

TERRACE ROOM

STARTERS

SHRIMP COCKTAIL 18 GF
Cocktail Sauce, Fresh Lemon

CHARCUTERIE AND CHEESE 26
Prosciutto, Finochhiona, Lonzino
Shrophshire Blue, Ewephoria Sheep's Milk Gouda, Saint Andre Triple Crème Brie
Honey Comb, Olive Relish, Oven Toasted Baguette Crostini

SEASONAL SQUASH BISQUE 8 GF
Cinnamon Scented Croutons

POTATO PANCAKES 10
Bacon Jam, Pearl Onion, Apple Horseradish Cream, Espelette

CHARRED GRAPEFRUIT AND BEET SALAD 10 GF
Kale, Blueberry Goat Cheese, Pistachio, Preserved Lemon Vinaigrette

GRILLED CAESAR 12 GF
Baby Gem Lettuce, Bitter Greens, White Anchovy, Foccacia Croutons, Caesar Dressing

SALAD ENHANCEMENTS
Grilled Chicken Breast 9 GF
Grilled Loch Duart Salmon 19 GF
5oz Grilled New York Strip 24 GF

ENTREES

12oz SEVEN HILLS NEW YORK STRIP STEAK* 48 GF
Boursin Whipped Potato, Chef's Selection of Vegetable, Chimichurri Sauce

GRILLED LOCH DUART SALMON* 36 GF
Potato Latkes, Charred Cucumber and Radish, Pickled Shallots, Togarashi, Blood Orange Espuma

MAPLE MUSTARD GLAZED DUROC PORK TENDERLOIN 35 GF
Apple Parsnip Silk, Brussels Sprouts, Baby Carrots, Sour Cherry Aigre-Doux

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 24 GF
Cambozola Cheese, Balsamic Braised Onions, Fig Jam, Watercress

TRUFFLE CHICKEN POT PIE 29
Tender Chicken, Wild Mushrooms, Rutabaga, Turnips, Pastry

CURRY ROASTED ROOT VEGETABLES 22 GF,V
Winter Greens, Garbanzo Bean Stew, Golden Raisin Red Chutney, Cilantro

DESSERTS

BANANA FOSTER CRÈME BRÛLÉE 11 GF
Brown Sugar Cookie, Cruzan Rum Reduction

PERSIMMON AND GINGER TRIFLE 11
Pound Cake, Lemon Curd

FLOURLESS CHOCOLATE CAKE 11 GF
Roasted Cocoa Nibs, Pink Peppercorn Crème Anglaise

V = Available vegan GF = Can be prepared gluten free

*Item indicated are cooked to order, consuming raw or undercooked beef, trout may lead to foodborne illnesses, especially if you have certain medical conditions.