

SEVEN 7 GRILLE

Lunch Served: 10:30 AM – 2 PM

LUNCH MENU

SALADS

Add Protein: Chicken +\$6 · Steak +\$8 · Shrimp +\$7

House Salad – \$8
Mixed greens, diced red onions, cherry tomatoes, shredded carrots, house-made croutons, with your choice of dressing on the side

Caesar Salad – Small \$8 · Large \$13
Romaine, grated Parmesan, house-made croutons, with Caesar dressing on the side

Wedge Salad – \$14
Iceberg lettuce wedge, crumbled bacon, diced red onions, cherry tomatoes, blue cheese crumbles, with bleu cheese dressing on the side

Cobb Salad – \$14
Grilled Chicken Breast with Romaine lettuce, sliced avocado, tomato, bacon, sliced red onion, cherry tomatoes, hard-boiled egg, blue cheese crumbles, with your choice of dressing on the side

Buffalo Chicken Salad – \$16
Romaine lettuce, sliced red onions, shredded carrots, blue cheese crumbles, pico de gallo, panko-crusted fried chicken tossed in house buffalo sauce, with bleu cheese dressing on the side

Grilled Flat Iron Steak Salad – \$19
Grilled Flat Iron Steak with Mixed greens, sliced red onion, cherry tomatoes, sliced avocado, feta cheese, fresh basil, with a creamy balsamic vinaigrette on the side

Grille Chicken & Strawberry Summer Salad – \$17
Grilled chicken breast, mixed greens, fresh diced strawberries, candied pecans, cherry tomatoes, feta, drizzled with balsamic vinaigrette, with creamy poppy seed dressing on the side

Dressings: Creamy Balsamic Vinaigrette, Ranch, Blue Cheese, Thousand Island, Honey Mustard, Creamy Poppy Seed, Caesar

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.

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SOUPS

Chicken Noodle Soup – (Wednesday)	\$8
Classic homestyle chicken noodle soup with tender chicken, egg noodles, carrots, and celery in a savory broth	
Minestrone Soup – (Thursday)	\$8
A hearty Italian vegetable soup with beans, pasta, and fresh herbs in a tomato-based broth	
Clam Chowder– (Friday)	\$9
Creamy New England–style chowder with tender clams, potatoes, onions, and celery, served piping hot	
Mexican Soup – (Saturday)	\$8
A flavorful blend of seasoned chicken, beans, corn, peppers, and spices, topped with cilantro and a lime wedge	
Tomato Bisque – (Sunday)	\$8
A rich and velvety tomato bisque, slow-simmered with garden-ripened tomatoes, aromatic herbs, and a touch of cream, finished with a drizzle of basil oil.	

All sandwiches come with your choice of French fries, Sweet Potato Fries or a side salad.

SANDWICHES

The 7 Grille Dip –	\$18
Oven-roasted brisket, Swiss cheese, sautéed mushrooms and onions on a grilled hoagie roll, served with house au jus and creamy horseradish sauce	
Grilled Chicken Club –	\$16
Grilled chicken breast, cheddar cheese, thick-sliced Applewood bacon, tomato slices, shredded iceberg lettuce, and chipotle aioli on toasted sourdough bread	

SANDWICHES Cont.

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Reuben – \$16
Slow-braised corned beef, Gruyère, sauerkraut, 7 Grille dressing,
on grilled marbled rye bread

Fried Chicken Sandwich (*Regular or Buffalo Hot*) – \$17
Panko-crusted fried chicken breast, mixed cabbage, chipotle aioli, lettuce,
and pickles on a grilled hoagie roll

Veggie Sando – \$15
Mixed greens, avocado, sliced red onion, sliced mushrooms, sliced tomatoes,
bell peppers, and honey mustard dressing on whole wheat bread

All burgers come with your choice of French fries, Sweet Potato Fries or a side salad.

BURGERS

The Federal Burger – \$17
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 – \$17
½ Pound Premium Burger Applewood Bacon, Grilled Tomatoes, Shredded Lettuce,
With Creamy Blue Cheese

Garlic Mushroom Burger – \$16
½ Pound Premium Burger, Swiss Cheese, Sautéed Mushrooms, Roasted Garlic Aioli
on a Brioche Bun

Sunset Burger – \$16
½ Pound Premium Burger, Pepper Jack Cheese, Pickled Jalapeños, Shredded Lettuce,
Sliced Tomatoes with 7's secret Chipotle Aioli Sauce on a Brioche Bun

7Grille Cheese Burger – \$16
½ Pound Premium Burger, Cheddar Cheese, Lettuce, Tomato, Pickle,
Thousand Island Dressing

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KIDS MENU

Includes fries or fruit bowl

Cheeseburger – \$10
½ Pound Premium Burger Cheddar Cheese, Lettuce, Tomato on a Toasted Brioche Bun
Add Bacon - \$2

Ham & Cheddar Sandwich – \$8
Sliced Ham, Sliced Cheddar Cheese on a Grilled Sourdough

Cheese Quesadilla – \$8
Large Flour Tortilla, Mixed Cheddar and Jack Cheese with Sour Cream on the side

Popcorn Chicken – \$10
Hand Breaded Chicken Breast Bites, Served with Ranch or BBQ Sauce

LUNCH SIDES

Add'l Burger Patty \$6 · Bacon \$3 · Cheese \$2 · Sautéed Mushrooms \$2 · Caramelized Onions \$2 ·
Avocado \$3 · Red Onion \$1 · Jalapeños \$1 · Dressing \$0.50 · Side of French Fries or Sweet Potato Fries
\$4 · Side Salad \$4

BEVERAGES

Soft Drinks & Iced Tea – \$3.50

Cranberry, Apple, or Orange Juice – \$3.75

Milk – \$3.75

Coffee – \$3.50

Bottled Beer – \$7

Revision, Corona, Coors Light, Blue Moon

Champagne (Cooks) & Mimosas – \$9

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