kolsch	3.25	6.00	21.00
Bass Ale	English Pale Ale	3.25	6.00	21.00
Flying Dog Doggy Style	Pale Ale	3.25	6.00	21.00
★ Goose Island Green Line	Pale Ale	3.25	6.00	21.00
★ Half Acre Daisy Cutter	Pale Ale	3.25	6.00	21.00
Oskar Blues Dale's Pale Ale	Pale Ale	3.25	6.00	21.00
Sierra Nevada	Pale Ale	3.25	6.00	21.00
New Belgium Fat Tire	Amber Ale	3.25	6.00	21.00
Smithwick's Irish Red Ale	Irish Red Ale	2.75	6.00 (20 oz.)	17.00
Newcastle English Brown Ale	English Brown Ale	3.25	6.00	21.00
★ Two Brothers Cane and Ebel Rye	Rye Beer	3.25	6.00	21.00
★ Goose Island Honker's Ale	English Bitter	3.25	6.00	21.00
Founders Dirty Bastard (ABV 8.5%)	Scotch Ale	5.00		
★ Goose Island Matilda (ABV 7.0%)	Belgian Strong Pale Ale	5.00		
Lexington Brewing Kentucky Bourbon Barrel Ale (ABV 8.2%)	English Strong Ale	5.00		
Greenbush Anger (ABV 7.6%)	Black Ale	5.00		
Stone Arrogant Bastard (ABV 7.2%)	Strong Ale	5.00		
Sixpoint Brewery Sweet Action	Cream Ale	3.25	6.00	21.00
Bear Republic Hop Rod Rye (ABV 8.0%)	India Pale Ale	5.00		
Bell's Two Hearted (ABV 7.0%)	India Pale Ale	5.00		
Dogfish Head 60 Minute IPA	India Pale Ale	3.25	6.00	21.00
★ Goose Island IPA	India Pale Ale	3.25	6.00	21.00
Lagunitas IPA	India Pale Ale	3.25	6.00	21.00
★ Revolution Anti-Hero IPA	India Pale Ale	4.00	7.00	24.50
Southern Tier 2XIPA (ABV 8.2%)	Double IPA	5.00		
★ Pipeworks Unicorn Galaxy (ABV 9.5%)	Double IPA	6.00		
★ Revolution Eugene Porter (ABV 7%)	Porter	5.00		
Great Lakes Edmund Fitzgerald Porter	Porter	4.00	7.00	24.50
Left Hand Milk Stout	Milk/Sweet Stout	4.00	7.00	24.50
Guinness Irish Stout	Irish Dry Stout	3.25	7.00 (20 oz.)	19.50
★ Finch's Secret Stache	Stout	4.00	7.00	24.50

BOTTLES

Amstel Light	Budweiser	Magic Hat #9	Red Stripe
Bud Black Crown	Coors Light	MGD 64	Redbridge Gluten-Free Lager ^{GF}
Bud Light	Corona	Michelob Ultra	Sierra Nevada
Bud Light Lime	Corona Light	Miller Lite	O'Doul's Non-Alcoholic
Bud Light Platinum	Guinness Black Lager	Peroni	Smirnoff Ice
Bud Select 55	Heineken Light	Pilsner Urquell	

★ = Chicagoland Beers ^{GF} Gluten Free

BUBBLES & COOL WHITES

Listed from crisp and bright to full, round and buttery.

