

SEVENTH & DOLORES

ODE TO THE SEA

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

THE 7D PEARL	140
250g Fresh Burrata, 30g White Sturgeon Reserve Caviar, 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	78	24 OZ. BONE IN RIBEYE	104
The most coveted cut. Intensely marbled and exceptionally tender with rich, buttery flavor. Hand- sliced, finished with smoked beef tallow and Big Sur salt.		Generously marbled, served on the bone for exceptional richness and depth.	
8 OZ. / 10 OZ. FILET MIGNON	75 / 86	45-DAY HAND CUT, DRY-AGED RIBEYE	MKT
Our signature center-cut Prime filet. Thick-cut for a robust experience while preserving the exceptional tenderness of filet.		Beef transformed into something extraordinary. Intensely marbled, deeply flavorful and luxurious. Ask server for sizes.	
12 OZ. EYE OF THE RIBEYE	74	50 OZ. TOMAHAWK STEAK	198
The prized center cut of the ribeye, offering the tenderness of filet with the bold, concentrated flavor of Prime beef.		The ultimate celebration steak. Generously marbled, expertly grilled. Perfect for sharing or for the unapologetically hungry.	
14 OZ. NEW YORK STRIP	78	7D HAND CRAFTED SAUCES	6 EA
A timeless steakhouse classic celebrated for its firm texture, bold beef flavor, and beautifully caramelized crust.		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}	54	NIMAN RANCH RACK OF LAMB ^{GF}	69
Half Mary's Organic Chicken, Cast-Iron Roasted under 4.5 lbs, Crispy Polenta 'Brick', Moroccan Green Beans, Chicken Jus		Roasted Fingerling Potatoes, Sweet Pea Puree, Pearl Onion, Pistachio Mint Salmuera	
MISO BUTTER PACIFIC BLACK COD ^{GF}	69	PINOT NOIR BRAISED SHORT RIB ^{GF}	59
Kimchi Soubise, Bomba Rice Charred Cabbage Wrap		Potato Puree, Heirloom Carrots, Onion, Horseradish Gremolata	
NIMAN RANCH PORK CHOP ^{GF}	64	FALAFEL STEAK & LEVANT HUMMUS ^{VG} ^{GF}	48
Brandy Chili Glazed and Sliced, Creamy Grits, Sauteed Baby Kale, Roasted Organic Peaches		Roasted Eggplant, Turnip, Artichoke, Black Garlic Molasses, Marcona Almonds	

SHAREABLE SIDES & GLORIFICATIONS

- 19 EACH -

5G PACIFIC CAVIAR ^{GF}	BLISTERED BROCCOLINI ^{GF} ^{VG}	7D TWICE-BAKED POTATO ^{GF}
Black Pearl White Sturgeon	Pepperonata, Crispy Garlic Chips	Baker's Bacon®, Chives, Mornay Sauce
4G SHAVED TRUFFLE ^{GF} ^{VG}	BRUSSELS SPROUTS ^{GF} ^{VG}	TRIPLE CREAM POTATO PUREE ^{GF} ^V
Seasonal Black or White	Miso Roasted, Agrodolce	What Potatoes Taste Like In Heaven
BAKER'S BACON® MAC & CHEESE	JUMBO ASPARAGUS ^{GF} ^{VG}	MILLE-FEUILLE POTATO GRATIN ^{GF} ^V
Artisan Pork Belly, Triple Cheese Bliss	Romesco Sauce, Toasted Almonds	White Cheddar, Black Truffle
FRENCH ONION RISOTTO ^{GF}	ROASTED MUSHROOMS ^{VG}	IMPORTED BELGIUM FRIES ^{GF} ^V
Freshly Shaved Parmesan	Soy Roasted, Pearl Onions	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