



SEVEN FIRES
STEAKHOUSE

APPETIZERS

WHISKEY WINGS - \$15

Fresh wings marinated in whiskey and soy sauce, fried to a rich, deep brown and served with celery sticks.

JUMBO LUMP CRAB CAKES - \$16

Served with remoulade sauce.

BACON WRAPPED SHRIMP - \$15

Four jumbo shrimp wrapped in smoked bacon, fried to a golden brown, drizzled with BBQ sauce and served on creamy herb polenta.

ARTICHOKE GRATIN - \$14

Warm house-made artichoke dip served with fresh deep-fried flour tortilla chips.

CRISPY CALAMARI - \$15

Lightly bread and fried golden, served with marinara and lemon wedges.

PORK BELLY SKEWERS - \$15

Slowly-braised marinated pork, skewered and pan-fried and drizzled with Thai peanut sauce.

SOUPS & SALADS

CHICKEN WILD RICE - \$7

Rich, creamy soup made with chicken, smoked bacon, and Minnesota wild rice.

SEVEN FIRES HOUSE - \$8

Crisp spring greens, seedless cucumbers, tomato confetti, julienned carrots, and topped with house-made croutons.

SOUP DU JOUR - \$7

Please ask your server for today's selection.

CAESAR - \$8

Hand-cut romaine hearts tossed with our Caesar dressing, tomato, bacon, house-made croutons and shaved parmesan cheese.

SEVEN FIRES SPECIALTIES

All entrees, except pastas, are served with assorted breads, vegetable of the day, and choice of baked potato, mashed potatoes, smoked gouda au Gratin with applewood bacon, steak fries or four-grain rice pilaf, unless noted.

CHEF'S PASTA SPECIAL—\$26

Please ask your server for today's selection.

WAGYU BURGER - \$19

10-oz. ground Wagyu, grilled to order, your choice of Swiss, cheddar or American cheese, served with lettuce, tomato, onion and a side of bacon jam on a toasted ciabatta bun with steakhouse fries.

CHAMPAGNE CHICKEN - \$25

Boneless grilled chicken breast sautéed with fresh herbs, garlic, shallots and champagne, finished with a chicken velouté sauce.

PORK TENDERLOIN MEDALLIONS - \$28

One pound grilled center cut pork tenderloin medallions served with mashed potatoes and our roasted pork gravy with a side of house-made apple sauce.

CHICKEN MARSALA- \$26

Boneless chicken breast sautéed with wild mushrooms served on a rich Marsala demi sauce.

BLACKENED BEEF TIPS - \$27

10 ounces of tender beef tips tossed in our house-made seasoning, grilled, and drizzled with our Béarnaise sauce.

BRAISED SHORT RIBS - \$29

Slow-simmered beef ribs served with mashed potatoes, vegetable and topped with a rich demi-glace.

ST. LOUIS PORK RIBS

Lightly smoked, grilled tender ribs, smothered in our house-made BBQ sauce.

1/2 Rack \$23 Full Rack \$31

LIVER & ONIONS - \$22

Fresh sautéed calf liver with onions and smoked bacon, served with mashed potatoes, a side of roasted beef gravy and daily vegetable.

18% gratuity will be added to all tables of six or more.



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

FROM THE GRILL

STEAK DIANE - \$29

Twin beef tenderloins, sautéed lightly with woodland mushrooms and topped with a rich veal demi-glace reduction.

PETITE FILET - \$36

6-oz. petite filet, broiled to perfection.

PRIME RIB

12-oz. Queen Cut \$29 **16-oz. King Cut \$35**
Slow roasted prime rib of beef, with au jus and fresh horseradish sauce.

NEW YORK STRIP LOIN - \$35

A 18-oz. hand-trimmed choice strip loin, nestled on a bed of onion straws.

SEVEN FIRES RIBEYE - \$40

A 18-oz. hand-cut, marbled ribeye, served with a grilled crust of steak seasoning.

OLD # 7 - \$30

12-oz. sirloin, marinated in our bourbon sauce and grilled to perfection.

FILET MIGNON - \$42

Hand-cut 10-oz. tenderest of steaks, grilled to perfection and served on house-made demi glace.

PORTERHOUSE STEAK - \$45

22-oz. combination of tenderloin and strip loin, grilled to perfection, a steak lovers favorite.

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

FROM THE WATERS

CEDAR PLANKED SALMON - \$27

Grilled fresh Atlantic salmon with a hint of cedar, served on a lemon zest Beurre blanc.

WALLEYE - \$28

Fresh walleye fillet from the cold Canadian waters, served pan-fried or broiled with lemons and house-made tartar sauce.

BAKED STUFFED SHRIMP - \$28

Jumbo shrimp topped with sweet lump crab meat and Béarnaise sauce.

SHRIMP AND SCALLOP SKEWERS - \$37

Fresh jumbo shrimp and sweet scallops broiled and served on a bed of four-grain rice pilaf, served with drawn butter.

TWIN LOBSTER TAILS - \$44

2—6-oz. cold water lobster tails topped with scampi butter, served with drawn butter.

Add a single tail to any entrée for \$20.

All entrees, except pastas, are served with assorted breads, vegetable of the day, and choice of baked potato, mashed potatoes, smoked gouda au Gratin with applewood bacon, steak fries or four-grain rice pilaf, unless noted.

SIDES

VEGETABLE OF THE DAY - \$4
SAUTÉED WOODLAND MUSHROOMS - \$5
SAUTÉED ONIONS - \$4

MASHED OR BAKED POTATO - \$5
STEAK FRIES - \$5
SMOKED GOUDA AU GRATIN - \$6

DESSERTS

TIRAMISU - \$8
NEW YORK CHEESECAKE - \$8
FIVE HIGH CHOCOLATE CAKE - \$8

RED VELVET CAKE - \$9
SALTED CARAMEL CRUNCH CAKE - \$9
CARROT CAKE - \$9

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