

# Seven

Open Monday – Saturday, 5:30 pm to 9:30 pm

## APPETIZERS

Asparagus Mille Feuille .....	\$13
Sun-dried Tomato Jam, Puff Pastry, Hollandaise au Gratin	
Carpaccio of Black Angus Beef Tenderloin .....	\$18
Mango Habanero Salsa, Shaved Parmesan, Micro Greens	
Heirloom Tomato, Fresh Buffalo Mozzarella .....	\$15
Select Heritage Tomato, Aged Balsamic, Basil Oil	
Sea Scallops .....	\$19
Horseradish Cream, Sautéed Baby Spinach, Dried Iberico Ham	
Yellow Fin Tuna & Foie Gras .....	\$19
Thinly Layered Tuna, Foie Gras Terrine, Toasted Baguette, Shallot & Pepper Vinaigrette	
Salt & Pepper Calamari .....	\$14
Cornmeal Crust, Tamarind Dip	

## SOUPS & SALADS

Chilled Gazpacho .....	\$11
Spiced Lobster Bisque .....	\$13
Cesar Isla Salad .....	\$9
Heart of Romaine, Parmesan Crouton, Shaved Parmesan, House Dressing	
Mixed Greens .....	\$9
Baby Lettuce, Campari Tomatoes, Shallots, Orange & Grain Mustard Vinaigrette	

## VEGETARIAN

Caribbean Curried Vegetables .....	\$24
Yellow Coconut Curry, Coconut Peas & Rice, Habanero Pepper	
Mediterranean Vegetable Stuffed Ravioli .....	\$24
Feta Cheese, Champagne Beurre Blanc	

## ENTRÉES

Jerk Braised Pork Belly .....	\$33
Sautéed Baby Spinach, Mango, Sweet Potato Purée	
Rum Butter Poached Local Lobster .....	\$39
Vegetable Spaghetti, Heart of Palm	
Roasted Rack of New Zealand Lamb .....	\$37
Saffron & Chili Spiced Ratatouille, Goat's Cheese Won Ton, Thyme Jus	
Seared Yellow Fin Tuna .....	\$38
Purée of Celeriac Root, Iberico Ham, Green Peppercorn Sauce	
Wild Atlantic Halibut .....	\$36
Herb Crusted, Spiced Pumpkin, Roasted Cherry Tomato, Citrus Beurre Blanc	
House Made Stone Crab Ravioli .....	\$28
Champagne Beurre Blanc	

## GRILLS

Black Angus Beef Tenderloin .....	\$37
Black Angus Beef Strip Loin .....	\$33
Free Range Breast of Chicken .....	\$29
All served with Creamed Potato, Roasted Cherry Tomato & Natural Jus	
Extra Large Shrimp .....	\$36
Local & Fresh from the Sea .....	\$29
Fresh Local Lobster .....	\$36
All served with Coconut Peas & Rice, Roasted Cherry Tomato & Maitre Rum Butter	

## SIDES

Coconut Peas & Rice .....	\$6
Macaroni Pie .....	\$6
Seasonal Buttered Vegetables .....	\$6