	ORIGIN	GLASS	BOTTLE
William Wycliff Brut	California	7	26
La Marca Prosecco	Italy	9	34
Sutter Home White Zinfandel	California	8	30
Mirassou Moscato	California	9	34
Polka Dot Riesling	Germany	9	34
Ecco Domani Pinot Grigio	Italy	9	34
MacMurray Ranch Pinot Gris	Sonoma	11	42
Maso Canali Pinot Grigio	Trentino	10	38
Santa Margherita Pinot Grigio	Italy		56
Sea Glass Sauvignon Blanc	Central Coast	9	34
Starborough Sauvignon Blanc	Marlborough	10	38
Paco & Lola Albarino	Spain	12	46
BV Century Cellars Select Chardonnay	California	8	30
William Hill Chardonnay	Central Coast	9	34
Sycamore Lane Chardonnay	California	9	34
Clos du Bois Chardonnay	North Coast		38
Carmen Gran Reserva Chardonnay	Chile	12	46
Landmark Overlook Chardonnay	California	13	50
Il Borro Lamelle "Bianco" Chardonnay	Italy	14	54

LIGHT REDS

Like a little black dress or a pair of comfy khakis: a perfect fit for any occasion.

	ORIGIN	GLASS	BOTTLE
Jargon Pinot Noir	California	8	30
Bridlewood Pinot Noir	Monterey	9	34
Irony Pinot Noir	Monterey		38
La Crema Pinot Noir	Sonoma Coast	14	54
BV Century Cellars Select Merlot	California	8	30
Red Rock Merlot	California	9	34
Napa Cellars Merlot	Napa Valley		50



BIG REDS

There's nothing like a rich and satisfying glass of fine red wine.

	ORIGIN	GLASS	BOTTLE
Gascon Malbec	Argentina	9	34
Apothic Red Blend	California	9	34
Terrazas Malbec	Argentina		50
Dona Paula Los Cardos Malbec	Argentina	10	38
DaVinci Chianti	Italy		38
McWilliams Shiraz	Australia	9	34
Nine Vines Shiraz	Australia		38
Charles & Charles Red Blend	Washington	9	34
Gnarly Head Zinfandel	Lodi	8	30
Rosenblum Vintners Cuvée Zinfandel	North Coast		38
Joel Gott Zinfandel	California		42
Rancho Zabaco Zinfandel	Sonoma		50
BV Century Cellars Select Cabernet Sauvignon	California	8	30
Main Street Cabernet Sauvignon	Lake County	9	34
337 Cabernet Sauvignon	Lodi	9	34
Louis Martini Cabernet Sauvignon	Sonoma	10	38
Ghost Pines Red Blend	Sonoma		50
Il Borro Pian di Nova Syrah/Sangiovese	Italy	14	54
Justin Cabernet Sauvignon	Paso Robles	14	54

WHO'S BUYING?

This section is perfect for a rich relative or the boss's expense account. No matter who's buying... you're worth it!

	ORIGIN	BOTTLE
Moët & Chandon Imperial	France	110
Dom Perignon	France	250
Veuve Clicquot Yellow Label Brut	France	135
Cakebread Chardonnay	Napa Valley	94
Stag's Leap Fay Cabernet Sauvignon	Napa Valley	125
Jordan Cabernet Sauvignon	Alexander Valley	99
Sequoia Grove Cabernet Sauvignon	Napa Valley	82
Silver Oak Cabernet Sauvignon	Alexander Valley	115



BRUNCH

Brunch is served Saturday and Sunday until 3pm.
All brunch platters served with hash brown potatoes. Add bacon or ham to any order for 1.99.

EGGS BENEDICT*

canadian bacon and poached eggs
on an english muffin, topped with
hollandaise sauce 10.99

CRAB CAKE BENEDICT*

jumbo lump crab cakes, remoulade sauce
and poached eggs on an english muffin,
topped with hollandaise sauce 14.99

STEAK & EGGS*

12 oz. new york strip and two eggs
any style, with an english muffin 19.99

FRENCH TOAST

challah bread french toast,
served with maple syrup 8.99

BACON, EGG & CHEESE QUESADILLA

flour tortilla with bacon, caramelized onions,
scrambled eggs, blend of cheeses, corn and
black bean pico de gallo 10.99

WESTERN OMELET

eggs, ham, cheddar, onions and red peppers,
served with an english muffin 9.99

BUILD YOUR OWN OMELET

your choice of toppings, served with
an english muffin 9.99

BREAKFAST BALBOA*

shaved prime rib, mozzarella and hash browns,
topped with two eggs sunny side up, served
open faced on toasted garlic bread 12.99

LIQUID BRUNCH

Served Saturday and Sunday until 3pm.

