



SEVEN FIRES
STEAKHOUSE

APPETIZERS

BACON WRAPPED SHRIMP - \$10

Four Jumbo Shrimp Wrapped In Smoked Bacon,
Brushed with Our Seven Fires BBQ Sauce and Grilled,
Served with Creamy Herb Polenta

BEEF CARPACCIO - \$9

Beef Tenderloin Rubbed with Spices and Seared,
Sliced Thin and served with Virgin Olive Oil,
Capers, Lemon and Crostini

SHRIMP COCKTAIL - \$9

Four Jumbo Shrimp Poached in a Court Bouillon and Chilled,
Served with our own Cocktail Sauce and Lemon Wrap

COQUILLES ST. JACQUES - \$9

Tender Bay Scallops in Rich Cream Sauce with Crisp Pancetta
and Wild Mushrooms, Covered with a Light Parmesan Crust
and Baked Golden Brown

SOUPS AND SALADS

FRENCH ONION GRATINEE - \$4

A Rich Beef Broth filled with
Caramelized Sweet Onions and Topped with Gruyère
and a Sourdough Crostini

CHICKEN WILD RICE SOUP - \$4

A Traditional Favorite; Rich, Creamy Soup made with
Chicken and Minnesota Wild Rice

THE STEAK KNIFE CAESAR - \$4

Hearts of Romaine with our Homemade Dressing and Croutons,
and Garnished with Shaved Parmesan, Warm Smoked Bacon
and Tomato Confetti

THE BABY WEDGE - \$4

Baby Iceberg Lettuce Accented with Crumbled Maytag Bleu,
Shaved Onion and Roma Tomatoes

SEVEN FIRES HOUSE SALAD - \$4

A Medley of Spring Greens, Carrot Curls, Homemade Croutons,
Roma Tomatoes, Onions and Cucumbers

SEVEN FIRES SPECIALTIES

STEAK DIANE - \$25

Lightly Sautéed Beef Tenderloin Tossed with Woodland Mushrooms and Shallots,
Topped with a Rich Sauce made from Veal Reduction,
Dijon and Fine Cognac

STUFFED CHICKEN - \$18

A Boneless Half Chicken with Our Sage Stuffing
Made of Wild Rice, Sundried Cranberries and Andouille Sausage,
Topped with a Chicken Velouté

CHEF'S DAILY PASTA DISH

Please ask your server for today's selection

KOBE BURGER - \$14

Twelve Ounces of Fresh Kobe Ground Beef with Bacon, Lettuce,
Beefsteak Tomatoes and Bermuda Red Onions on a Ciabatta Roll,
Served with Steak Fries and complimented with our Seven Fires Steakhouse Sauce


S E V E N F I R E S
S T E A K H O U S E

SEVEN FIRES SIGNATURE DINNER SPECIAL

ONE POUND OF PRIME RIB - \$20

Slow Roasted Prime Rib Of Beef, Au Jus, Fresh Horseradish Sauce,
Served with Freshly Baked Bread, Seven Fires House Salad, Today's Fresh Vegetable, and Choice of:
Baked Potato, Roasted Shallot Mashed Potatoes, Steakhouse Fries or Four Grain Rice Pilaf

Entrées are Served with a Selection of Fresh Baked Bread, and Today's Fresh Vegetable
Choice of Baked Potato, Roasted Shallot Mashed Potatoes,
Smoked Gouda Augratins with Applewood Bacon, Steakhouse Fries or Four Grain Rice Pilaf

ADD SEVEN FIRES OR CAESAR SALAD TO YOUR ENTRÉE - \$3

FROM THE GRILL ~ 1881 OMAHA HEREFORD BEEF®

THE TENDERLOIN - \$28

A Twelve Ounce Bone-In Filet Mignon, Seasoned and Grilled to Your Preference,
Served with Woodland Mushrooms and a Cabernet Sauce

PRIME NEW YORK - \$29

An Eighteen Ounce Hand Trimmed Sirloin Grilled with the Bone, and
Served with an Au Poiver Sauce and a Nest of Crisp Leeks

DOUBLE CUT LAMB CHOP - \$26

Free Range Colorado Lamb, Dry Aged, Grilled, and Accented with Rosemary Demi Glacé

VEAL PORTERHOUSE CHOP - \$28

Tender Center Cut Chop, Lightly Grilled over an open flame and Topped with Sautéed Morel Mushrooms

THE DELMONICO STEAK - \$26

A Twenty Ounce Bone-In Ribeye Seasoned with Our Seven Fires Dry Rub and
Grilled to Your Preference, Bathed in a Rich Au Jus

THE PORTERHOUSE STEAK - \$30

Twenty-Four Ounces of 1881 Beef, A True Steak Lover's Choice,
with Char Grilled Crust and a Tenderness that Can Only Come from Aged Beef

PORK CHOP - \$18

A French Cut Loin Chop, Cut from the Finest Farm-Raised Durac Pork,
Grilled Just Right and Served with Apple and Fig Chutney

THE PETITE FILET - \$24

A Six Ounce Filet Mignon, Specially Trimmed and Grilled to Your Preference

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

FROM THE WATERS

BAKED STUFFED SHRIMP - \$22

Five Giant Shrimp with Sweet Lump Crab Meat, Topped with Béarnaise and Asparagus Tips,
and Served on Creamy Polenta

THE CATCH OF THE DAY

Please ask your server for today's selection

LOBSTER TAIL - \$39

A One Pound Cold Water Lobster Tail, Grilled and Brushed with Scampi Butter

LIVE MAINE LOBSTER

We will Have it Flown especially for you, Any Size, Poached in Court Bouillon and Served with
Melted Butter and Lemon. By Prepaid Reservation Only.

OUR LOCAL FAVORITE - \$22

Walleye Amandine with a Brown Butter Sauce or the Local Way,
Pan Fried to a Golden Brown and Served with Tartar Sauce

SIDES

SAUTÉED WOODLAND MUSHROOMS - \$3

STEAMED FRESH ASPARAGUS WITH HOLLANDAISE SAUCE - \$4