

STARTERS

BUFFALO CHICKEN DIP	\$10
<i>House made dip served with corn tortilla chips.</i>	
SEASONAL HUMMUS	\$10
<i>Fresh hummus served with warm pita and cucumber slices.</i>	
WINGS	\$16
<i>Tossed in your choice of sweet Thai Chili, BBQ, or house made Buffalo. Served with blue cheese dressing and celery.</i>	
CHIPS AND QUESO	\$7.5
<i>Creamy jalapeno cheese dip served with crispy tortilla chips.</i>	
CHEESE CURDS	\$12
<i>White cheddar cheese curds, battered and fried. Served with a homestyle marinara dipping sauce.</i>	
CHICKEN NACHOS	\$14
<i>Corn tortilla chips topped with queso blanco, shredded lettuce, pico de gallo, sour cream and our shredded chipotle chicken.</i>	
AHI TUNA POKE	\$18
<i>Fresh avocado, Ahi tuna tossed in honey-citric soy sauce, sesame seeds, scallions, and topped with a thin slice of Fresh jalapeno and tortilla chips.</i>	
PAN SEARED CRAB CAKES	\$15
<i>Three lump crab cakes served with charred lemon, spicy remoulade, and roasted corn.</i>	

SALAD/SOUP

<i>Add chicken 4 • Add steak 9 • Add shrimp 5 Add salmon 7 • Add crab cakes 12</i>	
COBB SALAD	\$16
<i>Chopped romaine tossed in blue cheese dressing and topped with roasted corn, grape tomatoes, bacon, egg, and our house seasoned chicken.</i>	
CLASSIC CHICKEN CAESAR	\$13
<i>Chopped romaine, tossed in Caesar dressing, topped with crunchy garlic croutons, and shaved parmesan cheese.</i>	
ASIAN MIXED GREENS	\$14
<i>Local spring mix dressed in a sweet sesame dressing, shaved carrots, and cucumber. *Chef recommendation: add chicken or shrimp</i>	
SOUP OF THE DAY	Bowl \$7.5
<i>Ask your Bartender or Server for the soup selection.</i>	

SIDES

JASMINE RICE	\$5
SEASONAL VEGETABLES	\$5
FRIES	\$5
SIDE SALAD	\$6
SIDE CAESAR	\$6
REDSKIN WHIPPED POTATOES	\$7

DESSERTS

CAST IRON COOKIE	\$9
<i>Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream and chocolate syrup.</i>	
CARAMEL CRUNCH CAKE	\$13
<i>Sweet vanilla and caramel marbled cake, layered with salted caramel, crunchy caramel, and a creamy custard layer.</i>	
CHOCOLATE BROWNIE	\$9
<i>Topped with chocolate, and caramel. Served with vanilla ice cream and whipped cream.</i>	
CHOCOLATE LAVA CAKE	\$12
<i>Oven baked and served with ice cream.</i>	

HANDHELDS

<i>Served with fries. Onion rings, soup, side salad, or seasonal vegetables for \$2</i>	
SHRIMP TACOS	\$14
<i>Seared shrimp tossed in a sweet sesame glaze, scallions, and served in two toasted flour tortillas with fresh lime.</i>	
TURKEY CLUB	\$16
<i>Oven roasted turkey, thinly sliced and placed between two toasted Tuscan white bread slices, with bacon, lettuce, tomato, Swiss cheese and mayonnaise.</i>	
CHICKEN SALAD SANDWICH	\$12
<i>Homemade chicken salad, candied walnuts, fresh Gala apples, crasins and fresh lettuce on a toasted brioche bun.</i>	
FINNS BURGER	\$16
<i>Angus burger, American cheese, lettuce, tomato, sweet red onion, and our classic Finns dressing.</i>	
BEACH HOUSE BURGER	\$18
<i>Angus smash burger, tomato, Swiss, over medium egg, applewood smoked bacon, tomato, and garlic cilantro aioli on a toasted brioche bun.</i>	
“THE 8 TH ”	\$18.5
<i>Crispy house made black bean burger, tomato, avocado, lettuce, and homemade vegan smokey aioli.</i>	

ENTREES

HAWAIIAN CHICKEN STIR FRY	\$16
<i>Honey sesame glazed chicken with pineapple, peppers, and onion. Served with fragrant jasmine rice.</i>	
BOLOGNESE	\$15
<i>Seasoned ground Angus beef cooked in our classic homemade marinara over Chef’s choice pasta.</i>	
FRENCHED CHICKEN BREAST	\$23
<i>Roasted bone-in chicken, seasonal vegetable medley and redskin whipped potatoes. Served with a herb butter sauce.</i>	
NEW YORK STRIP	\$35
<i>12oz Seared NY Strip, house made steak sauce, redskin whipped potatoes, and seasonal vegetables.</i>	
SEARED SALMON	\$25
<i>Finished with honey soy glaze served with seasonal vegetables and redskin whipped potatoes.</i>	
SHRIMP ALFREDO PASTA	\$20
<i>Seared or blackened shrimp, penne pasta, and cheesy garlic alfredo.</i>	
VEGGIE FAJITAS	\$15
<i>Sauteed peppers, onion, mushrooms, zucchini, yellow squash, broccoli, and spinach served with four warm flour tortillas. *Chef recommendation: add chicken or shrimp</i>	
MEATLOAF	\$20
<i>Certified Angus beef and pork meatloaf, redskin whipped potatoes, and fresh seasonal vegetables.</i>	