BLACKFINN'S BACON MARY

*A breakfast cocktail if we've ever tasted one,
the only thing missing are the eggs!*

bacon infused vodka, signature blackfinn
seasoning and a candied bacon garnish 9

BF

MORE MARY – with a Little Extra Kick

WASABI MARY

arigato to whoever added a little
wasabi to this day-starter 8

BLOODY MARY

a true brunch classic 7

MIMOSA

classic combo of orange juice
and bubbles 8

BLOODY HELL

sriracha brings just the right amount
of heat, feel free to ask for more 8

PIMM'S CUP

pimm's cup #1, fresh squeezed
lemonade, cucumber and soda 8

BELLINI

prosecco with white peach puree
and peach liqueur 8

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STARTERS

FINN FRIES

crispy fries tossed in signature blackfinn seasonings, served with bbq and buttermilk parmesan dipping sauces 4.99



SOUTHERN NACHOS

corn tortilla chips topped with bbq pulled pork, chipotle queso, jalapenos, tomatoes, green onions, sour cream and guacamole 9.99

YING-YANG SHRIMP

half pound of crispy shrimp tossed in a sweet spicy asian sauce, garnished with sriracha 11.99

CHICKEN QUESADILLA

roasted chicken, bacon, cheddar jack, red onions and cilantro in a flour tortilla, served with chipotle aioli and coleslaw 9.99

CHEESE STICKS

spring roll wrapper stuffed with mozzarella and sweet chili sauce, served with a side of marinara 6.99



JUMBO LUMP "CROWNED" CRAB CAKES

served with tomato basil salsa and remoulade sauce 12.99

SPINACH & ARTICHOKE DIP

served warm with mediterranean flatbread 9.99



CRISPY CALAMARI

tossed with garlic butter and cherry peppers, served with cajun tartar and marinara sauces 10.99

CHICKEN WINGS

ten wings with a choice of buffalo, teriyaki, garlic parmesan or campfire bbq 10.99

CHICKEN TENDERS

breaded or grilled chicken tenders, with or without buffalo sauce 9.49

FRENCH ONION SOUP

sweet onions, sherry and ciabatta croutons, topped with melted swiss and mozzarella 5.99



CHIPOTLE QUESO DIP

chipotle en adobo in a creamy blend of cheeses, served with corn tortilla chips 6.99



SOFT PRETZELS

garlic butter and parmesan brushed pretzels, served with a creamy mustard cheese dip 6.99



SHRIMP SPRING ROLLS

shrimp, chopped peanuts and fresh veggies wrapped in rice paper rolls, served with ginger chile dipping sauce 6.99



PULLED PORK QUESADILLA

bbq pulled pork, cheddar jack and red onions in a flour tortilla, served with coleslaw 10.99



TUNA POKE*

sushi grade ahi, avocado, cucumber, green onion and sesame citrus soy, served with wasabi cream, sriracha and wonton chips 12.49



SEARED AHI TUNA*

garlic and pepper-crusted sushi grade ahi seared rare, served with cucumber slices, pickled ginger, wasabi cream and soy sauce 12.49



BLACKENED BRIE

served warm with ciabatta toast, sliced apples and apricot cranberry chutney 12.99



BEER MUSSELS

one pound of mussels simmered in beer broth with andouille sausage, italian cherry peppers and seasonings, served with toasted garlic bread 14.99

MEDITERRANEAN PLATTER

hummus, roasted tomato and feta dip, artichoke hearts, greek olives and cherry peppers, served with mediterranean flatbread 9.99



