

# BISTRO seven

## STARTERS

- STUFFED PORTOBELLO MUSHROOM mushroom spinach & shrimp duxelles, italian queso blend / 16
- CRISPY CALAMARI lightly breaded and deep fried, sauteed in thai chili sauce, bell peppers & red onions / 20
- BACON CRUSTED ADOBO CHICKEN SKEWERS sriracha mayo, on bed of spring mix salad, roasted grape tomatoes / 16
- BEER BATTERED FRIED SHRIMP tempura beer batter, choice of side, house made cocktail sauce / 29
- CLASSIC SHRIMP COCKTAIL / 18
- PRIME SLIDERS three 2oz prime beef patties, buttered pretzel bun, martha sauce, french fries / 17
- FILET MEDALLIONS 4 medallions with whiskey peppercorn sauce, garlic mashed potatoes / 20

## SALADS

- SPRING MIX SALAD grape tomato, onions, croutons, choice of dressing / 12
- BLOSSOMED BUTTER LETTUCE SALAD bacon, roasted grape tomatoes, blue cheese crumble and choice of dressing / 13
- BISTRO 7 CAESAR romaine heart, croutons, parmesan crisp, house made Caesar dressing / 13
- protein additions available / +12*
- grilled salmon / chilled jumbo shrimp / grilled herb marinated chicken breast / sliced tenderloin*

## ENTREES

- PAN SEARED SALMON 8 oz. served on garlic mashed potatoes with court bouillon, green onion / 34
- BISTRO PRIME BURGER 8 oz. prime patty, choice of cheese, garlic butter brioche bun, lettuce, tomato, red onion, bistro fries / 21
- FILET TENDERLOIN STEAK SANDWICH grilled tenderloin, choice of cheese, on a garlic butter baguette, bearnaise, lettuce, tomato, bistro fries / 25
- BBQ BABY BACK RIBS half rack of baby back ribs, house made smoked BBQ sauce, choice of side / 29
- PRIME NEW YORK STEAK "MARTHA" 12 oz. grilled to perfection, garlic mashed potatoes / 39
- WHISKEY PEPPERCORN FILET 8 oz. grilled to perfection, garlic mashed potatoes / 39

## VEGETABLE ACCOMPANIMENTS

- GARLIC MASHED POTATOES garlic mashed potatoes, scratch made daily / 9
- BISTRO 7 STEAK FRIES house made thick cut steak fries seasoned with house seasoning and Romano cheese / 9
- GRILLED ASPARAGUS jumbo asparagus, house seasoning evoo blend, hollandaise sauce / 10

## BEVERAGES

- FOUNTAIN DRINKS / 3.5
- LEMONADE / ICED OR HOT TEAS / 3.5
- PASSIONFRUIT OR PRICKLY PEAR ICED TEAS 4.5
- REGULAR & DECAF COFFEE / 4
- CAPPUCCINO / LATTE 5

## DESSERTS

- APPLE CRUMB TART / 10
- CHOICE OF ICE CREAM / 8

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Charge for sharing an entrée is \$5. Corkage fee: \$20. 18% auto gratuity for parties of 6 or more. Maximum of 3 split checks per table. We have a 0% service charge. Additions and supplements to your meal may be charged extra, including, but not limited to chips, extra sauce, adding protein, cheese, etc.

## DRAFT BEER

Boochcraft strawberry lemonade **hard kombucha** , 7% ABV /8.5  
Modern Times "Ice" bohemian pilsner, 4.7% ABV / 7  
Stone Brewing "Buenaveza" salt & lime lager, 4.7% ABV / 7  
Mother Earth "Cali Creamin'" vanilla cream ale 5.0% ABV / 7.5  
Pizza Port "Swami's" IPA, 6.8% ABV /8  
Modern Times "Orderville" hazy mosaic IPA, 7.2% ABV /8  
Societe "The Pupil" IPA, 7.5% ABV /8

## COCKTAILS

20th Century Gray Whale Gin, Lillet Blanc /15  
Passion/Mezcal Margarita El Silencio Mezcal, Passionfruit /16  
Cuban Spritz The Real McCoy Rum, Mint, Prosecco /13  
Peachy Life Grey Goose White Peach/Rosemary Vodka, Honey, Soda /15  
Goldrush Redemption Bourbon, Lemon, Honey /14  
Black & Blanco JAJA Blanco Tequila, Blackberry, Prickly Pear /15  
Silent Kiss El Silencio Mezcal, St. Germain, Amaro Nonino /16  
Bitter Apple Redemption Bourbon, Spiced Apple, IPA /14  
Prickly Pear Mojito The Real McCoy Rum, Prickly Pear, Mint /13  
Cucumber Ginger Martini Svedka Vodka, Ginger, Lime /12

## WINE | BY THE GLASS

Nicolas Feuillatte Reserve Exclusive Brut, Champagne, FR NV 21/65  
Banshee "Ten of Cups" Brut, California NV 13/38  
Col de Salici "Rose di Salici" Brut Rose, Veneto Italy NV 11/35  
Chalk Hill Sauvignon Blanc, Sonoma CA 2020 14/44  
Kim Crawford Sauvignon Blanc, New Zealand 2021 11/38  
Weather Chardonnay, Sonoma Coast CA 2020 11/38  
Antica Chardonnay Napa, Atlas Peak CA 2019 15/49  
Simi Chardonnay Russian River Valley CA 2019 20/66  
Domane Wachau "Federspiel Terrassen" Gruner Veltliner Austria 2020 9/36  
Terlato Family "Friuli" Pinot Grigio Italy 2020 12/38  
The Fableist "556" Rose Central Coast CA 2021 9/36  
La Fête du Rosé Côtes de Provence FR 2020 15/47  
Rodney Strong Merlot Sonoma County CA 2018 11/35  
Serial Cabernet Sauvignon Paso Robles CA 2019 12/40  
Charles Krug Cabernet Sauvignon Napa Valley CA 2018 19/68  
Simi "Landslide Vineyard" Cabernet Sauvignon Alexander Valley CA 2018 24/79  
Browne Family "Heritage" Pinot Noir Willamette Valley OR 2019 12/40  
Davis Bynum Pinot Noir Sonoma Coast CA 2018 16/50  
Gerard Bertrand "Domaine de l'Aigle" Pinot Noir Burgundy FR 2019 18/58  
Patz & Hall Pinot Noir Sonoma Coast CA 2017 24/79  
The Prisoner "Unshackled" Red Blend CA 2019 15/49  
Barton & Guestier "Château Magnol" Bordeaux Blend Haut-Medoc FR 2018 17/54  
Castello di Querceto Chianti Classico Toscana IT 2019 10/34  
Cantina Vignaioli Elvio "Pertinace Langhe" Nebbiolo IT 2019 13/40  
Decero Malbec, Mendoza, Argentina 12