BEVERAGES

COKE, DIET COKE, SPRITE, LEMONADE, GINGER ALE	\$3.5
FRESH BREWED ICED TEA	\$3.5
FIIJ 500ML	\$3
FIIJ 1L	\$4
SAN PELLEGRINO 500ML SPARKLING	\$3
SAN PELLEGRINO 1L SPARKLING	\$5
TAZO ASSORTED TEA	\$4
NESPRESSO	\$4
NESPRESSO CAPPUCCINO	\$6

BREAKFAST

DINE IN, TAKE OUT OR DELIVERY
SERVED 8:30AM - 11AM

GRAINS

GLUTEN FRIENDLY PANCAKES \$10
*Add Strawberries, Bananas, Chocolate Chips or Blueberries \$1
Add any additional toppings for \$0.50 /each.* 🌱

BUTTERMILK PANCAKE STACK \$8
*Add Strawberries, Bananas, Chocolate Chips or Blueberries \$1
Add any additional toppings for \$0.50 /each.*

GREEK VANILLA PARFAIT \$7
With Strawberries, Blueberries, Granola and Raspberry Sauce.

CLASSIC FRENCH TOAST \$10
Topped with Strawberry Sauce and Powdered Sugar.

CLASSIC OMELETS

All Omelets are served with Crispy Breakfast Potatoes.

SOUTHEASTERN OMELET \$12.5
*With Roasted Corn, Bacon, Cheddar, and Salsa Verde.
Add Shrimp for \$4.*

VEGETABLE OMELET \$11.5
With Spinach, Mushrooms, and Goat Cheese.

CHEDDAR CHEESE OMELET \$10.5

TRADITIONAL BREAKFAST

TWO EGGS YOUR WAY \$10.5
*Served with your choice of Bacon, Sausage or
Seasonal Fruit and either Multigrain or White Toast.*

STEAK AND EGGS \$18.5
*Served with Breakfast Potatoes and either Multigrain or White Toast.
Add Caramelized Onions and Mushrooms for \$2.*

BREAKFAST SIDES

TOAST - Choice of Multigrain or White \$3
BACON - 3 Slices \$3.5
SAUSAGE - 3 Links \$3.5
BREAKFAST POTATOES \$5
LARGE MUFFIN OF THE DAY \$5

KIDS

Includes Orange Juice or Apple Juice

CEREAL WITH MILK AND BANANAS \$7
SMALL SCRAMBLE WITH BACON \$7
PANCAKE FACE \$7

BEVERAGES

COFFEE \$3
NESPRESSO \$4
NESPRESSO CAPPUCCINO \$6
FRESH ORANGE JUICE \$4
CRANBERRY JUICE \$3
TAZO ASSORTED TEA \$3
MIMOSA \$7
BLOODY MARY \$8

FOR TAKE-OUT
BOX OF COFFEE (8 CUPS) \$25

🌱 = Plant Based



SCAN HERE TO ORDER
FOOD ONLINE FROM FINNS RESTAURANT



DELIVERY SERVICE: 321.710.8164



SCAN HERE TO ORDER GROCERIES ONLINE
FROM OUR GRAB N' GO MARKETPLACE



321.710.8164 • 7635 Fairfax Drive, Reunion FL 34747




LOCATED ON THE SECOND FLOOR
OF THE ENCORE CLUB

DELIVERY
MENU
321.710.8164

REV. 1/2024

APPETIZERS

BUFFALO CHICKEN DIP 
House made dip served with corn tortilla chips. **\$9.5**

SEASONAL HUMMUS 
Fresh hummus served with warm pita and cucumber slices. **\$10**

CHICKEN WINGS** **\$14.5**
Tossed in choice of Sweet Thai Chili, BBQ or Buffalo sauce. Served with blue cheese dressing and celery sticks.

FRESH GUACAMOLE**  
Served with house cut corn tortilla chips and pico de gallo. **\$10.5**



CHEESY GARLIC BREAD **\$8.5**
Local bakery with garlic butter, mozzarella served with house marinara.

CHICKEN NACHOS **\$14**
Corn tortilla chips topped with melted shredded cheddar, chipotle aioli, shredded lettuce, pico de gallo, sour cream and shredded chicken. Add Shrimp \$4 or Steak \$7.

TOMATO CAPRESE **\$8.5**
Fresh mozzarella, tomatoes, fresh basil and balsamic glaze.