FLATBREADS

SAUSAGE & PEPPERONI

pepperoni, sweet sausage, red sauce, basil and mozzarella 10.99

BBQ CHICKEN

chicken, bacon, caramelized onions, bbq sauce, cheddar jack, parmesan and green onions 10.99

HAWAIIAN

ham, pineapple, caramelized onions, red sauce, green onions, mozzarella and parmesan 10.99

ROASTED VEGETABLE

asparagus, tomatoes, garlic, balsamic portobello and feta 10.99



BUFFALO CHICKEN

crispy chicken, buffalo sauce, bleu cheese, mozzarella, parmesan, green onions, celery and ranch 10.99



MARGHERITA

tomatoes, garlic butter, fresh mozzarella and basil 10.99



CHEESEBURGER

seasoned ground beef, mustard cheese sauce, red onions, tomatoes and ketchup drizzle, topped with pickles and shredded lettuce 10.99



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SMALL SALADS

BLACKFINN

field greens, romaine lettuce, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions and buttermilk parmesan dressing 5.99



MIXED GREENS

field greens, roma tomatoes, cucumbers, red onions, croutons and your choice of dressing 4.99



GREEK

romaine lettuce, feta, kalamata olives, red onions, grape tomatoes, cucumbers and traditional greek dressing 4.99



CAESAR

romaine lettuce, parmesan, ciabatta croutons and classic caesar dressing 4.99



BIG SALADS

BLACKFINN

pulled chicken, field greens, romaine lettuce, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions and buttermilk parmesan dressing 12.99



THE BUFFALO WEDGE

wedge of iceberg lettuce, topped with bacon, bleu cheese crumbles, roma tomatoes, red onions, bleu cheese dressing and three buffalo-style chicken tenders 9.99
just the wedge 7.99

SALMON SPINACH*

apple bbq glazed salmon, baby spinach, carrots, red peppers, red onions, chopped egg and balsamic vinaigrette 13.49



CASHEW CHICKEN

pulled chicken, shredded cabbage, romaine lettuce, carrots, snow peas, fried wontons, cashews and apple-ginger soy vinaigrette 13.99



BIG GREEK

romaine lettuce, feta, kalamata olives, red onions, grape tomatoes, cucumbers and traditional greek dressing 9.99
with pulled chicken 11.99



AHI TUNA*

garlic and pepper-crusted sushi grade ahi, field greens, cucumbers, carrot, wontons, scallions, wasabi vinaigrette and thai peanut sauce 14.99



GOAT CHEESE, STRAWBERRY & PECAN

sesame-crusting goat cheese, field greens, strawberries, dried apricots, spiced pecans and strawberry poppy seed dressing 9.99



RANCH CHICKEN

chicken tenders, mixed greens, roasted corn and black bean pico de gallo, crispy tortilla strips, cheddar jack, roasted red peppers and campfire ranch dressing 11.99

CHICKEN & AVOCADO CHOPPED

roasted chicken, sliced avocado, bacon, romaine and iceberg lettuce, carrots, bleu cheese crumbles, egg, red onions, roma tomatoes, cucumbers and zinfandel vinaigrette 12.99



CHICKEN CAESAR

sliced chicken, romaine lettuce, parmesan, ciabatta croutons and classic caesar dressing 10.99



CHOPPED SEAFOOD

jumbo lump crab, shrimp, romaine and iceberg lettuce, red peppers, celery, carrots, snow peas, roma tomatoes, red cabbage, red onions and oregano lemon vinaigrette 14.99



STEAKHOUSE*

sliced new york strip, field greens, romaine lettuce, roasted roma tomatoes, bleu cheese crumbles, roasted red peppers and balsamic vinaigrette, topped with crispy onion strings 14.99



18% gratuity added to parties of 8 or more.

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BURGERS

Served on a butter-toasted bun with fries, but feel free to sub with any other side item, small salad or cup of soup. Go "Naked" and sub the bun for a crisp lettuce cup.

