

Filét 7 West

DINNER MENU

SOUPS

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

SCALLOP & BUTTERNUT SQUASH 10
CREAMY BUTTERNUT & JUMBO SCALLOP WITH BASIL OIL

SOUP DU JOUR 10
CHEF'S DAILY INSPIRATIONS

SALADS

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

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

THE WEDGE 9
ICEBERG LETTUCE, PANCETTA, ROASTED TOMATOES
AND ROQUEFORT DRESSING

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

CHEF'S TASTING MENU

ADVANCED RESERVATIONS REQUIRED

COURSES ARE PAIRED WITH WINE BY OUR EXECUTIVE
CHEF AND FEATURES EXQUISITE INGREDIENTS FROM
AROUND THE WORLD

FOUR COURSE DINNER
~~79~~

SEVEN COURSE DINNER
~~149~~

ELEVEN COURSE DINNER
~~199~~

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

THREE BEAN BRUSCHETTA 6
CORIANDER BLACK BEAN, CECI BEAN, FLAGEOLET BEANS,
WHITE BALSAMIC & FRENCH VINAIGRETTE

TARTUFO FONDUE 10
PRIME BEEF TENDERLOIN TAR TARE, CHIVE CROSTINI,
TRUFFLE CHEESE FONDUE

VANILLA LOBSTER 12
BUTTER-VANILLA POACHED LOBSTER SERVED WITH BACON,
BABY ARUGULA FRITTATA, & SALSA FRESCO

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

STUFFED MOZZARELLA 10
FRESH HOUSE-MADE MOZZARELLA INFUSED WITH PORT
WINE STUFFED WITH ROASTED FIGS, PANCETTA, BABY
GREENS AND 8 YEAR AGED BALSAMIC GLAZE

STEAMED MUSSELS 10
FRESH MAINE MUSSELS, INFUSED WITH TOMATO SAFFRON &
CITRUS BROTH

FROMAGE BOARD 14
LOCAL & IMPORTED CHEESE BOARD

PARTIES OF EIGHT OR MORE WILL BE CHARGED 18% GRATUITY

STEAKS & CHOPS

PRIME FILÉT MIGNON

7 OUNCE - 29
12 OUNCE - 39

CHOICE Rib-EYE

20 OUNCE
-19-

PRIME NEW YORK Strip

12 OUNCE - 28

PORTERHOUSE FOR ONE

16 OUNCE
- 26 -

ANGUS Cowboy Rib Eye

FRENCH CUT, BONE-IN
24 OUNCE - 39

KOBE FLANK STEAK

MARINATED KOBE FLANK,
GARLIC CHIVE, & BLACK GARLIC
- 27 -

CHATEAU BRIANDE

24 OUNCE CENTER CUT FILET MIGNON FOR
TWO. ACCOMPANIED WITH WILD
MUSHROOMS & GRILLED GREEN ASPARAGUS
- 75 -

PORTERHOUSE PORK CHOPS

MEDITERRANEAN SEA SALT RUBBED, FIG &
CHIANTI COMPOTE, PANCETTA

- 24 -

LAMB BALLOTINE

BONELESS LEG OF LAMB, RIOJA WINE
MUSTARD, STUFFED WITH CHORIZO SAUSAGE

- 30 -

SAUCES AVAILABLE UPON REQUEST

FILÉT STEAK SAUCE - AU POIVRE - BÉARNAISE - PORT WINE & PEARL ONION REDUCTION - RIOJA WINE MUSTARD

SIGNATURE STEAKS

FILÉT PARMA

FILÉT MIGNON WRAPPED IN PROSCIUTTO &
STUFFED WITH BOURSIN CHEESE, SERVED WITH A
PEARL ONION & PORT WINE GLAZE

35

FILET THREE WAYS

PRIME FILET MIGNON PREPARED BASED ON OUR
CHEF'S DAILY INSPIRATION

41

BEEF & REEF

PETITE FILÉT MIGNON PAIRED WITH A SUCCULENT
COLD WATER LOBSTER TAIL

41

NEW YORK & COMPANY

12 OUNCE PRIME STRIP STEAK TOPPED WITH PAN SEARED
JUMBO SCALLOP, OVEN ROASTED TOMATO PROSCIUTTO DEMI-
GLAZE

35

À LA CARTE Sides

BROCCOLINI WITH GARLIC BUTTER -3-

MACARONI & CHEESE DU JOUR -4-

GRAND BAKED POTATO -6-

UTICA GREENS GRATIN -5-

SWEET "BROWN SUGAR & WHISKEY" POTATO -5-

WILD MUSHROOMS & ONIONS -3-

GRILLED GREEN ASPARAGUS -5-

STEAK FRITES -3-

ENTRÉES

SOUS VIDE FREE RANGE CHICKEN

SEMI-BONELESS FREE RANGE CHICKEN SERVED WITH
SWEET POTATO GNOCCHI, ROASTED GARLIC BALSAMELLA

25

VEAL OSSO BUCCO

SERVED WITH TRUFFLE CREAMY POLENTA

24

DAYBOAT SCALLOPS

SEARED JUMBO SCALLOPS WITH ROASTED CARROT COULIS
WITH PUMPKIN AND SAGE RAVIOLI

29

SWORDFISH

PAN SEARED SWORDFISH SERVED WITH CHORIZO
SAUSAGE AND BLACK BEAN CASSOLET

28

BLACK BASS

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

31

SEAFOOD TOMATO FUMET

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

27

GREEN ASPARAGUS "PARMESAN"

GRILLED ASPARAGUS, GOAT CHEESE, PANKO CRUSTED,
OVEN ROASTED TOMATOES, WILD MUSHROOMS,
BROCCOLINI

22

SHANGHAI PRIME TENDERLOIN

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

25