

SEVENTH & DOLOPES

A NEW AMERICAN STEAKHOUSE RESTAURANT

STARTERS

BLACK GARLIC PARMESAN FOCACCIA	7
HALF DOZEN PACIFIC OYSTERS ^{GF} Chilled on the 1/2 Shell, or Broiled with Bone Marrow & Scallion Butter	32
AHI TUNA TARTARE Puttanesca Spice, Green Garlic Aioli, Olives (with pits), Seeded Crackers	26
PRAWNS A LA PLANCHA ^{GF} Pepperonata, Green Chile Crema, Meyer Lemon	23
B.L.T. ^{GF} Maple Chili Glazed Baker's Bacon, Butter Lettuce & Fried Green Tomatoes	23
CALIFORNIA CAVIAR EXPERIENCE ^{GF} Farm Raised in Sacramento, 30g Royal White Sturgeon Caviar, Pommes Gaufrettes, Sour Cream, Red Onion, Chives	120
HAND CUT STEAK TARTARE ^{GF} Niman Ranch Beef, Salata Verde, Egg Yolk, 7D Ruffles	35
CHARRED OCTOPUS ^{GF} Coconut Curry Butter, Mint, Basil, Cilantro, Pickled Chilies & Toasted Coconut	26

SOUPS & SALADS

1200° ONION SOUP Comté Crouton	18
DROWNING CRAB CAKE House-made Dungeness Crab Cake with Saffron Rouille Bath, Fennel Fronds & Edible Flowers	36
WARM NAPA CABBAGE WEDGE ^{GF VG} Shaved Radishes, Avocado, Citrus, Tahini-Turmeric Dressing	22
RED WHITE & BLEU ^{GF} Endive, Radicchio, Comice Pear, Crispy Bacon, Rogue Creamery Blue Cheese Crema	21
THE 7D CAESAR SALAD Sweet Gem Lettuce, Anchovy Aioli, Radishes, Cherry Tomatoes, and Sourdough Crumbs	20
ASPARAGUS & BURRATA SALAD Crispy Forbidden Rice, Black Truffle Vinaigrette, Marcona Almonds	26

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}	58
10 OZ. FILET MIGNON ^{GF}	70
24 OZ. BONE IN RIBEYE ^{GF}	85

(36 DAY DRY AGED)

20 OZ. (PRIME) KANSAS CITY STEAK ^{GF}	109
HAND CUT RIBEYE STEAK ^{GF}	MKT

MAIN COURSE DISHES

VEGAN BOURGUIGNON ^{GF VG} Portobello Mushroom, Cashew "Polenta" & Fine Herbs	42
MISO BUTTER SEA BASS ^{GF} Kimchi Soubise, Charred Cabbage & Bomba Rice	53
NIMAN RANCH LAMB RACK ^{GF} Butter Poached Spring Vegetables, Roasted Red Pearl Onions, Spring Pea Emulsion and Zinfandel Jus	62
7 SPICE MAPLE LEAF DUCK BREAST ^{GF} Bok Choy, Treviso, XO Sauce, Scallion Emulsion & Black Rice Fritter	49
GLAZED PORK CHOP ^{GF} Marmalade Glazed and Sliced, Creamed Grits, Cracked Olives, Cara Cara Orange & Baby Kale	48
RED WINE BRAISED SHORT RIB ^{GF} Potato Puree, Brussels Sprouts, Heirloom Carrots & Horseradish Gremolata	56

SIDES & GLORIFICATIONS

ROASTED MUSHROOMS ^{GF V} Soy Roasted Mushrooms & Pearl Onions	16	CREAMY GRITS ^{GF} Creamy, Cheesy, Deliciousness	15
BLISTERED BROCCOLINI ^{GF V} Pepperonata, Benne Seeds	15	POTATO MILLE-FEUILLE ^{GF VG} White Cheddar, Black Truffle	17
BRUSSELS SPROUTS ^{GF V} Miso Roasted Brussels Sprouts, Agrodolce	14	BELGIUM STYLE FRIES ^{GF V}	14
ROASTED PETITE CAULIFLOWER ^V Herbs, Comte Bechamel & Spiced Bread Crumbs	20	TRIPLE CREAM POTATO PUREE ^{GF VG}	15
FRESH SHAVED TRUFFLE ^{GF V} 20g Freshly Shaved Truffle Based on Seasonality	MKT	LOADED BAKED POTATO ^{GF} Bacon, Crème Fraîche & Chives	18
ROYAL STURGEON CAVIAR ^{GF} 15g Addition of Farm Raised California Caviar	58	SAUCES - FLIGHT OF 6 Bordelaise - Anchovy Butter - Brandy Peppercorn - Creamed Horseradish - Bearnaise Aioli - Blue Cheese - Burgundy Truffle Butter - XO Sauce - Barrel Aged Ponzu	30

Head Chef Raymundo Jimenez, Sous Chef Antonio Rodriguez, and the 7D Culinary Team

A 20% Service Fee will be included in all checks. Reservation deposits are credited to your check. 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

