

SEVENTH & DOLORES

STARTERS

RAMEQUIN BAKED FOCACCIA ^{VG}
Shaved Parmesan & Korean Black Garlic

PRAWNS A LA PLANCHA ^{GF}
Pepperonata, Green Chile Crema, Meyer Lemon

AHI TUNA TARTARE
Puttanesca Spice, Green Garlic Aioli, Olives (with pits),
Housemade Seeded Crackers

B.L.T. ^{GF}
Two Stacks of Maple Chili Glazed Baker's Bacon Pork Belly,
Butter Lettuce, Fried Green Tomatoes

HALF DOZEN PACIFIC OYSTERS ^{GF}
Chilled on the 1/2 Shell, or
Broiled with Bone Marrow & Scallion Butter

CHARRED SPANISH OCTOPUS ^{GF}
Coconut Curry Butter, Mint, Basil, Cilantro,
Pickled Chilies, Toasted Coconut

HAND CUT STEAK TARTARE ^{GF}
Niman Ranch Beef, Salata Verde, Egg Yolk, House Chips

DROWNING CRAB CAKE
Dungeness Crab Cake, Saffron Rouille Bath, Fennel Fronds

7D GRAND SEAFOOD TOWER
1/2 Dz. Oysters, Charred Spanish Octopus, Ahi Tuna Tarter,
Champagne Poached Prawns, 10g White Sturgeon Royal Caviar

BLACK PEARL CAVIAR SERVICE
1 oz. White Sturgeon Reserve with Accompaniments

SOUPS & SALADS

1200° ONION SOUP
Comté Crouton

THE 7D CAESAR
Sweet Gem Lettuce, Anchovy Aioli, Radishes,
Cherry Tomatoes, Sourdough Crumbs

WARM NAPA CABBAGE ^{GF V}
Avocado, Citrus Wedges, Radish, Sesame Tahini Dressing

ROASTED BEET & BURRATA SALAD ^{GF V}
Sogno Toscano Burrata, Cara Cara Navel Orange, Candied
Walnuts, Pickled Red onions, Creamy Balsamic Vinaigrette

RED WHITE & BLEU ^{GF}
Endive, Radicchio, Comice Pear, Crispy Bacon,
Rogue Creamery Blue Cheese Crema

NIMAN RANCH STEAKS

(PRIME 21 DAY WET-AGED)

10 OZ. FILET MIGNON ^{GF}

12 OZ. EYE OF THE RIBEYE ^{GF}

14 OZ. NEW YORK STRIP ^{GF}

24 OZ. BONE IN RIBEYE ^{GF}

40 TO 56 OZ. TOMAHAWK ^{GF}
Served with Argentine Chimichurri. Size Varies.

(PRIME 36 DAY DRY-AGED)

DRY AGED, HAND CUT RIBEYE ^{GF}

7D SAUCES (EACH OR FLIGHT OF 6)
Argentine Chimichurri - Creamed Horseradish - Bordelaise -
Café de Paris - Barrel Aged Ponzu - Burgundy Truffle Butter -
Brandy Peppercorn - Blue Cheese - Bearnaise Aioli

ELEVATIONS

Changing Addition of Surf, Toppings, or Special Rub

MAIN COURSE DISHES

CHICKEN UNDER A BRICK
Half Mary's Organic Chicken, Cast-Iron Roasted under 4.5 lbs,
Crispy Polenta 'Brick', Moroccan Green Beans, Chicken Jus

CHILEAN SEA BASS ^{GF}
Kimchi Soubise, Charred Cabbage, Miso Butter, Bomba Rice

NIMAN RANCH PORK CHOP ^{GF}
Marmalade Glazed and Sliced, Creamy Grits, Baby Kale,
Cracked Olives, Salinas Valley Orange,

NIMAN RANCH RACK OF LAMB ^{GF}
Roasted Fingerling Potatoes, Sweet Pea Puree, Pearl Onion,
Pistachio Mint Salmuera

PINOT NOIR BRAISED SHORT RIB ^{GF}
Potato Puree, Heirloom Carrots, Horseradish Gremolata,
Pearl Onion

CHARRED HEIRLOOM CARROT STEAK ^{GF V}
Organic Carrots, Roasted Eggplant, Turnips, Artichokes,
Moroccan Hummus, Black Garlic Molasses, Marcona Almonds

SHAREABLE SIDES & GLORIFICATIONS

BLISTERED BROCCOLINI ^{GF V}
Pepperonata, Crispy Garlic Chips

BRUSSELS SPROUTS ^{GF V}
Miso Roasted Brussels Sprouts, Agrodolce

JUMBO ASPARAGUS ^{GF V}
Romesco Sauce, Toasted Almonds

ROASTED MUSHROOMS ^V
Soy Roasted Mushrooms & Pearl Onions

BAKER'S BACON MAC AND CHEESE

FRESH SHAVED TRUFFLE OR CAVIAR ^{GF V}
20g Freshly Shaved Truffle or 10g Caviar

BELGIUM STYLE FRIES ^{GF V}
Truffle Aioli and House Ketchup

TRIPLE CREAM POTATO PUREE ^{GF VG}

CREAMY SOUTHERN GRITS ^{GF}
Oregon White Cheddar & Maize

MILLE-FEUILLE POTATO GRATIN ^{GF VG}
White Cheddar, Black Truffle

TWICE BAKED LOADED RUSSET POTATO
Bacon, Crème Fraîche & Chives

FRENCH ONION RISOTTO
Freshly Shaved Seasonal Truffle

A 20% Service Fee and .25% CRID Assessment will be included on all checks.

Re: 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.