SEVENTH & DOLORES

ODE TO THE SEA

(Only Local, Pacific Ocean, Sustainably Certified Seafood).

THE CAVIAR PEARL 95
30g White Sturgeon Reserve Caviar, 250g Fresh Burrata, Estate EVOO, Sea Salt, Chive, Charred Sourdough

HALF DOZEN PACIFIC OYSTERS GF 36
Chilled on the ½ Shell, Mignonette, Tabasco, or, Broiled with Bone Marrow Scallion Butter

MONTEREY BAY CALAMARI FRITTI GF 28
Crispy, Gluten-Free, Local Calamari, Castroville Artichoke, Fried Capers, Shishito Peppers, Lemon, Spicy Garlic Aioli

LOCAL AHI TUNA TARTARE 34
Puttanesca, Garlic Aioli, Olives (with pits), 7D Seeded Crackers

MONTEREY BAY SPOT PRAWNS GF 29
A La Plancha, Peperonata, Green Chili Crema, Meyer Lemon

CHARRED OCTOPUS GF 36
Coconut Curry Butter, Mint, Basil, Parsley, Pickled Fresno Chili

STARTERS

(Celebrating Fresh, Seasonal Produce Grown by Monterey Farms).

RAMEQUIN BAKED ROSEMARY FOCACCIA 14
Shaved Parmesan, Rosemary, Estate EVOO

1200° FRENCH ONION SOUP 19
Comté Cheese, Sourdough Croutons

THE 7D CAESAR 26
Sweet Gem Lettuce, Anchovy Aioli, Tomato, Breadcrumbs

B.L.T. STACKS 24
Two stacked Maple Glazed Baker's Bacon® Pork Belly, Butter Lettuce, Fried Green Tomatoes, Garlic Aioli

ROASTED BEETS & CITRUS GF V 28
Local Valencia Orange, Local Goat Cheese, Whipped Honey, Candy Walnuts. Estate EVOO

ROASTED BONE MARROW STEAK TARTARE 44
Dijon, Shallot, Capers, Cornichon, Estate EVOO, Egg Yolk, Bone Marrow Butter, Grilled Sourdough or House Chips

NIMAN RANCH PRIME STEAKS

(Natural, Sustainable & Humanely Raised Meats from Independent Family Farms and Butchered by Hand).

6 OZ. "BUTCHER'S BUTTER" RIBEYE CAP 82
The most coveted cut. Intensely marbled and exceptionally tender with rich, buttery flavor. Hand- sliced, finished with smoked beef tallow and Big Sur salt.

8 OZ. / 10 OZ. FILET MIGNON 75 / 86
Our signature center-cut Prime filet. Thick-cut for a robust experience while preserving the exceptional tenderness of filet.

12 OZ. EYE OF THE RIBEYE 74
The prized center cut of the ribeye, offering the tenderness of filet with the bold, concentrated flavor of Prime beef.

14 OZ. NEW YORK STRIP 78
A timeless steakhouse classic celebrated for its firm texture, bold beef flavor, and beautifully caramelized crust.

24 OZ. BONE IN RIBEYE 118
Generously marbled, served on the bone for exceptional richness and depth.

45-DAY HAND CUT, DRY-AGED RIBEYE MKT
Beef transformed into something extraordinary. Intensely marbled, deeply flavorful and luxurious. Ask server for sizes.

50 OZ. TOMAHAWK STEAK 225
The ultimate celebration steak. Generously marbled, expertly grilled. Perfect for sharing or for the unapologetically hungry.

7D HAND CRAFTED SAUCES 6 EA
Argentine Chimichurri - Creamed Horseradish - Bordelaise - Café de Paris Butter - Barrel Aged Ponzu - Brandy Peppercorn - Smoked Blue Cheese - Bernaise Aioli - Burgundy Truffle Butter

BEYOND STEAKS

CHICKEN UNDER A BRICK GF 56
Half Mary's Organic Chicken, Cast-Iron Roasted under 4.5 lbs, Crispy Polenta 'Brick', Moroccan Green Beans, Chicken Jus

MISO BUTTER PACIFIC BLACK COD GF 69
Kimchi Soubise, Bomba Rice Charred Cabbage Wrap

NIMAN RANCH PORK CHOP GF 64
Pear and Apple Chutney, Creamy Grits, Roasted Brussels Sprouts

NIMAN RANCH RACK OF LAMB GF 79
Pomegranate Molasses Glaze, Sweet Potato Gratin, Roasted Broccolini

PINOT NOIR BRAISED SHORT RIB GF 59
Potato Puree, Heirloom Carrots, Onion, Horseradish Gremolata

FALAFEL STEAK & LEVANT HUMMUS VG GF 52
Roasted Eggplant, Turnip, Artichoke, Black Garlic Molasses, Marcona Almonds

SHAREABLE SIDES & GLORIFICATIONS

- 19 EACH -

5G PACIFIC CAVIAR BUMP GF
Black Pearl White Sturgeon

4G SHAVED TRUFFLE GF VG
Seasonal fresh Truffle

BAKER'S BACON® MAC & CHEESE
Artisan Pork Belly, Triple Cheese Bliss

FRENCH ONION RISOTTO GF
Freshly Shaved Parmesan

BLISTERED BROCCOLINI GF VG
Pepperonata, Crispy Garlic Chips

BRUSSELS SPROUTS GF VG
Miso Roasted, Agrodolce

JUMBO ASPARAGUS GF VG
Romesco Sauce, Toasted Almonds

ROASTED MUSHROOMS VG
Soy Roasted, Pearl Onions

7D TWICE-BAKED POTATO GF
Baker's Bacon®, Chives, Mornay Sauce

TRIPLE CREAM POTATO PUREE GF V
What Potatoes Taste Like In Heaven

MILLE-FEUILLE POTATO GRATIN GF V
White Cheddar, Black Truffle

IMPORTED BELGIUM FRIES GF V
Truffle Aioli, House Ketchup

All checks will include a 20% Service Fee distributed to all staff + a 0.25% CRID assessment.
Corkage = $45 per 750ml. Cake Cutting Fee = $8 per person.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Re: Allergens: Our kitchen is an open concept. LEGEND: GF = Guten Free, V = Vegetarian, VG = Vegan