

Filét 7 West

LOUNGE MENU

SOUPS

CLASSIC FRENCH ONION 8
SERVED WITH A FRENCH BAQUETTE AND BLANKETED
WITH MELTED GRUYERE

SOUP DU JOUR 10
CHEF'S DAILY INSPIRATIONS

SALADS

CHOP SALAD 9
MIXED FIELD GREENS, BABY ROMAINE, CUCUMBER,
CRUMBLÉ BLEU, GRAPE TOMATOES, APPLE SMOKED
BACON, FRIED ONIONS AND ROASTED SHALLOT
VINAIGRETTE

CLASSIC CAESAR 10
GARLIC CROUTONS AND SHAVED PECORINO
ADD WHITE ANCHOVIES 3-

SEVEN WEST GARDEN SALAD 9
LOCAL ORGANIC GREENS, RADISHES, SEEDLESS
CUCUMBER, SWEET ONION AND WHITE BALSAMIC
VINAIGRETTE

APPETIZERS

OLIVES MARINADE 6
BLACK & GREEN OLIVES IN A HERB MARINADE SERVED
TAPAS STYLE

CALAMARI DUET 6
CALAMARI ENCRUSTED IN THE CHEF'S SECRET BLEND OF
SPICES AND PAIRED WITH DUELING SAUCES CONSISTING OF
SOY & HONEY-GINGER AND SPICY TOMATO-BASIL

FILET 7 CAPRICE 10
CABERNET INFUSED MOZZARELLA AND SLICED VINE RIPE
TOMATOES WITH BASIL & 8 YEAR AGED BALSAMIC.

TENDERLOIN TOWER 10
PRIME BEEF TENDERLOIN, PANCETTA, CRACKED BLACK
PEPPER, SMOKED MOZZARELLA BALSAMIC GLAZE & BASIL
OIL

SEASONAL EXOTIC OYSTER PLATE MP
PERNOD, ROASTED BABY FENNEL, PRESERVED LEMON,
BEET VINAIGRETTE

ENTRÉE

7 WEST PRIME SLIDER TRIO 9
TRIO OF MINI FRESH GROUND PRIME BEEF BURGERS,
ROASTED OYSTER MUSHROOMS AND CRISPY ONIONS;
SERVED WITH STEAK FRIES

7 WEST PRIME BURGER 9
FRESH GROUND PRIME STEAK, CARAMELIZED ONIONS,
TOMATO, ARUGULA AND GARLIC AIOLI

FRIED CHEESE RAVIOLI 7
RICOTTA CHEESE, MARINARA SAUCE

CHICKEN PANINI 9
PANCETTA, VINE RIPE TOMATOES, GRUYERE, BABY
ARUGULA, BASIL AIOLI, ROASTED RED PEPPERS; SERVED
WITH STEAK FRIES

GOURMET PIZZA DU JOUR 9
LOW-CARB PIZZA FASHIONED WITH A THIN UNIQUE CRUST
& FRESH LOCALLY GROWN SEASONAL TOPPING; OUR
CHEF'S DAILY INSPIRATION

CHOICE RIB EYE 19
SIGNATURE 20 OUNCE CHOICE RIB EYE.

PETITE BLACK BASS 17
PAN SEARED BLACK BASS WITH CECI BEAN PUREE,
BROCCOLINI, OVEN ROASTED TOMATO VINAIGRETTE

PETITE SWORDFISH 15
PAN SEARED SWORDFISH SERVED WITH CHORIZO SAUSAGE
AND BLACK BEAN CASSOLET

PETITE SEAFOOD TOMATO FUMET 16
ASSORTMENT OF SEAFOOD INCLUDING BLACK BASS,
MUSSELS, & JUMBO SCALLOP WITH A LIGHT TOMATO
FUMET, SHAVED BASIL, THREE CITRUS ZEST SERVED WITH
FLAGEOLET BEANS

PETITE SHANGHAI PRIME TENDERLOIN 15
PAN SEARED PRIME TENDERLOIN, BABY BOK CHOY,
HARUSAME NOODLES, WILD MUSHROOMS, BEAN SPROUT,
FINISHED WITH HONEY SOY GINGER

PETITE GREEN ASPARAGUS "PARMESAN" 12
GRILLED ASPARAGUS, GOAT CHEESE, PANKO CRUSTED,
OVEN ROASTED TOMATOES, WILD MUSHROOMS,
BROCCOLINI

PETITE KOBE FLANK STEAK 15
MARINATED KOBE FLANK, GARLIC CHIVE, & BLACK GARLIC