WINES BY THE GLASS

BUBBLES

5 OZ.

FOLKTALE SPARKLING BRUT OR ROSÉ Monterey, California	18
MOET & CHANDON RÉSERVE BRUT Eperney, France NV	25
RUINART BLANC DE BLANCS Reims, Champagne, France	38
RUINART BRUT ROSÉ Reims, Champagne, France	40
KRUG GRAND CUVÉE 168ÈME ÉDITION BRUT Reims, Champagne, France	75

WHITE WINES

CAVE DE LUGNY CHARDONNAY 2019 Lugny, France	15
LULI CHARDONNAY 2018 SLH, Monterey, California	20
BERNARDUS, GRIVA VINEYARD 2019 Monterey, California	14
LA MAREA ALBARIÑO 2019 Monterey County	16
DR. LOOSEN ÜRZIGER WÜRZGARTEN KABINETT RIESLING 2020 Mosel, Germany	18
WHISPERING ANGEL ROSÉ Cotes de Provence, 2020	13

RED WINES

LULI PINOT NOIR 2020 Santa Lucia Highlands, Monterey, Ca.	18
CHALLEN TONDRE "H" BLOCK PINOT NOIR Santa Lucia Highlands, California	26
LA NERTHE LES CASSAGNES RHONE 2019 Côtes du Rhône Villages, France	15
KENEFICK RANCH MERLOT 2016 Calistoga, Napa Valley	20
BEDROCK EVANGELHO ZINFANDEL 2018 Contra Costa, California	16
CHATEAU MOULIN SAINT-GEORGES 2018 Gironde, France	23
FRANCISCAN CABERNET SAUVIGNON 2019 Monterey, California	16
BERNARDUS MARINUS 2014 Carmel Valley, California	32
DAOU "SOUL OF A LION" 2018 Paso Robles, California	74

COCKTAILS

BARREL AGED

NAPRONI Citrus Infused Aviation Gin, Aperol, Carpano Classico	18
SMOKED OLD FASHIONED Smoked & Orange Infused George Dickel Bourbon No. 8, Demerara Syrup	21
UPTOWN MANHATTAN Redemption Rye, Carpano Antica, Luxardo Cherry	18
CALIFORNIAN NEGRONI Gray Whale Gin, Cynar, Carpano Antica	18

SPIRIT FORWARD

7D MARTINI Ketel One Vodka, Seared Pepper-Crusted Filet Mignon Wrapped Around Point Reyes Blue Cheese stuffed Olives in Ardbeg Scotch Washed Glass	18
RASPBERRY BERET Absolute Elyx Vodka, Giffords Triple Sec, Housemade Raspberry Syrup, Lemon Juice	20
MILLIONAIRE Basil Hayden Bourbon, Grand Marnier, Absinthe, Lemon, Pomegranate Syrup, Egg White, 23K Gold Flakes	18
CARMEL SUMMER SAND Glenmorange X, Cherry Heering, Aperol, Fresh Squeezed Lemon & Orange	18

SWEETLY

DR. COLLINS The Botanist Gin, Yellow Chartreuse, Lemon Juice, Simple Syrup, Cucumber, Thyme	18
TRES CHILES RITA Él Jefe Silver Tequila, Giffords Triple Sec, Tres Chiles Syrup, Lime Juice, Salt Rim	19
HONEYBERRY MULE Garrison Brother's Honeydew Bourbon, Blackberry & Rosemary Syrup, Lime Juice, Fever Tree Ginger Beer	18
HIBISCUS PALOMA Volcan De Tierra Tequila, Hibiscus Syrup, Grapefruit, Lime Juice	18
BLOOD ORANGE CAIPIRINHA Leblon Cachaça, Fresh Limes, Blood Orange & Lime Juice, Club Soda	18

SPARKLY

LILLET SPRITZ Lillet Blanc, Orange Bitter, Folktale Brut	16
LEMON SPRITZ Lemon Drift Vodka, Bitter Truth Lemon Bitters, Edible Flower & Sparkling Folktale Brut	16

BEER

WEIHENSTEPHANER ORIGINAL PREMIUM LAGER ON DRAFT - Bayerische Staatsbrauerei, Germany, 5.1% ABV	9	TIERRA MADRE LAGER Mother Earth Brew Co., 4.5% ABV 12oz can	6
CORONADO WEEKEND VIBES IPA ON DRAFT - Coronado Brewing Co., Cal-India Pale Ale., 6.8% ABV	10	ALLAGASH WHITE Allagash Brewing Company, 5.1% ABV 12oz bottle	8
SCRIMSHAW PILSNER North Coast Brewing Co., 4.5% ABV 16oz bottle	9	ESTRELLA GALICIA NON-ALCOHOLIC Hijos de Rivera Brewery, 0.0% ABV 16.9oz can	8
SINCERE DRY CIDER Napa, CA, 5.6% ABV 16oz can	10	OLD RASPUTIN RUSSIAN IMPERIAL STOUT North Coast Brewing Co., 9.0% ABV 12oz bottle	9
SAISON DUPONT BELGIUM FARMHOUSE ALE Brasserie Dupont, 6.5% ABV 375ml bottle	12	NORTH COAST STELLAR IPA 6.5% ABV, North Coast, 12oz bottle	8

A 20% Service Fee will be added to all checks.