



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

APPETIZERS

BRUSCHETTA | \$8

Olive Oil Brushed on Toasted Artisan Bread topped with House Made Concasse and Melted Fresh Mozzarella

BLACKENED TENDERLOIN BITES | \$10

Blackened Tenderloin of Beef, Served with Béarnaise Sauce, Mashed Potatoes and Artisan Bread

SHRIMP COCKTAIL | \$10

Four Jumbo Shrimp Poached in a Court Bouillon and Chilled, Served with House Made Cocktail Sauce and Lemon

JUMBO LUMP CRAB CAKES | \$10

Served with Remoulade Sauce

BACON WRAPPED SHRIMP | \$13

Four Jumbo Shrimp Wrapped in Smoked Bacon, Brushed with BBQ Sauce and Grilled
Served with Creamy Herb Polenta

SOUPS

CHICKEN WILD RICE | \$6

Rich Creamy Soup made with Airline Chicken, Smoked Bacon, and Minnesota Wild Rice

SOUP DU JOUR | \$6

Please ask your server for today's selection

SEVEN FIRES SPECIALTIES

CHEF'S PASTA SPECIAL

Please ask your server for today's selection

CHICKEN OSCAR | \$19

Boneless Grilled Chicken Breast topped with Tender Asparagus Spears and Béarnaise Sauce

PORK TENDERLOIN | \$22

One Pound Grilled Center Cut Tenderloin served with Mashed Potatoes and Our Roasted Pork Gravy and a Side of House Made Apple Sauce

STUFFED CHICKEN BREAST | \$23

Airline Boneless Chicken Breast, Filled with Wild Rice, Granny Smith Apples, Sundried Cranberries and Topped with A Rich Chicken Veloute

TWO DOUBLE CUT LAMB CHOPS | \$28

Free Range Colorado Lamb, dry aged and accented with Rosemary and Demi-glace

ST LOUIS PORK RIBS

Lightly Smoked, Grilled Tender Ribs, Smothered in our House Made BBQ Sauce

1/2 Rack	\$18
Full Rack	\$26

SIDE SALADS

SEVEN FIRES HOUSE SALAD | \$5

Crisp Spring Greens, Seedless Cucumbers, Roma Tomato Confetti, Julienned Carrots and Topped with House Made Croutons

CAESAR | \$6

Hand-cut Romaine Hearts tossed with Our Caesar Dressing, Tomato, Bacon, Fresh Croutons and Shaved Parmesan Cheese



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All entrees, except pastas, are served with Fresh Baked Bread, Vegetable of the Day and Choice of Baked Potato, Mashed Potatoes, Smoked Gouda Au Gratin with Applewood Bacon, Steakhouse Fries or Four-Grain Rice Pilaf

FROM THE GRILL

STEAK DIANE | \$25

Twin Beef Tenderloins, Sautéed Lightly with Woodland Mushrooms and Topped with a Rich Veal Demi-Glace Reduction

TENDERLOIN | \$29

6 oz Petite Filet, Grilled to Order

PRIME RIB

Slow Roasted Prime Rib of Beef, with Au Jus or Fresh Horseradish Sauce

12 oz Queen Cut \$26

16 oz King Cut \$31

NEW YORK STRIP LOIN | \$30

A 16 oz Choice New York, Nestled on a Bed of Onion Straws

SEVEN FIRES RIBEYE | \$32

A 16 oz Hand Cut, Marbled Ribeye, Served with a Grilled Crust of Steak Seasoning

FILET MIGNON | \$34

Hand Cut 8 oz Tenderloin, Wrapped in Bacon and Cooked to Order

PORTERHOUSE STEAK | \$38

A True Steak Lovers Choice; 20 oz, Served to Perfection

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

FROM THE WATERS

CATCH OF THE DAY

Please ask your server for today's selection

CITRUS CRUSTED BAKED COD | \$18

Topped with Japanese Bread Crumbs, Fresh Citrus Zest, and Served on Creamy Dill Butter Sauce

WALLEYE | \$25

Fresh Walleye Fillet from the Cold Canadian Waters,
Served Pan Fried with Slivered Lemons and House Made Tartar Sauce

SEAFOOD ALFREDO | \$28

Spinach Fettuccine Tossed in Alfredo Sauce with Diced Roma Tomatoes, Sliced Black Olives, Sweet Bermuda Onions and Topped with Broiled Jumbo Shrimp, Bay Scallops, Freshly Grated Parmesan Cheese and Scallions

BAKED STUFFED SHRIMP | \$28

Jumbo Shrimp Topped with Sweet Lump Crab Meat and Béarnaise Sauce

LOBSTER TAIL - Market Price

One Pound Cold Water Lobster Tail, Lightly Poached and Brushed with Scampi Butter

SIDES

VEGETABLE OF THE DAY | \$4

SAUTÉED WOODLAND MUSHROOMS | \$5

ASPARAGUS | \$6

No parties greater than 6 | Reservations Only