

SEVENTH & DOLOPES

A NEW AMERICAN STEAKHOUSE

THE ANNEX

STARTERS

RAMEQUIN BAKED FOCACCIA ^{VG} Shaved Parmesan & Korean Black Garlic	12
PRAWNS A LA PLANCHA ^{GF} Pepperonata, Green Chile Crema, Meyer Lemon	26
AHI TUNA TARTARE Puttanesca Spice, Green Garlic Aioli, Olives (with pits), Seeded Crackers	28
B.L.T. ^{GF} Maple Chili Glazed Baker's Bacon, Butter Lettuce, Fried Green Tomatoes	30
HALF DOZEN PACIFIC OYSTERS ^{GF} Chilled on the ½ Shell, or Broiled with Bone Marrow & Scallion Butter	32
CHARRED OCTOPUS ^{GF} Coconut Curry Butter, Mint, Basil, Cilantro, Pickled Chilies, Toasted Coconut	32
HAND CUT STEAK TARTARE ^{GF} Niman Ranch Beef, Salata Verde, Egg Yolk, Potato Gaufrettes	37
DROWNING CRAB CAKE Dungeness Crab Cake with Saffron Rouille Bath, Fennel Fronds, Edible Flowers	38
CALIFORNIA CAVIAR EXPERIENCE ^{GF} 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	18
THE 7D CAESAR Sweet Gem Lettuce, Anchovy Aioli, Radishes, Cherry Tomatoes, Sourdough Crumbs	20
WARM NAPA CABBAGE ^{GF V} Avocado, Citrus Wedges, Radish, Sesame Tahini Dressing	22
FUYU PERSIMMON BURRATA & ARUGULA ^{GF} Honey Shallot Vinaigrette, Pickled Red Onion, Pomegranate	24
RED WHITE & BLEU ^{GF} 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 ^{GF}	65
10 OZ. FILET MIGNON ^{GF}	75
24 OZ. BONE IN RIBEYE ^{GF}	92
20 OZ. (PRIME) KANSAS CITY STEAK ^{GF}	120

(36 DAY DRY-AGED)

HAND CUT PRIME RIBEYE STEAK ^{GF}	MKT
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MAIN COURSE DISHES

MAPLE LEAF DUCK BREAST 7 Spice, Bok Choy, Treviso, XO Sauce, Scallion Emulsion, Black Rice Fritter	50
IBERICO PORK CHOP ^{GF} Marmalade Glazed and Sliced, Creamy Grits, Cracked Olives, Salinas Valley Orange, Baby Kale	54
CHILEAN SEA BASS ^{GF} Kimchi Soubise, Charred Cabbage, Miso Butter, Bomba Rice	56
PINOT NOIR BRAISED SHORT RIB ^{GF} Potato Puree, Heirloom Carrots, Horseradish Gremolata, Pearl Onion	58
NIMAN RANCH RACK OF LAMB ^{GF} Roasted Fingerling Potatoes, Toy Box Chermoula Winter Squash, Pearl Onion, Zinfandel Jus	68
VEGAN BOURGUIGNON ^{GF V} Portobello Mushroom, Cashew 'Crema' & Fines Herb	45
VEGAN HEIRLOOM CHARRED CARROT STEAK ^V County Line Harvest Organic Carrots, Roasted Eggplant, Turnips, Moroccan Hummus, Black Garlic Molasses, Marcona Almonds	48

SIDES & GLORIFICATIONS

BLISTERED BROCCOLINI ^{GF V} Pepperonata, Crispy Garlic Chips	15
BRUSSELS SPROUTS ^{GF V} Miso Roasted Brussels Sprouts, Agrodolce	15
CHERMOULA SPICED ROASTED WINTER SQUASH ^{GF V}	15
ROASTED MUSHROOMS ^{GF V} Soy Roasted Mushrooms & Pearl Onions	16
ROASTED PETITE CAULIFLOWER ^{VG} Herbs, Comte Bechamel & Spiced Bread Crumbs	20
FRESH SHAVED TRUFFLE ^{GF V} 20g Freshly Shaved Truffle Based on Seasonality	MKT

BELGIUM STYLE FRIES ^{GF V}	15
TRIPLE CREAM POTATO PUREE ^{GF VG}	15
CREAMY SOUTHERN GRITS ^{GF} Oregon White Cheddar & Maize	16
MILLE-FEUILLE POTATO GRATIN ^{GF VG} White Cheddar, Black Truffle	17
TWICE BAKED LOADED RUSSET POTATO Bacon, Crème Fraîche & Chives	18
SAUCES - FLIGHT OF 6 Bordelaise - Anchovy Butter - Brandy Peppercorn - Creamed Horseradish - Bearnaise Aioli - Blue Cheese - Burgundy Truffle Butter - XO Sauce - Barrel Aged Ponzu	30

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