

TERRACE ROOM

STARTERS

CHARCUTERIE AND CHEESE 26

Prosciutto, Finocchiona, Lonzino
Firefly Farm's Black and Blue, Ewephoria Sheep's Milk Gouda, Saint Andre Triple Crème Brie
Honeycomb, Olive Relish, Grilled Sourdough Focaccia

ROASTED CARROT AND APPLE BISQUE 9 GF

Curried Pumpkin Seeds, Balsamic, Crème Fraiche

WINTER SQUASH HUMMUS 15 GF, VEG

Crispy Brussels Sprouts, Radish, Basil, Grilled Naan, Crackers

CRISPY BRUSSELS SPROUTS 12 VEG

Whipped Feta Cheese, Balsamic Reduction, Honey

GRILLED CAESAR 12 GF

Baby Gem Lettuce, Bitter Greens, White Anchovy
Focaccia Croutons, Caesar Dressing

SALAD ENHANCEMENTS

Pan Seared Chicken Breast 12 GF

Grilled Spice-Rubbed Shrimp 18 GF

Grilled Loch Duart Salmon* 21 GF

5oz Grilled New York Strip* 25 GF

ENTREES

12oz SEVEN HILLS NEW YORK STRIP* 54 GF

Boursin Whipped Potato, Chef's Selection of Vegetable, Au Poivre

CEDAR PLANK ROASTED LOCH DUART SALMON* 39 GF

Wild Mushroom Farro Risotto, Asparagus, Pickled Mustard Seeds, Sherry Gastrique

MAPLE MUSTARD GLAZED DUROC PORK TENDERLOIN* 36 GF

Apple Parsnip Silk, Crispy Brussels Sprouts, Baby Carrots, Sour Cherry Aigre Doux

SMOKED CHICKEN AND WINTER VEGETABLE POT PIE 28

Squash, Radish, Collard Greens, Velouté, Puff Pastry

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 25 GF

St. Andre Brie, Sour Cherry Chutney, Crispy Bacon, Arugula, Seasoned Fries

Enhance to Truffle Parmesan Fries 4

HEIRLOOM POTATO GRATIN 25 VEG, V, GF

Marinated Kale, Roasted Mushrooms, Cashews, Silken Tofu Mustard, Vegetable Demi-Glace

DESSERTS

ALMOND-PEAR CRÈME BRÛLÉE 12 GF

Pear Chutney, Almond Crunch, Marcona Almonds, Ginger Ale Gelée

FLOURLESS CHOCOLATE CAKE 12 GF

Roasted Cocoa Nibs, Pink Peppercorn Crème Anglaise

V = Available vegan VEG = Available vegetarian GF = Can be prepared gluten free

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