

Fins Kitchen and Bar

17100 N Laurel Park Dr · +17344623100 · Updated: Jan 14, 2026

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ON THE LIGHTER SIDE 4

Breakfast Sandwich*	\$9.50
Fried egg, smoked bacon & cheddar cheese on a croissant, farmhouse potatoes	
Continental	\$9.50
Seasonal fruit cup, toast, bagel or English muffin, coffee or juice	
Oatmeal	\$7.50
Quaker oats, brown sugar and seasonal berries	
Yogurt & Granola Parfait	\$9.50
Seasonal berries	

OFF THE GRIDDLE 4

Crunchy French Toast	\$14.00
Frosted flake-crusteds, bananas, seasonal berries, lite syrup	
Classic French Toast	\$14.00
Sliced bananas, seasonal berries, whipped butter, maple syrup, powdered sugar	
Pancakes	\$14.00
Seasonal berries, whipped butter, maple syrup	
Biscuits & Gravy	\$12.00
Homemade biscuits and gravy	

FINS FAVORITES 5

All-American Breakfast*	\$15.00
Two eggs any style, choice of smoked bacon, sausage links, or ham steak (includes a beverage)	
Motor City Mixed Grill*	\$16.00
Two eggs, ham, smoked bacon, kielbasa	
Grobbel's of Detroit Corned Beef Hash*	\$16.00
Grobbel's corned beef, bell peppers, onions, baby spinach, two fried eggs	
Eggs Benedict*	\$15.00
Poached eggs, Dearborn ham, English muffin, bacon Hollandaise sauce	

Sunrise Power Bowl*	\$17.00
Two eggs, sweet potatoes, chicken-apple sausage, avocado, tomato, quinoa, spinach, feta cheese	

WHIPPED OMELETS 3

Fins Kitchen Sink	\$15.00
Ham, smoked bacon, sausage, spinach, peppers, onions, cheddar cheese	
Vegetable	\$14.00
Broccoli, bell peppers, tomatoes, onions, muenster cheese	
Mediterranean Egg White	\$15.00
Spinach, mushrooms, onions, bell peppers, feta cheese, sliced avocado	

BEVERAGES 8

Orange Juice	\$4.00
Cranberry, Apple or Tomato Juice	\$3.50
Coffee, Regular or Decaf	\$3.50
Hot Tea or Hot Chocolate	\$3.50
Lemonade or Iced Tea	\$3.75
Bottled Water	\$3.00
Milk	\$3.50
Soft Drink	\$3.75
Pepsi, Diet Pepsi, Sierra Mist, Mtn Dew, Dr Pepper, club soda, tonic or ginger ale	

BREAKFAST BUFFET 1

Breakfast Buffet	\$19.00
Breakfast Buffet available every day!	

TO SHARE 5

Tomato Bisque Soup	\$9.00
puréed tomatoes, cream, spices	
Chef's Signature Soup	\$9.00
chef's housemade soup	
Motor City Wings	AVAILABLE OPTIONS
choice of buffalo, bbq, garlic & parmesan or old bay dry rub	1/2 Dz: \$12.00
	1 Dz: \$20.00

Coconut Shrimp	\$14.00
four jumbo shrimp served with thai chili dipping sauce	
Chicken Club Quesadilla	\$16.00
grilled chicken, smoked bacon, signature vernors bbq sauce, monterey jack cheese, green onions	

HANDHELDS 6

Fins Burger	\$16.00
cheddar cheese, bacon jam, caramelized onions, crisp pickles, lettuce, tomato	
Old School Cheesesteak	\$16.00
shaved ribeye, provolone cheese, peppers, onions, horseradish cream	
Turkey Club	\$14.00
smoked bacon, spicy mayo, lettuce, tomato, toasted multigrain bread	
Michigan Cherry Wrap	\$14.00
grilled chicken breast, dried cherries, cucumbers, lettuce, tomato, ranch dressing	
Fish Tacos	\$19.00
crisp cod, monterey jack cheese, lettuce, pico, spicy chipotle pepper aioli, flour tortillas	
Grilled Cheese	\$13.00
sourdough bread, smoked bacon, pesto served with tomato bisque soup	

MAINS 4

Steak Bites	\$26.00
beef tenderloin, market vegetables, ginger soy sauce, himalayan rice, sesame seeds	
Himalayan Rice Bowl	\$18.00
sautéed chicken, market vegetables, spinach, ginger soy sauce, sesame seeds	
Fish & Chips	\$18.00
crisp cod, fries, chef's choice veggies, old bay tartar sauce	
Butternut Squash Ravioli	\$18.00
fire-roasted peppers, leaks, spinach, brussels sprouts, feta cheese, basil cream sauce	

GREENS 4

Soup & Salad	\$10.00
half-portion of fins house salad & cup of soup	
Fins House Salad	\$15.00
mixed greens, dried cherries, sliced apple, tomatoes, cucumbers, blue cheese, candied walnuts	
Cobb Salad	\$18.00
romaine lettuce, grilled chicken, smoked bacon, blue cheese, hard-boiled egg, tomatoes, avocado, red wine vinaigrette	

Caesar Salad	\$14.00
romaine lettuce, aged parmesan, croutons	

SWEETS 3

Hot Fudge Brownie	\$12.00
mackinac island fudge ice cream, whipped cream	
Apple Cobbler	\$10.00
vanilla ice cream, caramel, cinnamon	
Sorbetto	\$8.00
chef's choice of the day	

STARTERS 7

Tomato Bisque Soup	\$9.00
puréed tomato, cream and spices, crouton, parmesan, fresh basil	
Chef's Signature Soup	\$9.00
Crab Spinach Dip	\$17.00
jumbo lump crabmeat folded in our signature spinach dip, melted mozzarella, served with tortilla chips	
Candied Bacon Brussels Sprouts	\$12.00
crispy brussels sprouts with candied bacon, honey-citrus glaze, pickled red onion, feta	
Motor City Wings	AVAILABLE OPTIONS
choice of honey sriracha, vernor's bbq, buffalo, parmesan garlic or old bay dry rub	
	1/2 Dz: \$14.00
	1 Dz: \$22.00
Calamari	\$18.00
calamari tossed with pepperoncini, kalamata olives and grape tomatoes, drizzled with sweet ginger sauce	
Mini Surf & Turf*	\$25.00
two petite beef filets grilled, seared garlic shrimp and a mini green salad	

SIGNATURE COCKTAILS 10

Spritz & Chill	\$15.00
aperol, ruffino prosecco, fever-tree soda	
Blood Orange Mule	\$14.00
tito's handmade vodka, lime juice, fever-tree blood orange ginger beer	
Negroni	\$15.00
campari, martini & rossi sweet vermouth, bombay sapphire gin, chocolate bitters	
Mixed Berry Mojito	\$13.00
bacardi, fever-tree soda, berries, lime juice, mint leaves	

Kill the Pain	\$14.00
pusser's rum, pineapple juice, orange juice, cream of coconut, nutmeg	
Margarita Me	\$18.00
patrón, fresh agave, lime juice, pineapple syrup	
Ilegal Passion	\$15.00
ilegal mezcal, passion fruit agave sour, fever-tree grapefruit	
Elderflower Paloma	\$13.00
mi campo tequila, st~germain, lime juice, fever-tree grapefruit soda	
Blackberry Smash	\$13.00
maker's mark, reàl blackberry syrup, lemon juice, mint leaves	
Smoked Maple Old Fashioned	\$16.00
knob creek rye, old fashioned syrup, black cherry	

ZERO PROOF CRAFTED COCKTAILS 5

Zero Italiano	\$10.00
ritual zero proof gin, fever-tree blood orange, lemonade	
Coconut & Pineapple Cooler	\$10.00
ritual zero proof rum, coconut water, pineapple juice, lime juice	
Agave Fire	\$10.00
ritual zero proof tequila, muddled jalapeños, fresh sour, agave, fever-tree soda water	
Acqua Panna	\$8.00
still water italy	
S. Pellegrino	\$8.00
sparkling water italy	

SPARKLING 2

Ruffino, Prosecco, Tuscany, Italy	AVAILABLE OPTIONS
	\$11.00
	\$40.00
Chandon, Brut Sparkling, Napa Valley, California	\$20.00

WHITE 8

Whispering Angel, Rosé, France	AVAILABLE OPTIONS
	\$15.00
	\$56.00

Seven Daughters, Moscato, Italy	AVAILABLE OPTIONS	
		\$11.00
		\$40.00
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	AVAILABLE OPTIONS	
		\$10.00
		\$36.00
Terlato, Pinot Grigio, Veneto, Italy	AVAILABLE OPTIONS	
		\$18.00
		\$68.00
Trinity Oaks, Pinot Grigio, California	AVAILABLE OPTIONS	
		\$9.00
		\$32.00
Trinity Oaks, Chardonnay, California	AVAILABLE OPTIONS	
		\$9.00
		\$32.00
Wente, Morning Fog, Chardonnay, Columbia Valley, Washington	AVAILABLE OPTIONS	
		\$11.00
		\$40.00
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	AVAILABLE OPTIONS	
		\$12.00
		\$44.00

RED 5

Meiomi, Pinot Noir, Monterey-Sonoma, California	AVAILABLE OPTIONS	
	\$14.00	
	\$52.00	
Trinity Oaks, Merlot, California	AVAILABLE OPTIONS	
	\$9.00	
	\$42.00	
Trinity Oaks, Cabernet Sauvignon, California	AVAILABLE OPTIONS	
	\$9.00	
	\$32.00	
Wente Southern Hills, Cabernet Sauvignon, Central Coast, California	AVAILABLE OPTIONS	
	\$12.00	
	\$44.00	
Justin, Cabernet Sauvignon, Paso Robles, California	AVAILABLE OPTIONS	
	\$24.00	
	\$92.00	

WINE FEATURES 2

Prisoner Unshackled, Pinot Noir, California	AVAILABLE OPTIONS	
		\$19.00
		\$72.00
Saldo by The Prisoner, Red Blend, California	AVAILABLE OPTIONS	
		\$24.00
		\$92.00

DOMESTIC 10

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Sierra Nevada Pale Ale

Angry Orchard Cider

Truly Hard Seltzer

Samuel Adams Just the Haze N/A, IPA

Samuel Adams Boston Lager

IMPORTED 6

Stella Artois

Heineken

Labatt Blue

Labatt Light

Corona Extra

Corona Premier

MICHIGAN CRAFT 5

Dirty Blonde by Atwater Co. | Detroit, MI

Founders Porter by Founders | Brewing Co. | Grand Rapids, MI

Founders All Day IPA by Founders | Brewing Co. | Grand Rapids, MI

North Peak Siren Amber Ale by North Peak Brewing Co. | Dexter, MI

Local Seasonal Cider