**Thick & Juicy
1/2 lb Beef Burger***

- or -

**House-Made
Turkey Burger**

THE CLASSIC*

choice of cheese with lettuce, tomato and onion 9.99

THE HEATER*

pepper jack, jalapenos, chipotle mayo, lettuce, tomato and onion 10.49

SALOON*

bacon, sautéed mushrooms, caramelized onions, swiss, lettuce, tomato and onion 11.49

BF

BOURBON STREET*

blackened with garlic-herb cream cheese, buttermilk parmesan dressing, caramelized onions, lettuce, tomato and onion 11.99

ULTIMATE BACON CHEDDAR*

double bacon, double cheddar, onion strings, lettuce, tomato and onion 11.99

THE T-BIRD

blackfinn secret recipe turkey burger, chive aioli, bacon bits, lettuce and tomato 10.99

GFO LS

ITALIAN JOB*

fresh mozzarella, basil, roasted tomatoes and garlic mayo 10.29

BLACK BEAN

black bean burger, cheddar jack, sliced avocado, field greens, tomato and onion 11.49

V

BBQ CHEDDAR*

bbq pulled pork, cheddar, caramelized onions, lettuce, tomato and onion 11.49

HANGOVER*

ham, fried egg, cheddar, lettuce, tomato and onion 11.99

HANDHELDS

All sandwiches and wraps are served with fries.

BALBOA*

shaved prime rib and mozzarella on toasted garlic bread, with a side of au jus 12.99

BF

BLACKENED CHICKEN

buttermilk parmesan dressing, cheddar, lettuce, tomato and onion on a ciabatta roll 9.99

BUFFALO CHICKEN

fried or grilled and tossed in buffalo sauce, with ranch, lettuce, tomato and onion on a ciabatta roll 9.99

CUBAN

roasted pork, ham, pickles, swiss and yellow mustard on toasted garlic bread 10.99

FRIED HADDOCK

beer-battered haddock on a bulky roll with tartar sauce, coleslaw, lettuce, tomato and cheddar 10.99

CHEESESTEAK*

shaved prime rib, mushrooms, onions, cherry peppers and provolone on toasted garlic bread 12.99

FISH TACOS

three fish tacos, beer-battered or grilled, with cabbage, avocado crema and cilantro, served with rice pilaf 11.99

PORK CARNITAS TACOS

three roasted pork tacos topped with guacamole, pepper jack, tomatoes, red onions and cilantro, served with rice pilaf 11.99

BLACKFINN CHICKEN WRAP

roasted chicken, field greens, romaine lettuce, parmesan, diced tomatoes, pine nuts, red onions and buttermilk parmesan dressing 11.99

BF

PULLED PORK

bbq pulled pork on a bulky roll, with a side of coleslaw 9.99

AHI TUNA*

seared sushi grade ahi topped with wasabi mayo, lettuce and tomato on a ciabatta roll 13.99

CRAB CAKE

jumbo lump crab, remoulade sauce and roasted tomatoes on toasted garlic bread 13.99

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PASTA & NOODLES

Add a small salad to any entrée for 2.99.

SEVEN LAYER LASAGNA

baked to perfection with sweet sausage, pancetta, ground beef, ricotta, mozzarella and marinara 13.99

IRON SKILLET MAC-N-CHEESE

blend of cheeses, cavatappi pasta, bacon, tomatoes and toasted bread crumbs, topped with your choice of bbq pulled pork or blackened chicken 12.99

GF

CLASSIC ITALIAN PASTA

penne pasta and italian meat sauce, made with sweet italian sausage, pancetta, ground beef, garlic, tomatoes and parmesan 12.49

STIR FRY

your choice of shrimp or chicken, tossed with broccoli, snow peas, red and yellow peppers, mushrooms, carrots, green onions and rice noodles
shrimp 13.99 / chicken 12.99

