

# SEVENTH & DOLORES

A NEW AMERICAN STEAKHOUSE THE ANNEX

## STARTERS

RAMEQUIN BAKED FOCACCIA <sup>VG</sup> Shaved Parmesan & Korean Black Garlic	14
PRAWNS A LA PLANCHA <sup>GF</sup> Pepperonata, Green Chile Crema, Meyer Lemon	28
AHI TUNA TARTARE Puttanesca Spice, Green Garlic Aioli, Olives (with pits), Seeded Crackers	30
B.L.T. <sup>GF</sup> Maple Chili Glazed Baker's Bacon, Butter Lettuce, Fried Green Tomatoes	30
HALF DOZEN PACIFIC OYSTERS <sup>GF</sup> Chilled on the 1/2 Shell, or Broiled with Bone Marrow & Scallion Butter	36
CHARRED OCTOPUS <sup>GF</sup> Coconut Curry Butter, Mint, Basil, Cilantro, Pickled Chilies, Toasted Coconut	36
HAND CUT STEAK TARTARE <sup>GF</sup> Niman Ranch Beef, Salata Verde, Egg Yolk, Potato Gaufrettes	38
DROWNING CRAB CAKE Dungeness Crab Cake with Saffron Rouille Bath, Fennel Fronds, Edible Flowers	38
CALIFORNIA CAVIAR EXPERIENCE <sup>GF</sup> Farm Raised 30g Royal White Sturgeon Caviar, Creme Fraiche, Chives, Red Onion, Diced Hard Boiled Egg, Potato Gaufrettes	140

## SOUP & SALADS

1200° ONION SOUP Comté Crouton	20
THE 7D CAESAR Sweet Gem Lettuce, Anchovy Aioli, Radishes, Cherry Tomatoes, Sourdough Crumbs	22
WARM NAPA CABBAGE <sup>GF V</sup> Avocado, Citrus Wedges, Radish, Sesame Tahini Dressing	22
ROASTED BEET SALAD <sup>GF</sup> Napa Valley Honey Infused Goat Cheese, Blood Orange, Candied Walnuts, Arugula Microgreens	24
RED WHITE & BLEU <sup>GF</sup> Endive, Radicchio, Comice Pear, Crispy Bacon, Rogue Creamery Blue Cheese Crema	25

## THE 7D COMMITMENT

7D partners with Niman Ranch to ensure all our meats are natural, sustainable & humanly-raised by independent family farms. We are committed to using only sustainable seafood and natural, local farms for the highest quality ingredients and in support of our community.

## NIMAN RANCH STEAKS (21 DAY WET-AGED)

14 OZ. NEW YORK STRIP <sup>GF</sup>	68
10 OZ. FILET MIGNON <sup>GF</sup>	77
24 OZ. BONE IN RIBEYE <sup>GF</sup>	95
20 OZ. (PRIME) KANSAS CITY STEAK <sup>GF</sup>	120

## (36 DAY DRY-AGED)

HAND CUT PRIME RIBEYE STEAK <sup>GF</sup>	MKT
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## MAIN COURSE DISHES

MAPLE LEAF DUCK BREAST 7 Spice, Bok Choy, Treviso, XO Sauce, Scallion Emulsion, Black Rice Fritter	52
IBERICO PORK CHOP <sup>GF</sup> Marmalade Glazed and Sliced, Creamy Grits, Baby Kale Cracked Olives, Salinas Valley Orange,	56
PINOT NOIR BRAISED SHORT RIB <sup>GF</sup> Potato Puree, Heirloom Carrots, Horseradish Gremolata, Pearl Onion	58
CHILEAN SEA BASS <sup>GF</sup> Kimchi Soubise, Charred Cabbage, Miso Butter, Bomba Rice	59
NIMAN RANCH RACK OF LAMB <sup>GF</sup> Roasted Fingerling Potatoes, Toy Box Chermoula Squash, Pearl Onion, Zinfandel Jus	68
VEGAN BOURGUIGNON <sup>GF V</sup> Portobello Mushroom, Cashew 'Crema' & Fines Herb	48
VEGAN HEIRLOOM CHARRED CARROT STEAK <sup>GF V</sup> County Line Harvest Organic Carrots, Roasted Eggplant, Turnips, Moroccan Hummus, Black Garlic Molasses, Marcona Almonds	48

## SIDES & GLORIFICATIONS

BLISTERED BROCCOLINI <sup>GF V</sup> Pepperonata, Crispy Garlic Chips	16	BELGIUM STYLE FRIES <sup>GF V</sup>	15
BRUSSELS SPROUTS <sup>GF V</sup> Miso Roasted Brussels Sprouts, Agrodolce	16	TRIPLE CREAM POTATO PUREE <sup>GF VG</sup>	15
CHERMOULA SPICED ROASTED WINTER SQUASH <sup>GF V</sup>	16	CREAMY SOUTHERN GRITS <sup>GF</sup> Oregon White Cheddar & Maize	17
ROASTED MUSHROOMS <sup>GF V</sup> Soy Roasted Mushrooms & Pearl Onions	16	MILLE-FEUILLE POTATO GRATIN <sup>GF VG</sup> White Cheddar, Black Truffle	17
ROASTED PETITE CAULIFLOWER <sup>VG</sup> Herbs, Comte Bechamel & Spiced Bread Crumbs	20	TWICE BAKED LOADED RUSSET POTATO Bacon, Crème Fraîche & Chives	18
FRESH SHAVED TRUFFLE <sup>GF V</sup> 20g Freshly Shaved Truffle Based on Seasonality	MKT	SAUCES - FLIGHT OF 6 (BUY 5 GET 1 FREE) Bordelaise - Anchovy Butter - Brandy Peppercorn - Creamed Horseradish - Bearnaise Aioli - Blue Cheese - Burgundy Truffle Butter - XO Sauce - Barrel Aged Ponzu	25

**A 20% Service Fee will be included on all checks.** Regarding allergens, our kitchen is open concept. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

General Manager Rigo Garcia  
Head Chef Raymundo Jimenez and the 7D Culinary Team