

SEVEN 7 GRILLE

WINE LIST

SPARKLING

	GLASS	BOTTLE
J Roget Brut , California 187ml (Split)	\$10	-
La Marca Prosecco , Italy 187ml (Split)	\$11	-
Brute Rose Chandon , California 187ml (Split)	\$14	-

SAUVIGNON BLANC

	GLASS	BOTTLE
Whitehaven , Marlborough, NZ	\$11	\$32
Daou , Paso Robles, CA	\$11	\$34
Freemark Abbey , Napa Valley	-	\$60

CHARDONNAY

	GLASS	BOTTLE
Hahn , Monterey, CA	\$10	\$32
La Crema , Monterey, CA	\$11	\$40
J Vineyards , CA	\$15	\$45
Rombauer , Napa Valley, CA	\$20	\$70

OTHER WHITES

	GLASS	BOTTLE
Beringer , White Zinfandel, CA	-	\$25
Chateau St. Michelle , Riesling, WA	\$8	\$25
Scarpetta , Pinot Grigio, Italy	\$12	\$34

CABERNET SAUVIGNON

	GLASS	BOTTLE
Decoy by Duckhorn , CA	\$10	\$32
Freakshow , CA	\$10	\$32
Caymus Vineyards 'Bonanza' , CA	\$12	\$40
Rodney Strong Reserve 2020 , Sonoma County, CA	\$16	\$65
Caymus Vineyards , Napa Valley, CA	-	\$100

OTHER REDS

	GLASS	BOTTLE
19 Crimes , Cali Red, CA	\$9	\$35
Conundrum by Caymus , Red Blend, CA	\$10	\$35
7 Deadly Zins , Zinfandel, Lodi, CA	\$10	\$35
Caymus-Suisun Grand Durif , Petite Sirah, Suisun Valley, CA	-	\$55

PINOT NOIR

	GLASS	BOTTLE
Elouan , OR	\$10	\$36
Meiomi , CA	\$12	\$40

MERLOT

	GLASS	BOTTLE
Decoy by Duckhorn , CA	\$10	\$34

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SIGNATURE DRINKS

Fall Old Fashioned	\$14
Whistle Pig 6-year, barrel-aged maple syrup and Angostura bitters	
Limoncello Martini	\$12
Absolute Citron, Limoncello, lemon juice and simple syrup	
Espresso Martini	\$12
Absolute vodka, Mr. Black Cold Brew and Agave nectar	
Grille 75	\$12
Bombay Sapphire Gin, St. Germain Elderflower and fresh lemon juice	
Moscow Mule	\$12
Titos vodka, Gosling's ginger beer and fresh lime	
Kentucky Mule	\$12
Bulleit Bourbon, Goslings Ginger beer and fresh lime	
Bailey's & Coffee	\$12
Bailey's original Irish cream, fresh coffee and topped with whipped cream	
Irish Coffee	\$12
Jameson Irish whiskey, simple syrup, fresh coffee, and topped with whipped cream	

SELECT BEER

Coors Light	\$6
Budweiser	\$6
Bud Light	\$6
Miller Lite	\$6
Michelob Ultra	\$6
Heineken 0.0 (N/A)	\$6
Corona	\$8
Modelo Especial	\$8
Heineken	\$8
Firestone Walker 805	\$8
Sierra Nevada Pale Ale	\$8
Guinness Irish Stout	\$9

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SHAREABLES

Beef Sliders (3) 7 Grille Sauce, lettuce and tomato	\$17
Crab Cake (3) Crab cakes served with our house made 7 Grille dipping sauce	\$17
Chilled Shrimp Cocktail (6) Chilled shrimp accompanied by our house made cocktail sauce. Served with lemon wedges	\$14
Seared Ahi Asian five spice seasoned ahi seared finished with a house ponzu sauce glaze Served with a honey ginger wasabi dipping sauce	\$16
Southwest Chicken Egg Rolls (3) Served with ranch	\$11
Bruschetta (6) Toasted garlic and cherry tomatoes served on crostini with a balsamic glaze	\$10
Shrimp or Ahi Tacos (3) Your choice of blackened shrimp or seared ahi paired with a pineapple slaw and finished with a house ponzu. Served on flour tortillas	\$18

SALADS & SOUP

Soup of the Day	Cup \$5 Bowl \$9
House Salad	Sm \$7 Lg \$11
Caesar Salad	Sm \$8 Lg \$13
House Wedge	\$8

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MAIN COURSE

Add side salad to any main course entrée or steaks for \$4 more

Crispy Skin Salmon Served with cilantro rice and steamed broccoli and drawn garlic butter	\$32
Braised Boneless Short Ribs Slow cooked in red wine and served with red skin garlic mashed potato and a baby carrot medley	\$36
Chicken Madeira Two 6 oz pan seared chicken breasts covered in a creamy mushroom sauce and served with red skin garlic-mashed potato and grilled asparagus	\$29
Veggie Stir Fry Mushrooms, snow peas, baby carrots, bell pepper, broccoli, red onions, served over cilantro rice with our house stir fry sauce	\$20
The 7 Power Bowl Our take on a Buddha bowl. A bed of ramen noodles layered with edamame, avocado, pickled beets, pickled red onion, English cucumber, bean sprouts and peanut sauce	\$17
Vegan Scampi Linguine cooked al dente with garlic, lemon juice and butter	\$18
Vegan Fettuccine Classic take on an Italian favorite	\$18
Sausage and Peppers pasta Rigatoni pasta, spicy Italian sausage, sauté bell peppers, onions, and a spicy marinara sauce	\$22

Add Protein to pasta: Chicken +\$6 · Shrimp +\$8 · Salmon +\$10

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All steaks served with a house salad, choice of broccoli, green beans, or cilantro rice and choice of baked potato or red skin garlic mashed potatoes

STEAKS

Served with Béarnaise or Cabernet Demi-Glace upon request

Filet Mignon 8 oz	\$46
Ribeye 12 oz	\$48
New York Strip 12 oz	\$44

SIDES

Sauteed Mushrooms	\$6
Grilled Asparagus	\$6
Loaded Baked Potato (<i>butter, sour cream, cheddar cheese, bacon and chives</i>)	\$6

SANDWICH AND BURGERS

All burgers and sandwich come with your choice of French fries, sweet potato fries or a side salad

The 7 Grille Dip	\$18
<i>Oven-roasted brisket, Swiss cheese, sautéed mushrooms and onions on a grilled hoagie roll, served with house au jus and creamy horseradish sauce</i>	
7 Grille Burger (Our Signature Burger)	\$18
<i>½ Pound premium burger patty, cheddar, thick cut Applewood bacon, caramelized onions, avocado, chipotle aioli on a brioche bun</i>	
Cajun Bleu Cheese Bacon Burger	\$18
<i>½ Pound premium burger dusted with our house Cajun seasoning, Applewood bacon, grilled tomatoes, lettuce, with creamy blue cheese</i>	

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