

# sevens

B A R & G R I L L

## APPETIZERS

### **Crispy Calamari**

Lemon Aioli, Sweet Chili Sauce **12**

### **Mini Thai Tacos**

Pulled roasted chicken, Cilantro ginger cabbage slaw wonton Shell **12**

### **Hummus**

Broccoli, carrot sticks, Pita bread **10**

## SOUPS & SALADS

*Grilled addition to any salad:*

*Chicken breast 5, Shrimp 6*

*Beef Steak 7*

### **Tomato Bisque Soup**

Herb oil, crème fraiche **7**

### **Soup of the day 7**

### **Mediterranean Salad**

Romaine lettuce, shaved fennel tomato, Kalamata olives balsamic Vinaigrette **12**

### **Thai Salad**

Mixed greens, red onion, bean sprouts, cilantro, mint chiffonade peanuts, ginger ponzu dressing **12**

### **Fall Spinach Salad**

Tender baby spinach, raspberries red onions, candied walnuts and gorgonzola Balsamic Vinaigrette **13**

### **Grilled Tofu Niçoise**

Grilled marinated tofu, romaine lettuce, chopped eggs, sun dried tomatoes, green beans, fingerling potato, Italian vinaigrette **16**

### **Asian Chopped Salad**

Napa cabbage, iceberg, cashews green onion, wontons, mandarin oranges bean sprouts, wasabi dressing **12**

### **Grilled Heart of Romaine**

Parmesan cheese, garlic croutons classic Caesar salad dressing **12**

## FLATBREADS

Wild Mushroom & Fontina **15**

Kale Pesto & Sausage **15**

Margherita **14**

## PASTAS

### **Sundried Tomato & Goat Cheese Penne**

Caramelized onions, walnuts marinara sauce **15**

### **Chicken Fettuccini**

Tomato, spinach, mushroom cream sauce **18**

### **Cajun Pasta**

Blackened chicken, shrimp and bacon with charred tomatoes and chili pepper **20**

## ENTREES

*Served with a choice of two sides*

### **Mahi Mahi**

Sesame ginger glaze grilled pineapple salsa **22**

### **Cajun Salmon**

Garlic butter **22**

### **Breaded Basa Filet**

Lemon butter and parsley **18**

## SIDES \$3 Each

Fries, Rice Pilaf, IPA Mac & Cheese, Broccoli, Asparagus Baby Carrots, Sautéed Spinach Fingerling Potatoes

### **Shrimp & Grits**

Sautéed onion, garlic, tomato creamy stone ground grits **17**

### **Marinated Veggie Grill**

Portobello mushroom, tofu red bell peppers, spinach **12**

## BURGERS

*All burgers are made with 1/2 pound certified angus beef and served with a choice of French Fries Mixed Greens Salad or Fresh Fruits.*

### **Western**

Onion Strings, Cheddar Cheese bacon, chipotle BBQ Sauce **17**

### **Classic**

Lettuce, Tomato, Onion dill Pickles **15**

### **Chipotle Black Bean Burger**

Arugula, Melted Tomato avocado **17**

## SANDWICHES

*All sandwiches are served with a choice of French fries, soup or fresh fruits.*

### **Classic Reuben**

Thinly sliced eye of round corned beef, sauerkraut, Swiss cheese grilled rye bread, Thousand Island dressing **16**

### **Turkey, Avocado & Bacon**

Lettuce, tomato, rustic roll **15**

### **Ahi Tuna Steak Sandwich**

Daikon sprouts, cucumber Tomatoes, wasabi aioli, multi grain bread **19**

### **Asian Wrap**

Tofu, spinach, shaved carrots snow peas, candied walnuts and crispy wontons, ginger dressing tomato wrap **12**

### **Greek Chicken Wrap**

Kalamata olives, red onions cucumber, feta cheese whole wheat tortilla **15**

There is a risk associated with the consumption of raw animal protein (egg, beef, etc), raw shellfish, and raw fish. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk and should consult a physician prior to consumption.