

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

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
Caymus Vineyards , (2023) Napa Valley, CA	-	\$100

PINOT NOIR

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

MERLOT

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. A \$3 charge applies to all split food items. An automatic 20% gratuity will be added to parties of six or more.

SEVEN 7 GRILLE

SIGNATURE DRINKS

Fall Old Fashioned	\$14
Whistle Pig 6-year, whistle pig barrel-aged maple syrup, Angostura bitters,	
Limoncello Martini	\$12
Absolute Citron, Limoncello, lemon juice, simple syrup	
Espresso Martini	\$12
Absolute vodka, Mr. Black Cold Brew, Agave nectar	
Grille 75	\$12
Bombay Sapphire Gin, St. Germain Elderflower, 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. A \$3 charge applies to all split food items. An automatic 20% gratuity will be added to parties of six or more.

SEVEN 7 GRILLE

SHAREABLES

Wagyu 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
Chicken Satay (3) Curry marinated chicken skewers, served with a house made peanut sauce	\$14
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	\$7
Caesar Salad	Sm \$8 Lg \$13
House Wedge	\$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. A \$3 charge applies to all split food items. An automatic 20% gratuity will be added to parties of six or more.

SEVEN **7** GRILLE

MAIN COURSE

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

Crispy Skin Salmon \$32

Served with cilantro rice and steamed broccoli and drawn garlic butter

Braised Boneless Short Ribs \$36

Slow cooked in red wine and served with red skin garlic mashed potato and a baby carrot medley

Chicken Madeira \$29

Two 6 oz pan seared chicken breasts covered in a creamy mushroom sauce and served with red skin garlic mashed potato and Grilled asparagus

Veggie Stir Fry \$20

Mushrooms, snow peas, baby carrots, bell pepper, broccoli, red onions, served over cilantro rice with our house stir fry sauce

Scampi \$18

Linguine cooked Al Dente with Garlic, lemon juice and butter

Fettuccine \$18

Classic take on an Italian favorite

Sausage and Peppers pasta \$22

Rigatoni pasta, spicy Italian sausage, sauté bell peppers, onions, and a spicy marinara sauce

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. A \$3 charge applies to all split food items. An automatic 20% gratuity will be added to parties of six or more.

SEVEN **7** GRILLE

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
Top Sirloin 8 oz	\$38

SIDES

Sauteed Mushrooms	\$6
Grilled Asparagus	\$6
Loaded Baked Potato (<i>butter, sour cream, cheddar cheese, bacon & 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	\$19
Oven-roasted brisket, Swiss cheese, sautéed mushrooms and onions on a grilled hoagie roll, served with house au jus and creamy horseradish sauce	
7 Grille Burger (Our Signature Burger)	\$18
½ Pound premium burger patty, cheddar, thick cut Applewood bacon, caramelized onions, avocado, lettuce, ancho aioli on a brioche bun	
Cajun Bleu Cheese Bacon Burger	\$18
½ Pound premium burger dusted with our house Cajun seasoning, Applewood bacon, grilled tomatoes, lettuce, with creamy blue cheese	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. A \$3 charge applies to all split food items. An automatic 20% gratuity will be added to parties of six or more.