

SEVENTH & DOLORES

A NEW AMERICAN STEAKHOUSE

STARTERS

HALF DOZEN PACIFIC OYSTERS ^{GF} Chilled on the 1/2 Shell, or Broiled with Bone Marrow & Scallion Butter	32
CALIFORNIA CAVIAR EXPERIENCE ^{GF} Farm Raised in Sacramento, 30g Royal White Sturgeon Caviar, Potato Gaufrettes, Creme Fraiche & Red Onion	150
RAMEQUIN BAKED FOCACCIA Parmesan & Korean Black Garlic	15
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	26
CHARRED OCTOPUS ^{GF} Coconut Curry Butter, Mint, Basil, Cilantro, Pickled Chilies & Toasted Coconut	32
DROWNING CRAB CAKE Dungeness Crab Cake with Saffron Rouille Bath, Fennel Fronds & Edible Flowers	38
B.L.T. ^{GF} Maple Chili Glazed Baker's Bacon, Butter Lettuce & Fried Green Tomatoes	28
HAND CUT STEAK TARTARE ^{GF} Niman Ranch Beef, Salata Verde, Egg Yolk, Potato Gaufrettes	37

SOUP & SALADS

1200° ONION SOUP Comté Crouton	18
THE 7D CAESAR SALAD Sweet Gem Lettuce, Anchovy Aioli, Radishes, Cherry Tomatoes, and Sourdough Crumbs	20
RED WHITE & BLEU ^{GF} Endive, Radicchio, Comice Pear, Crispy Bacon, Rogue Creamery Blue Cheese Crema	25
WARM NAPA CABBAGE SALAD ^{GF} Avocado, Citrus Wedges, Radish and Sesame Tahini Dressing	22
ROASTED ASPARAGUS SALAD Burrata Cheese, English Peas, Potato Gaufrette, Salmon Roe & Herb Vinaigrette	24

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

(36 DAY DRY AGED)

20 OZ. (PRIME) KANSAS CITY STEAK ^{GF}	150
HAND CUT RIBEYE STEAK ^{GF}	MKT

MAIN COURSE DISHES

NIMAN RANCH RACK OF LAMB ^{GF} Roasted Fingerling Potatoes, Pearl Onion, Toy Box Chermoula Harvest Squash & Zinfandel Jus	68
CHILEAN SEA BASS ^{GF} Kimchi Soubise, Charred Cabbage, Miso Butter & Bomba Rice	56
IBERICO PORK CHOP ^{GF} Marmalade Glazed and Sliced, Creamed Grits, Cracked Olives, Salinas Valley Orange & Baby Kale	52
PINOT NOIR BRAISED SHORT RIB ^{GF} Potato Puree, Pearl Onion, Heirloom Carrots & Horseradish Gremolata	58
VEGAN BOURGUIGNON ^{GF VG} Portobello Mushroom, Cashew 'Crema' & Fines Herb	42
MAPLE LEAF DUCK BREAST ^{GF} 7 Spice, Bok Choy, Treviso, XO Sauce, Scallion Emulsion & Black Rice Fritter	49

SIDES & GLORIFICATIONS

ROASTED MUSHROOMS ^{GF V} Soy Roasted Mushrooms & Pearl Onions	16	CREAMY MUSCOGEE GRITS ^{GF} Oregon White Cheddar & Maize	16
BLISTERED BROCCOLINI ^{GF V} Pepperonata, Benne Seeds	15	GRATIN DAUPHINOIS POTATOES ^{GF V} White Cheddar, Black Truffle	17
BRUSSELS SPROUTS ^{GF V} Miso Roasted Brussels Sprouts, Agrodolce	15	BELGIUM STYLE FRIES ^{GF V}	15
ROASTED PETITE CAULIFLOWER ^V Herbs, Comte Bechamel & Spiced Bread Crumbs	20	TRIPLE CREAM POTATO PUREE ^{GF}	16
FRESH SHAVED TRUFFLE ^{GF V} 20g Freshly Shaved Truffle Based on Seasonality	MKT	TWICE BAKED LOADED RUSSET POTATO Bacon, Crème Fraîche & Chives	20
CHERMOULA SPICED ROASTED HARVEST SQUASH ^{GF}	15	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.

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