GF LS

BLACKENED CHICKEN ALFREDO

blackened chicken and penne pasta tossed in a creamy alfredo sauce with diced tomatoes and red onions 14.99

SHRIMP & GARLIC PASTA

sautéed shrimp, garlic, white wine, fresh basil, diced tomatoes and angel hair pasta in a light lemon butter sauce 15.99

LS

CHICKEN & BROCCOLI TORTELLINI

sautéed chicken tossed with cheese tortellini, broccoli and roasted tomatoes 14.99

PAD THAI

shrimp and chicken with rice noodles, scallions, chopped peanuts, cilantro, garlic, lime and egg 14.99

JAMBALAYA PASTA

shrimp, chicken, andouille sausage, peppers and onions in a tomato broth with angel hair pasta 14.99

GF

STEAK YOUR WAY

Served with your choice of two sides. Add a small salad to any entrée for 2.99.

PICK YOUR STEAK:

GF

12 OZ. NEW YORK STRIP* 24.99

14 OZ. RIBEYE* 26.99

8 OZ. FILET MIGNON* 28.99

LS

PICK YOUR TOPPING:

GF

Blackfinn Style - our secret blend!

Melted Bleu Cheese

Tuscan Tomato Basil

Hotel Butter

Cilantro Butter

SIDES

For sharing 4.99.

Garlic Mashed Potatoes GF

Mac & Cheese

Sweet Potato Mash GF

Brussels Sprouts with Bacon

Sautéed Spinach GF

Grilled Asparagus GF

Steamed Broccoli GF

Maple Glazed Carrots GF

Goat Cheese Grit Cakes

Collard Greens

Broiled Bleu Cheese Tomatoes GF

Fries 3.99

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AIR, LAND & SEA

Add a small salad to any entrée for 2.99.

BACON WRAPPED MEATLOAF

slow-roasted and served with sweet potato mash, collard greens and honey chipotle ketchup 15.99

BF

JUMBO LUMP "CROWNED" CRAB CAKES

served with tomato basil salsa, remoulade sauce and steamed broccoli 16.99

BF

KICKIN' CREOLE CATCH

seasoned and seared haddock with a sweet apple glaze, served with sweet potato mash and steamed broccoli 14.99

GF

PAN-ROASTED CHICKEN

two pan-roasted chicken breasts, served with rice pilaf, steamed broccoli and a side of bbq sauce 14.99

GF LS

QUEEN CITY CHICKEN

bacon-crust chicken stuffed with sweet sausage, served with sweet potato mash and grilled asparagus 15.99

HONG KONG STYLE CHILEAN SEA BASS

broiled and served with coconut curry rice cake, citrus ginger soy and snow peas 25.99

GF LS

BABY BACK RIBS

fall off the bone pork ribs, served with fries and coleslaw
half rack 15.99 / full rack 19.99

GF

CHICKEN PARMESAN

breaded chicken cutlet baked with marinara and mozzarella, served with angel hair pasta 14.99

SHRIMP & GRITS

cajun shrimp and goat cheese grit cakes, served with andouille sausage and tasso cream 19.99

BF

FISH & CHIPS

beer-battered haddock, served with coleslaw, tartar sauce and fries 14.99

BF

LIME SEARED SALMON*

seared salmon, served with rice pilaf and grilled asparagus 18.99

GF LS

LEMON CHICKEN

sautéed chicken cutlets in a lemon caper sauce, served with rice pilaf and steamed broccoli 13.99

BAKED HADDOCK

breadcrumb-crust haddock, served with rice pilaf, sautéed spinach and white wine cream sauce 14.99

PARMESAN-CRUSTED SWORDFISH

herb and parmesan-breaded swordfish steak, served with a side of angel hair pasta 19.99

GINGER TUNA*

sushi grade ahi steak seared rare, served with stir fry vegetables, smashed rice cake and citrus soy 19.99

GF LS

DESSERTS

They're great for sharing, although you may not want to.

