



SEVEN FIRES
STEAKHOUSE

APPETIZERS

ONION RINGS - \$9

House-made, beer-battered and fried, served with ranch and our spicy mustard.

CHEESE CURDS - \$8

White Wisconsin Cheddar, fried golden brown, served with house-made ranch dressing.

WHISKEY WINGS - \$12

Wings marinated in whiskey and soy sauce, fried golden and served with celery sticks.

SWEET & SOUR CHICKEN - \$12

Skewered chicken hand-battered and topped with our house-made sauce.

BANG BANG SHRIMP - \$12

Sweet shrimp fried golden and tossed in sweet chili sauce, served with yum yum sauce.

WALLEYE FINGERS - \$12

Fresh walleye strips, hand-breaded and fried golden, served with house-made tartar sauce and lemon.

SOUPS

CHICKEN WILD RICE - \$7

Chicken breast, smoked bacon, and Minnesota wild rice.

SOUP DU JOUR - \$7

Please ask your server for today's selection.

FLIGHT OF SOUPS - \$12

Your choice of 3 different 6 oz. servings of soup. Served with artisan rolls and oyster crackers.

SALADS

SEVEN FIRES HOUSE - \$8

Crisp spring greens with sliced cherry tomatoes, seedless cucumbers, shaved radish, julienned carrots topped with house-made croutons. Your choice of dressing.

CAESAR - \$12

Fresh-cut romaine hearts tossed with our Caesar dressing, sliced cherry tomatoes, bacon, fresh croutons, and shaved Parmesan cheese.

Grilled Chicken Caesar - \$15 Shrimp Caesar - \$18 Steak Caesar - \$16

ORIENTAL CHICKEN - \$15

Sautéed chicken breast tossed with our Thai peanut dressing, served on a bed of mixed greens and garnished with toasted almonds and Mandarin oranges.

BURGERS

Burgers are 8-ounce Wagyu on a toasted ciabatta bun and served with steak fries and pickle spear unless otherwise noted.

HAMBURGER - \$15

Topped with lettuce, tomato, and onion.

CHEESEBURGER - \$16

Your choice of American, Cheddar, or Swiss, lettuce, tomato, and onion.

MUSHROOM SWISS BURGER - \$16

Topped with sautéed cremini mushrooms and Swiss cheese, lettuce, tomato, and onion.

BACON CHEESEBURGER - \$17

Topped with our thick bacon, your choice of American, Cheddar, or Swiss, lettuce, tomato, and onion.

PATTY MELT - \$16

Topped with sautéed onions, Swiss cheese, and Russian island dressing on toasted marble rye.

HOUSE SPECIAL - \$18

Topped with sautéed sweet onions and bell peppers, provolone cheese and bacon jam.

WALLEYE AND WILD RICE BURGER - \$18

Fresh walleye and wild rice hand-pattied and grilled, served with lettuce, tomato, onion, and lemon dill aioli.

CALIFORNIA BURGER - \$16

Topped with American cheese, avocado, lettuce, tomato, onion, and mayonnaise.

18% gratuity on all tables of six or more.



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HOT SANDWICHES

All sandwiches served with steak fries unless otherwise noted.
Substitute for Steak Fries: Mashed Potatoes \$2.00, Cup of Soup \$4, Side Salad \$4, Fresh Fruit \$3

THE ULTIMATE GRILLED CHEESE - \$17

Melted Cheddar, Swiss and American Cheese, smoked thick cut bacon, sliced tomatoes, cut avocado, and our cilantro mayo on toasted cranberry wild rice.

FRENCH DIP - \$16

Shaved prime rib, topped with fried onions on a toasted hoagie bun, served with Au jus.
Add Swiss cheese - \$1

CHICKEN TEMPURA SANDWICH - \$16

Battered and deep-fried chicken breast topped with swiss cheese and thick-cut bacon, served with lettuce, sliced tomatoes and mayo on a toasted ciabatta bun.

REUBEN - \$16

Corned beef, Swiss cheese, sauerkraut and Russian dressing on grilled marbled rye bread.

NASHVILLE HOT CHICKEN - \$16

Our tempura chicken sandwich tossed in Nashville hot sauce, served with coleslaw, pickle slices, lettuce, sliced tomato and onion on a toasted ciabatta bun.

SEVEN FIRES PHILLY - \$16

Slowly braised beef short ribs, smoked Gouda cheese, caramelized onions, mixed greens and pepper aioli on a toasted ciabatta hoagie.

BBQ PULLED PORK - \$16

Braised pork shoulder, lettuce, tomato and onion, topped with house-made BBQ sauce on a toasted ciabatta bun.

BLACKEND BEEF TIP SANDWICH - \$18

Tender beef tips tossed in our house-made seasoning, grilled with onions and peppers, topped with your choice of cheese, bistro sauce, served on a toasted ciabatta hoagie.

PLATTERS

All platters served with steak fries, coleslaw and artisan toast unless otherwise noted.

RIBEYE SPECIAL - \$21

Grilled to order, 10-ounce choice ribeye.

SIRLOIN STEAK - \$17

Grilled to order, 8-ounce Wagyu sirloin.

BLACKENED BEEF TIPS - \$20

1/2 lb. of tender beef tips tossed in our house-made seasoning, grilled, and drizzled with our Béarnaise sauce, served with mashed potatoes and artisan toast.

CANADIAN WALLEYE - \$19

Freshwater walleye, hand-breaded and fried golden brown, served with our house-made tartar sauce.

TEMPURA SHRIMP - \$16

House-made, Beer-battered and deep-fried shrimp, served with our house-made cocktail sauce.

SHAVED PRIME RIB - \$17

Slow-roasted prime rib, open face on thick cut white bread, served with mashed potatoes and topped with our rich beef gravy.

HOT TURKEY - \$17

Roasted turkey breast sliced thin and piled high on thick cut white bread, served with mashed potatoes, our roasted turkey gravy, and cranberry sauce.

FRIED CHICKEN - \$17

Half chicken, hand-breaded and fried golden.

HAMBURGER STEAK- \$17

10-ounce ground Wagyu beef, topped with fried onions and wild woodland mushrooms served with mashed potatoes and beef gravy.

Rare, red cool center | Medium Rare, red warm center | Medium, pink center
Medium Well, slightly pink center | Well, cooked throughout.

DESSERTS

TIRAMISU - \$8

RED VELVET CAKE - \$9

NEW YORK CHEESECAKE - \$8

SALTED CARAMEL CRUNCH CAKE - \$9

FIVE HIGH CHOCOLATE CAKE - \$8

CARROT CAKE - \$9

\$3.00 TO-GO ORDER FEE ON ALL TO-GO ORDERS