

SALADS

Add * Chicken 8 * Shrimp 12 * Salmon 12 * Steak 12

HOUSE SALAD 15 Mixed Greens, Cherry Tomatoes, Julienne of Carrots, Cucumbers & Choice of Dressing

PAN PACIFIC SALAD $\sqrt{19}$ Mixed Greens, Jalapenos, Pickled Daikon, Carrots, Cilantro, Green Onions & Pulled Chicken Tossed in Mizo Yuzu Vinaigrette

CAESAR SALAD **1**6 Romaine Hearts, Shaved Parmesan, Croutons & Caesar Dressing

HANDHELDS

Served with Fries, Fruit, or Side Salad

TUSCAN CHICKEN FLATBREAD 18

Naan Flatbread, Pesto, Mozzarella, Roast Bell Peppers, Balsamic Reduction & Alfredo Sauce

CUBANO **3**21

Sliced Mojo Pork, Ham, Deli Pickles, Swiss Cheese & Mustard on Pressed Cuban Bread **CHICKEN SANDWICH 21**

Grilled Chicken, Lettuce, Pickled Onions, American Cheese, Avocado & Pesto Aioli

TURKEY CLUB 20

Bacon, Avocado, Lettuce, Tomato, Cheddar Cheese & Mayo on Sourdough

BURGERS

Served on Brioche or Wheat Bun with Fries, Fruit, or Side Salad

AMERICAN KOBE BURGER √24

Ghost Pepper Cheese, Bacon-Onion Jam, Lettuce, Tomato, Avocado & Spicy Aioli

IMPOSSIBLE BURGER (V) 22

Avocado, Pepper Jack Cheese & Cilantro-Lime Crema on Wheat Bun

HOUSE BURGER 21

Choice of Cheddar, Swiss or Pepper Jack Cheese Choice of BBQ, Spicy Aioli or Roasted Garlic Aioli Served with Lettuce & Tomatoes

MAINS

GRILLED SEA BASS (F) C32

Cauliflower Rice, Steamed Vegetable & Chimichurri Sauce

BISTRO FILET $\sqrt{45}$

10 oz Pan segred Boneless Bistro Filet, Rogsted Fingerling Potatoes, Asparagus, Cabernet Peppercorn Demi

SPAGHETTI ALLA PUTTANESCA V 16

Olives, Capers, Garlic & Homemade Tomato Sauce, Basil, Anchovies (Optional)

TEQUILA LIME SALMON (GF) C 35

Pan-Seared 6 oz Salmon, Rice Pilaf, Steamed Vegetables, Tequila Lime Sauce, Cilantro

SMOKED ROASTED CHICKEN @ 30

Oven Roasted 1/2 Chicken, Green Beans & Pan Jus

ST. LOUIS BACK RIBS $\sqrt{}$ 32

Fall-Off-The-Bone BBQ Oven Baked Ribs, California Slaw & French Fries

* Sides Only Sold as an Addition to Mains or Full Size Salads

Executive Chef - Luz Reyes

23% gratuity charge will be automatically added to your check for parties of six or more people.



PLATES

GRILLED SHRIMP TACOS $\sqrt{}$ 17

Mango Relish, Crispy Cabbage, Cilantro-Lime Crema & Spicy Aioli

CRAB CAKE 18

Pan Crusted, Remoulade Sauce, Lemony **Baby Greens**

GOLDEN SAVORY WINGS 19

Choice of Roasted Garlic & Parmesan or **Classic Buffalo Flavors** Served with Veggies &Blue Cheese

CALAMARI 🔰 18

Crispy Calamari, Lemon Aioli sauce & **Lemon Wedges**

QUESADILLA 14

Cheese Blend, Fresh Mango Relished, Cilantro-Lime Crema & Spicy Aioli

Add * Chicken 10 * Shrimp 12 * Steak 12

SEVENS SPECIAL

KFC WINGS @ 19

Sauce & Sweet Pickled Jalapenos

Korean Fried Chicken Wings, House Made

HOUSE POTATO CHIPS **V V** 14

Thinly Sliced Potatoes, House Seasoning & Caramelized Shallot Dip

SOUP OF THE DAY 10

* Please Ask Your Server For More Details

SWEETS

APPLE TART ALA MODE 11

Baked Apple Tart, One Scoop of Ice Cream Choice of Vanilla or Strawberry

PINEAPPLE SORBETO 14

Served in the Natural Fruit Shell

THREE SCOOPS OF ICECREAM 9

Choice of Chocolate, Vanilla or Strawberry

MOLTEN LAVA CHOCOLATE CAKE (F) 12

ADULT ROOT BEER FLOAT 12

21+

Not Your Father's Root Beer & Two Scoops of Vanilla Ice Cream

Executive Chef - Luz Reyes

(g) Gluten Free (√) Vegan (C) Well-being dish √ Sevens Favorites 23% gratuity charge will be automatically added to your check for parties of six or more people.

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