

## STARTERS

tasting of **5 ARTISANAL CHEESES**  
 shaft bleu cheese, st. andre, morbier, prairie breeze,  
 idiazabal, house made chutneys, toast points

thai spiced jumbo lump **CRAB CAKE**  
 jicama & red pepper slaw, mango coulis

sugar & spice smoked **SALMON**  
 avocado, poached quail egg, potato gaufrette,  
 mustard oil

 **CARMELIZED ONION & LOCAL GOAT CHEESE TART**  
 tomato orange coulis, fresh basil

mini **TUNA** tacos  
 macademia nut, green apple, taro root, avocado,  
 micro cilantro


**BEEF CARPACCIO**  
 fried capers, red onion, parmesan micro arugula salad,  
 gaufrette chip, truffled aioli

tempura fried **MOZZARELLA**  
 basil, prosciutto, sun dried tomatoes,  
 truffled balsamic reduction


**SHRIMP COCKTAIL**  
 jumbo shrimp, tequila cocktail sauce, lemon & lime zest

fresh **SEAFOOD CEVICHE**  
 tomatoes, cucumber, onions, garlic, spicy yucca chips

## SALADS & SOUPS

 **CITRUS SALAD**  
 baby greens, citrus fruit, red onion, tomatoes,  
 feta cheese, fried wonton strips, citrus vinaigrette

**BABY ICEBERG** salad  
 green goddess dressing, tomatoes, applewood bacon,  
 red onion & bleu cheese crumbles

 **BEET & GOAT CHEESE** salad  
 belgian endive, shallot marinated beets,  
 local goat cheese, herb oil, port reduction

**CAESER SALAD**  
 mixed romaine, sourdough croutons, parmesan  
 reggiano, white anchovie

 grilled **WATERMELON SALAD**  
 bitter greens, local feta cheese, honey roasted  
 pistachio vinaigrette

**LOBSTER BISQUE**  
 garnished with lobster & a hint of sherry

## SIDES TO SHARE

shallot **WHIPPED POTATOES**, rosemary jus lie 7

grilled **ASPARAGUS** 9

fondant style **FINGERLING POTATOES** 8

sautéed **FOREST MUSHROOMS** 7

herb **SPATZEL** 9

grilled **RATATOUILLE** 10



Finn & Porter is a proud supporter of GO TEXAN. We are committed to support local farms, purveyors & artisans. We support the following farms.  
 water oak farm, dewberry hills farm, richardson farms, round rock honey, texas quail farms, g&s groves, bluebonnet hydroponics, animal farm,  
 jonhson backyard garden, oak hill farms, decock farms, g&s orchards & buena tierra

## CHEF'S FEATURE

15 horseradish crusted **COLUMBIA RIVER SALMON** 33  
 roasted beets, edamame puree, arugula, lardoons,  
 caper brown butter

14

## FINN & PORTER SPECIALTIES

10

pan seared **ALASKAN HALIBUT** 31  
 fresh corn & crawfish risotto, pickled ramps,  
 shellfish broth

10

13  **JUMBO SHRIMP & SEA SCALLOPS** 28  
 smoked onion polenta, wilted greens, petite tomatoes,  
 garlic white wine sauce

9

sake steamed **SEABASS** 36  
 shiitake mushrooms, ginger, scallions, snow peas,  
 carrots, truffled taro root, soy broth

9

housemade red pepper **PAPPARDELLE PASTA** 23  
 grilled vegetable ratatouille, tomato relish,  
 parmesan cheese

16

12  dewberry farms semi boneless **HALF CHICKEN** 26  
 shallot whipped potatoes, spinach, cherry tomatoes,  
 brussel sprouts, parmesan cheese, chicken jus lie

9

finn & porter **TRIO** 42  
 filet of beef tenderloin, soy chili glazed pork shank,  
 vanilla butter poached lobster tail

9

7oz **CENTER CUT FILET** 42  
 corn puree, tomato basil relish, grilled asparagus,  
 shoestring potatoes, balsamic veal sauce

9

18oz USDA prime bone in **KC STRIP** 46  
 red bliss potato cake, local baby carrots,  
 red river steak sauce

10

 coffee & ancho rubbed 8oz. **EYE OF RIBEYE** 42  
 leek & potato gratin, grilled asparagus, bacon &  
 mushroom red wine sauce

8

22oz USDA prime bone in **RIBEYE** 48  
 shallot whipped potatoes, grilled asparagus,  
 jumbo lump crab, crispy onions, bearnaise

9

rosemary & garlic marinated **LAMB LOIN** 40  
 herb spatzel, olives, walnuts, feta cheese, mint gastrique

## FRESH CATCH

**SEABASS** 34

**SALMON** 31

**HALIBUT** 29

prepared grilled or sautéed with seasonal vegetables & your choice of  
 lemon tarragon remoulade, soy chili reduction or herb beurre blanc

Large Parties of 6 people or more may be charged 18% gratuity. Additional plate charges for split items.

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood,  
 or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of risk, Please consult your physician before consuming these foods.