

Soups & Salads

Seven Rivers Maine Lobster Bisque

1000 leaf dough pastry, sea salt and Maine lobster served with crème fraîche and caviar.

17

French Onion Soup

Caramelized sweet onions steeped in brandy and beef broth, topped with a seasoned French bread crouton and a blend of melted swiss, gruyère and parmesan cheese.

12

Seven Rivers Salad

Fresh field greens, roma tomatoes, cucumber, red onion and seasoned croutons.

13

Caesar Salad

Crisp hearts of romaine tossed in our own house made caesar dressing.

14

Iceberg Wedge

A crisp wedge of iceberg lettuce with bleu cheese dressing topped with grape tomatoes, sweet red onion, hickory smoked bacon and bleu cheese crumbles.

14

• • All Dressings Made In-House • •

Strawberry Vinaigrette • Buttermilk Ranch • Bleu Cheese • Maple Balsamic Vinaigrette

Entrées

Double Thick Berkshire Pork Chop

Berkshire pork chop, candied cipollini onions and bacon with maple cider glaze. 42

Roast Rack of Lamb Persille

Rack of lamb, coated in fresh bread crumbs and garlic, roasted to perfection. 54

Chicken Oscar

Organic chicken breast topped with jumbo prawns, asparagus and Seven Rivers house made Hollandaise sauce. 33

Petite Filet of Beef

U.S.D.A. Choice tenderloin grilled to perfection. 45

Peppercorn Crusted Bison

Strip Steak

Bison New York strip steak with cracked black pepper, sea salt and candied sweet black garlic demi. 59

New York Strip

U.S.D.A. Choice New York strip steak, flame broiled to your taste. 48

Bone-In Ribeye

U.S.D.A. Choice bone-in ribeye grilled to perfection. 57

“Chairman’s Cut” T-Bone

U.S.D.A. Choice signature cut t-bone. 68

• • Crown Your Steak • •

Oscar (Asparagus, Lump Crab, Hollandaise) 20 • • Three Jumbo Sautéed Shrimp Scampi 20
8 oz. Lobster Tail 31 • • 10 oz. Center-cut Alaskan King Crab Legs 40

• • Steak Temperatures • •

Rare: cool, red center • Medium-Rare: warm, red center • Medium: warm, pink center
Medium-Well: slight pink center • Well: no pink, cooked throughout



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

From The Sea

Land & Sea

A baked, seasoned 8 oz. lobster tail paired with a char-broiled petite filet mignon.

69

Twin Lobster Tails

Two 8 oz. lobster tails seasoned with butter and roasted garlic.

73

Crab Stuffed Scampi

Baked jumbo prawns stuffed with lump crab and served with a lemon-herb garlic sauce.

47

Scallops Wrapped in Bacon

Pan seared sea scallops wrapped in hickory bacon, topped with a mirin reduction.

48

Seared Chilean Sea Bass

Chilean sea bass accompanied by wilted greens, lump crab, oven dried tomatoes served with lemon chardonnay butter.

49

Stuffed Halibut Fillet

Alaskan halibut stuffed with lump crab, italian bread crumbs and dijon, pan seared in a white wine butter sauce.

48

All entrées can be paired with any of our chef prepared sauces for additional 2.00

Béarnaise • Bleu Cheese • Au Poivre • Seven River Steak Sauce

Compliments

Choose Two Compliments For Each Entrée

Jalapeño Cheddar Mashed Potatoes

Baked Seasoned Potato

Three Cheese Scalloped Potatoes

Yukon Gold Mashed Potatoes

Sweet Potato

Truffled Macaroni & Cheese

Wild Mushroom Risotto Cake

Creamy Sweet Corn

Roasted Asparagus

Creamed Spinach with Crispy Lardons

Caramelized Wild Mushrooms

SEVEN RIVERS
STEAKS • SEAFOOD • SPIRITS

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Appetizers



Crispy Coconut Almond Shrimp

Jumbo prawns breaded in a blend of almond and sweet coconut, fried golden brown and paired with our ginger orange sauce.

20

Mussels a la Pernod

Prince Edward Island mussels steeped in white wine and lobster stock with fresh chopped garlic, shallots and herbs. Finished with a pernod compound butter.

18

Bone Marrow Butter Bread

Crispy baguettes baked to a golden brown, drizzled with a warm Bordelaise sauce.

14

Jumbo Prawn Cocktail

Seasoned poached jumbo prawns chilled and paired with spiced chili cocktail sauce.

19

Lump Crab Cocktail

Jumbo lump crab served with remoulade and spiced chili cocktail sauce.

22

Pan Seared Scallops

Sea scallops seasoned and pan seared in olive oil, served with a jicama slaw and ginger sesame dressing.

21

Black Angus Carpaccio

Shaved beef tenderloin with salad of baby greens tossed in shallot vinaigrette, pickled onions, fried capers, pecorino romano, garlic oil and balsamic syrup. Served with toasted baguette slices.

19

Pacific Coast Crab Cake

Lump crab folded into our house blend of italian bread crumbs, dijon mustard and garlic. Pan seared and served with a chipotle remoulade.

21

Desserts



Key Lime Pie

Key lime mousse formed with a graham cracker crust.

10

Trio of Crème Brûlée

Espresso • Grand Marnier • Vanilla Bean

11

Strawberry Shortcake

Sweet angel food cake, vanilla bean Häagen-Dazs ice cream and fresh strawberries.

9

Molten Lava Cake

Rich dark chocolate lava cake paired with vanilla bean Häagen-Dazs ice cream.

12

Fried New York Style Cheesecake

Served with caramel sauce.

9

Espresso Mousse

A light and creamy house made mousse infused with espresso beans, topped with chocolate and caramel bites.

9

Chef's Weekly

Bread Pudding Flavor Creation

Ask your server for this culinary flavor experience.

11

Flaming Tableside Dessert Presentation

Bananas Foster served with Häagen-Dazs ice cream

18

For the Kids

Entrées



All seasoned with Salt & Pepper.

Entrée includes a beverage, side and serving of chocolate or vanilla ice cream for dessert.

Petite Filet (4 oz)

Choice of french fries or mashed potatoes.

18

Battered White Fish

Egg battered white fish, batter fried and served with house made tartar sauce. Choice of french fries or mashed potatoes.

16

Chicken

Boneless skinless chicken strips, batter fried. Choice of french fries or mashed potatoes.

16

Macaroni & Cheese

Kraft macaroni and cheese, choice of french fries or mashed potatoes.

15

Beverages



Milk

Juice

Soft Drinks

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