

# SEVENS BAR AND GRILL

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b>	12.75/19.50
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b>	16.50
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b>	14.75
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b>	12.75
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b>	12.75
served with toasted crostini	
<b>CHICKEN QUESADILLA</b>	11.75
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b>	9.50
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS

<b>TURKEY CLUB</b>	16.50
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	
<b>CHIPOTLE CHICKEN SANDWICH</b>	17.50
melted cheddar cheese, bacon and chipotle aioli on a brioche bun	
<b>CUBAN SANDWICH</b>	14.75
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	
<b>GRILLED STEAK WRAP*</b>	19.50
with black beans, roasted red peppers, cilantro and monterey jack cheese	

SERVED WITH FRENCH FRIES OR PUB CHIPS

## BURGERS

<b>GRUYERE &amp; SHROOM BURGER*</b>	17.50
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli	
<b>BLACK RUM BACON JACK BURGER*</b>	17.50
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce	
<b>THE HOUSE BURGER*</b>	14.75
choice of cheese and housemade burger sauce	
<b>VEGGIE BURGER</b>	13.75
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli	

SERVED WITH FRENCH FRIES OR PUB CHIPS

Original Recipes FROM SCRATCH

## MAINS

Made Fresh PER ORDER

<b>CENTER-CUT TOP SIRLOIN, 10 OZ.*</b>	GF	31.50
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables		
<b>CHARBROILED RIBEYE, 12 OZ.*</b>	GF	41.50
with garlic mashed potatoes and grilled vegetables		
<b>MEDITERRANEAN SHRIMP PASTA</b>		23.75
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream		
<b>SALMON WITH KALE &amp; MUSHROOMS*</b>	GF	28.50
with sautéed kale and crimini mushrooms		
<b>TUSCAN FLORENTINE CHICKEN</b>		18.50
pesto-marinated chicken breast on top of grilled vegetable orzo		

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +8.50 / Salmon +8.50 / Chicken +6.50

<b>COBB SALAD</b>	GF	19.50
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette		
<b>ROASTED BEET SALAD</b>	GF	14.75
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette		
<b>CAESAR SALAD</b>		14.75
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing		
<b>QUINOA &amp; BABY GREENS SALAD</b>	GF	12.75
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing		

## SOUP

SOUP DU JOUR 6.50

ASK YOUR SERVER FOR TODAY'S OFFERING

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies.