

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

WEDGE 9
BABY ICEBERG LETTUCE, HONEY FIG CHEDDAR,
CANDIED WALNUT, SHAVED CUCUMBER TOPPED WITH
HERBED BALSAMIC VINAIGRETTE

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

SPINACH AND BELGIAN ENDIVE 9
BABY SPINACH, BELGIAN ENDIVE, BLACK FIG, DRIED
CRANBERRIES, TOASTED SESAME SEEDS TOPPED WITH
GINGER VINAIGRETTE

APPETIZERS

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

CALAMARI DUET 7
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
STUFFED MOZZARELLA WITH OVEN ROASTED TOMATOES,
SOPPRESSATA, ARUGULA PESTO

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

TRUFFLE POMME FRITES 7
HOUSEMADE POMME FRITES WITH TRUFFLE

ENTRÉE

7 WEST PRIME SLIDER TRIO 11
TRIO OF MINI FRESH GROUND PRIME BEEF BURGERS,
ROASTED OYSTER MUSHROOMS AND CRISPY ONIONS;
SERVED WITH STEAK FRIES

7 WEST PRIME BURGER 10
FRESH GROUND PRIME STEAK, CARAMELIZED ONIONS,
TOMATO, ARUGULA AND GARLIC AIOLI

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

GOURMET PIZZA DU JOUR 10
LOW-CARB, WHOLE WHEAT PIZZA FASHIONED WITH A THIN
UNIQUE CRUST AND FRESH LOCALLY GROWN SEASONAL
TOPPINGS; OUR CHEF'S DAILY INSPIRATION

CHOICE RIB EYE 21
SIGNATURE 20 OUNCE CHOICE RIB EYE.

PETITE VEGETABLE PASTA DU JOUR 12
GRILLED SEASONAL VEGETABLES TOSSED WITH ARUGULA
PESTO AND CHEF'S SELECTION OF FRESH HOUSEMADE
PASTA DU JOUR

PETITE SHRIMP "FLORENTINE" 16
PAN SEARED JUMBO SHRIMP, PARMESAN SPINACH PUREE,
HEIRLOOM TOMATO

PETITE COQ AU VIN ITALIANO 16
PINOT GRIGIO MARINATED CHICKEN BREAST, CIPOLLINI
ONIONS, PORCINI MUSHROOMS, PANCETTA, VEGETABLE DU
JOUR

PETITE DAYBOAT SCALLOPS 16
PAN SEARED JUMBO SCALLOPS WITH GRILLED PINEAPPLE
MANGO SALSA