SALAD/SOUP

Add Chicken \$4 • Add Steak \$9 • Add Shrimp \$5 • Add Salmon \$7

AVOCADO COBB  
Chopped romaine, hass avocado, roasted corn, grape tomatoes, bacon, egg, seasoned chicken, tossed in blue cheese dressing. **\$16**

BBQ CHICKEN CAESAR **\$13**
Chopped romaine, tossed in Caesar dressing topped with garlic croutons and BBQ glazed chicken.

WINTER SALAD **\$14**
Baby spinach tossed in honey balsamic vinaigrette topped with toasted almonds, goat cheese, golden raisins and roasted asparagus.

SOUP OF THE DAY **Cup \$3**
Bowl \$5

HANDHELDS

Handhelds served with fries. Substitute onion rings, cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2.

STREET STYLE SHRIMP TACOS** **\$14**
Seasoned shrimp topped with cilantro and onions, served with salsa verde, sour cream and lime.


GRILLED CHICKEN SANDWICH** **\$14.5**
Grilled chicken breast, Swiss cheese, sweet mustard aioli, applewood smoked bacon, lettuce, tomato on a toasted bun.



SALMON BLT **\$18**
Baked salmon, applewood smoked bacon, lettuce, tomato, red onion, fresh herb aioli on a toasted bun.

BURGERS

Burgers served with fries. Substitute onion rings, cup of soup, seasonal vegetables, side salad, or fresh fruit for \$2.

FINNS BURGER** **\$14**
Half pound angus burger, American cheese, lettuce, tomato, red onion, Finns dressing on a toasted bun.



FARMHOUSE BURGER** 
Half pound angus burger, tomato, Swiss cheese, over medium egg, applewood smoked bacon, garlic cilantro aioli on a toasted bun. **\$15.5**

NO.7 BURGER** 
Crispy house made black bean burger, tomato, hass avocado, lettuce and chipotle aioli, on a toasted bun **\$12**
Substitute bun for lettuce cups \$.50.
*Plant based option available 

ENTREES

HAWAIIAN CHICKEN STIR FRY 
Honey-sesame glazed chicken with pineapple, red peppers and onions. Served over jasmine rice. **\$15**
Substitute Shrimp \$2.5 Add Shrimp \$5.

CHICKEN PARMESAN **\$20**
Parmesan and panko crusted chicken, melted mozzarella, served over penne pasta with fresh basil and house marinara.

NEW YORK STRIP  
10oz seared NY Strip, topped with chimichurri sauce. **\$30**
Served with seasonal vegetables and roasted potatoes.

CEDAR PLANK SALMON 
Pan seared salmon baked atop a cedar, finished with a grain mustard glaze. Served with seasonal vegetables and roasted potatoes. **\$25**

BRAISED MUSHROOM RAVIOLI  
Classic raviolis, shallots, garlic, baby portobellos and basil pesto. **\$17**



 = Signature Item
 = Plant Based
 = Gluten Friendly

** = This item can be prepared gluten friendly, ask your server for more details
7.5% florida sales tax and 20% service charge will be added for your convenience on all delivery orders.


Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please notify your server if you have any allergens or have special dietary requirements

DESSERTS

SALTED CARAMEL CHEESECAKE **\$7**
Decadent New York style cheesecake layered with swirls of salted caramel, lightly dusted with cinnamon-sugar blend.


CAST IRON COOKIE  
Chocolate chip cookie baked in a cast iron skillet topped with vanilla ice cream and chocolate syrup. **\$8**

KEY LIME PIE **\$7**
Raspberry sauce, fresh lime and whipped cream.

CHOCOLATE BROWNIE 
Topped with chocolate sauce, caramel sauce, vanilla ice cream, and whipped cream. **\$9**




KIDS MENU \$8.95

Served with apple juice

PENNE PASTA WITH CHOICE OF BUTTER OR MARINARA SAUCE
MACARONI AND CHEESE
PAN SEARED CHICKEN BREAST WITH FRUIT 
CHEESEBURGER WITH FRIES
CHICKEN FINGERS WITH FRIES
GRILLED CHEESE SANDWICH WITH GARDEN SALAD

KIDS FRESH FRUIT SMOOTHIES 12oz **\$5.50**
Strawberry, Mango, Tropical or Pina Colada

SIDES

JASMINE RICE 
SEASONAL VEGETABLES 
SEASONAL FRUIT 
ONION RINGS
FRIES
SIDE CAESAR OR GARDEN SALAD
OVEN ROASTED POTATOES

	\$3	
	\$3	
	\$3.5	
Side \$5		Basket \$9
Side \$4		Basket \$6
	\$3.5	
	\$5	

BEVERAGES

CANNED COKE, DIET COKE, SPRITE, OR LEMONADE **\$3.5**
FIJI 500ML **\$3**
FIJI 1L **\$4**
SAN PELLEGRINO 500ML SPARKLING **\$3**
SAN PELLEGRINO 1L SPARKLING **\$5**