

APPETIZERS

CROSTINI DU JOUR	9
daily selection	
WARM SPINACH FONDOTA DIP	14
mushrooms, gruyere, lavash crackers	
LOADED FRENCH FRIES	10
braised short rib, white cheddar cheese sauce, jalapeños	
CRISPY CALAMARI	14
garlic aioli, marinara sauce	
MOROCCAN MEATBALLS	15
spiced tomato sauce, pine nuts, golden raisins, raita	
BRUSSELS SPROUT + BURRATA TOAST	14
pine nuts, radicchio, apple saba	
SPANISH CHORIZO MUSSELS	16
tomato saffron sauce, fennel, bier bread	
AHI TUNA TARTARE	18
gochujang, avocado yogurt, crispy tortilla, pea shoots	
CHEESE + CHARCUTERIE	18
deviled eggs, assorted relish, toasted baguette	

PIZZETTES

MUSHROOM + SPINACH	12
mozzarella, roasted garlic, chili oil	
SAUSAGE + ROASTED GRAPES	13
gorgonzola, fresno chilies, roasted garlic	
ACORN SQUASH + GOAT CHEESE	13
caramelized leeks, pepitas, apple saba	
CRISPY PANCETTA + BURRATA	14
soft cooked egg yolk, fresh basil	

SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

ENTREES

PASTA LORENZO	18
garganelli, roasted red peppers, shallots, garlic, spinach, tomato cream sauce add roast chicken +4.00, add shrimp +6.00	
PASTA ALLA CALABRESE	22
torchio pasta, shrimp, n'duja sauce, opal basil, pecorino	
MEDITERRANEAN SPICED ROAST CHICKEN	24
turmeric, quinoa, sambal squash, hummus, feta cheese	
PAN SEARED SALMON	26
haricots verts, san marzano tomatoes, olives, capers, fregola sarda	
STRIPED BASS	25
crispy rice cakes, green papaya salad, thai curry sauce	
BERKSHIRE PORK CHOP	29
sweet potato, parsnip, potato gnocchi	
BRAISED SHORT RIB	28
parsnip puree, toasted farro, winter vegetables, garam masala	
FLAT IRON STEAK	26
turnip pudding, roasted oyster mushrooms, toasted hazelnuts, watercress	
8 OZ FILET MIGNON	42
roasted asparagus, whipped potatoes, red wine reduction make it oscar style with sautéed lump crab + sauce béarnaise +11	

DINNER MENU

SOUP + SALADS

SOUP OF THE DAY	9
daily seasonal selection	
HOUSE MARKET SALAD	11
market vegetables, feta cheese, apple cider vinaigrette	
KALE & SHAVED BRUSSELS SPROUTS SALAD	12
savory poached pears, candied pecans, carr valley gorgonzola, champagne vinaigrette	
SEARED TUNA NICOISE SALAD	18
green beans, potatoes, olives, eggs, tomatoes, shallot dressing	
GRILLED STEAK SALAD	21
flat iron steak, chimichurri sauce, black beans, corn, red peppers, crispy tortilla strips, cilantro avocado vinaigrette, queso fresco	

BURGER + SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES OR CHICKPEA SALAD

7L CHEESEBURGER	15
american cheese, sautéed onions. add bacon, fried egg or avocado + 2.00 each	
TALEGGIO GRILLED CHEESE	12
tomato+peppadew pepper jelly, bier bread	
NEW ENGLAND STYLE LOBSTER ROLL	18
maine lobster salad, buttered roll	

SIDES

FRENCH FRIES	5
BABY SWEET POTATOES	7
YUKON POTATO SMASH, PROSCIUTTO BUTTER	7
CRAB MAC + CHEESE	14

—Executive Chef Patrick Russ—

NO SEPARATE CHECKS OR SPLITTING OF ITEMS IN THE KITCHEN, PLEASE.
WE APOLOGIZE FOR ANY INCONVENIENCE.