

SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

APPETIZERS

JALAPEÑO CHEDDAR BREAD	6.00
MAITRE'D BUTTER, SUN-DRIED TOMATO OIL	
FRIED CHICKEN SKINS AND PICKLES	9.00
SRIRACHA HONEY MUSTARD, PICKLED MUSTARD SEEDS	
LAMB RIBS	14.00
ROOT BEER BBQ SAUCE, HOUSE PICKLES	
STEAMED CLAMS	18.00
BACON, FRIED BREAD CROUTONS	
SALT COD BRANDADE	12.00
POTATO CHIPS, CARAMELIZED ONIONS	
BRUSSELS SPROUT AND BURRATA TOAST	11.00
PINE NUTS, RADICCHIO, APPLE SABA	

SOUP & SALAD

POTATO LEEK SOUP	9.00
CRAB SALAD, PAPRIKA	
POACHED PEAR SALAD	10.00
PISTACHIO TUILE, BLUE CHEESE MOUSSE	
CAESAR SALAD	9.00
FRIED EGG, CAESAR VINAIGRETTE	
APPLE WALNUT SALAD	10.00
MARINATED MANCHEGO CHEESE, CIDER VINAIGRETTE	
MEDITERRANEAN SALAD	12.00
HUMMUS, MARINATED OLIVES, FETA	
LOBSTER COBB SALAD	22.00
BACON LARDONS, RUSKI DRESSING	

PLAN YOUR NEXT PRIVATE EVENT AT SEVEN LIONS

WE HAVE A NUMBER OF PRIVATE DINING ROOMS THAT CAN ACCOMMODATE UP TO 100 GUEST. ASK YOUR SERVER FOR DETAILS.

SPECIALTIES

HALF CHICKEN	24.00
CONFIT LEG & THIGH, GERMAN SPAETZLE	
BLACK COD	28.00
ACORN SQUASH, RICOTTA GNOCCHI, MAITAKE	
SHORT RIBS	28.00
WINTER VEGETABLES, POTATO PUREE	
WILD BOAR CHOP	30.00
BOURBON BBQ, CHARRED LEEKS AND FIGS	
SPINACH AGNOLOTTI	16.00
SUN-DRIED TOMATO, HAZELNUTS, MANCHEGO	
LOUP DE MER	24.00
P.E.I. MUSSELS, SPICY TOMATO BROTH	
BRAISED PORK SHANK	26.00
HEIRLOOM BEANS, TASSO HAM	
CAULIFLOWER STEAK	18.00
TOASTED BARLEY, WILD MUSHROOMS	
PAN SEARED SCALLOPS	27.00
BACON, CHOWDER EMULSION, CONFIT POTATOES	
WHOLE ROASTED MARKET FISH	M.P.
APPROPRIATE FOR SHARING	

STEAKS

SEASONED WITH OUR HOUSE MADE SEASONING AND SERVED WITH ROASTED BONE MARROW AND ONION MARMALADE

6 OZ. PETITE FILET	28.00
8 OZ. RIBEYE "DELMONICO"	38.00
14 OZ. NY STRIP	55.00
DRY-AGED 36 DAYS	
22 OZ. BONE-IN RIBEYE	65.00
DRY-AGED 36 DAYS	

STEAK ADDITIONS

BLUE CHEESE CRUST	2.00
HORSERADISH CRUST	2.00
FOIE GRAS CRUST	8.00
DEMI GLACE	2.00
BEARNAISE	2.00
WILD MUSHROOMS	8.00

CLUBHOUSE CLASSICS

PICKLED SHRIMP COCKTAIL	16.00
WARM GRIT CAKES, HOUSE COCKTAIL SAUCE	
BEEF CARPACCIO	13.00
FRIED SHALLOTS, GARLIC CHIPS	
SEVEN LIONS CHEESEBURGER	13.00
AMERICAN CHEESE, SAUTÉED RED ONION	
RELISH TRAY	22.00
ARTISANAL MEATS, CHEESE, SEAFOOD, AND ACCOUTREMENTS	
SEAFOOD TOWER	125.00
CHEF'S DAILY SELECTION OF FRESH SEAFOOD	

SIDES

HOUSE-CUT FRIES	6.00
KETCHUP, CLUB AIOLI	
BRUSSELS SPROUTS	6.00
BACON	
CHARRED LEEKS	6.00
VIRGINIA SURRYANO HAM	
AU GRATIN POTATOES	6.00
HERBED BREAD CRUMBS	
CREAMED BROCCOLI	7.00
PECORINO CHEESE	
SHISHITO PEPPERS	6.00
CILANTRO VINAIGRETTE, HAZELNUTS	

LOCALLY GROWN

WHENEVER POSSIBLE, SEVEN LIONS SOURCES ITS MENU FROM MIDWEST FARMERS AND GROWERS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

EXECUTIVE CHEF CHRIS CURREN

DESSERT MENU

BREAKFAST "CEREAL" BOWL	8.00
TOFFEE CORN PUFFS, VANILLA BEAN YOGURT PANNA COTTA, FRESH FRUIT	
S'MORES BREAD PUDDING	9.00
BRANDY BUTTER GLAZE, GRAHAM CRISP, TOASTED MARSHMALLOW	
BOURBON BANANA SPLIT	12.00
BROWN BUTTER-BOURBON FROZEN CUSTARD, CANDIED PECANS, CANDIED BACON	
MAI TAI CUSTARD PIE	10.00
CRISPY FILO, MAI TAI SYRUP, PINEAPPLE SORBET	
PB & C	12.00
MALTED MILK AND PEANUT BUTTER MOUSSE, PEANUT BUTTER-CHOCOLATE CRUNCH, MALTED MILKSHAKE	
LEMON LOVER	10.00
VANILLA BEAN TAPIOCA PUDDING, CRÈME DE LIMONCELLO, LEMON CURD, LEMON CRINKLES	

AFTER DINNER DRINKS

RUBY PORT	12.00
HENNESSY VS COGNAC	14.00
HENNESSY PRIVILEGE COGNAC	16.00
REMY VSOP COGNAC	12.00
REMY MARTIN XO COGNAC	45.00
DARON FINE CALVADOS	12.00
GELAS 8 YEAR ARMAGNAC	14.00

OUR BAR FEATURES A FULL SELECTION OF CORDIALS & LIQUEURS