INDIVIDUAL KEY LIME PIE

fresh lime custard and classic graham cracker crust, served with whipped cream and raspberry sauce 6.99

CHEESECAKE

served with fresh strawberries and raspberry sauce 5.99

FUNNEL FRIES

fairground-style, served with raspberry, chocolate and caramel dipping sauces 4.99

BLACKFINN HOT CHOCOLATE

fallen chocolate and peanut butter soufflé, served warm with vanilla ice cream, whipped cream and a caramel drizzle 6.99

BF

COOKIE SLIDERS

vanilla ice cream chocolate chip cookie sandwiches, served with chocolate sauce
2 for 3.99 / 4 for 6.99

BF = Blackfinn Specialty

GF = Gluten Free

GF = Available as Gluten Free

V = Vegetarian

LS = Lighter Side

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



AMERIPUB™ LUNCH

Our under \$10 special value lineup is available Monday through Friday 11am–3pm.

PICK 2: 8.99

LS

Soup of the Day
Small Salad
Half Flatbread

LUNCH FEATURES FOR 9.99

CHICKEN TENDER ENTRÉE

four chicken tenders, served with fries and coleslaw

FISH & CHIPS

beer-battered haddock, served with coleslaw,
tartar sauce and fries

BF

CRAB CAKE SLIDERS

two jumbo lump crab cakes on slider buns
with remoulade sauce, served with fries

GOAT CHEESE, STRAWBERRY & PECAN SALAD

sesame-crusted goat cheese, field greens,
strawberries, dried apricots, spiced pecans
and strawberry poppy seed dressing

BF GF V

CHICKEN & AVOCADO CHOPPED SALAD

roasted chicken, sliced avocado, bacon,
romaine and iceberg lettuce, carrots, bleu cheese
crumbles, egg, red onions, roma tomatoes,
cucumbers and zinfandel vinaigrette

GF LS

LUNCH BURGER SPECIAL*

choose from the classic burger or the t-bird
turkey burger, served with fries

LUNCH SANDWICH SPECIAL

choose from the blackened chicken,
buffalo chicken or pulled pork, served with fries

RANCH CHICKEN SALAD

chicken tenders, mixed greens, roasted corn and
black bean pico de gallo, crispy tortilla strips,
cheddar jack, roasted red peppers and
campfire ranch dressing

BIG GREEK SALAD

romaine lettuce, feta, kalamata olives, red onions,
grape tomatoes, cucumbers and traditional greek
dressing, served with or without pulled chicken

GF LS

CHICKEN CAESAR SALAD

sliced chicken, romaine lettuce, parmesan,
ciabatta croutons and classic caesar dressing

GFO

CLASSIC ITALIAN PASTA

penne pasta and italian meat sauce,
made with sweet italian sausage, pancetta,
ground beef, garlic, tomatoes and parmesan

FISH TACOS

two fish tacos, beer-battered or grilled,
with cabbage, avocado crema and
cilantro, served with rice pilaf

CHEESESTEAK SANDWICH*

shaved prime rib, mushrooms, onions,
cherry peppers and provolone on toasted
garlic bread, served with fries

BLACKFINN CHICKEN WRAP

roasted chicken, field greens, romaine lettuce,
parmesan, diced tomatoes, pine nuts, red onions
and buttermilk-parmesan dressing

BF

CHICKEN PARMESAN

breaded chicken cutlet baked with marinara
and mozzarella, served with angel hair pasta

LEMON CHICKEN

sautéed chicken cutlets in a lemon caper sauce,
served with rice pilaf and steamed broccoli

JAMBALAYA PASTA

shrimp, chicken, andouille sausage, peppers and
onions in a tomato broth with angel hair pasta

BF

BLACKENED CHICKEN ALFREDO PASTA

blackened chicken and penne pasta
tossed in a creamy alfredo sauce with
diced tomatoes and red onions

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