

SEVENTH & DOLORES

Dinner

831-293-7600

SE Corner of Seventh & Dolores, Carmel

Crudo & Cocktails

Kampachi Crudo <i>Lemon Ginger Emulsion, Fresno Chilies, Crispy Shallots</i>	\$16
One Eyed Jack* <i>Chicken Egg, Siberian Caviar, Chives & Crème Friache</i>	\$44
Grand Tower <i>Chef's Selection of Poached Prawns, Raw Oysters, Maine Lobster & Tuna Crudo Spears</i>	\$88
Ultimate Tower <i>Chef's Selection of Poached Prawns, Raw Oysters, Maine Lobster, Scallop Crudo Spoons, Imperial Caviar Service</i>	\$175
Ahi Tuna Tartare* <i>Puttanesca Spiced, Green Garlic Aioli, Seeded Crackers</i>	\$21
Prawn Cocktail <i>House Cocktail Sauce, Lemon</i>	3 - \$15 5 - \$25
7D Maine Lobster Cocktail <i>Shellfish Aioli, Fine Herbs</i>	\$28

Soup & Salad

Gem Lettuces* <i>Red & Green Gem Lettuce Hearts, Whole Grain Mustard & Apple Dressing, Candied Walnuts & Duck Fat Croutons</i>	\$13
1200° Onion Soup* <i>Comté Crouton</i>	\$12
Grilled Endive & Persimmon <i>Pomegranate, Pine Nuts, Beemster Cheese</i>	\$15
Beet & Almond Three Ways <i>Golden Beets, Red Beets, & Chioggia Beets, Almonds, Lemon Cumin Relish, Fennel, Micro Basil</i>	\$16

Starters

Freshly Baked Parker House Rolls* <i>Cultured Butter</i>	\$4
Everything Spiced Onion Strings <i>Chive & Caper Remoulade</i>	\$10
Charred Octopus <i>Coconut-Curry Butter, Bok Choy, Mint, Basil, Cilantro, Pickled Chilies & Toasted Coconut</i>	\$18
Baked Dungeness Crab Cake* <i>Charred Lemon Vinaigrette & Chive Remoulade</i>	\$24
Roasted Marrow Bones* <i>Shaved Trumpet Mushrooms, House Sourdough, Saba</i>	\$19
Crispy Veal Sweetbreads <i>Tabasco Butter Jus, Celery & Fennel Salad, Blue Cheese Crema</i>	\$18
Fried Calamari <i>Fried Lemon & Caper Berries</i>	\$16
Hand-Cut Steak Tartare <i>Capers, Shallots, Mustard & Egg Yolk, Hand-Cut Kennebec Potato Chips</i>	\$20
<i>Additions: Polanco Caviar</i>	+\$32
<i>Half Maine Lobster Tail</i>	+\$24

*Indicates gluten in the dish. Most recipes are gluten free, but our kitchen is not.
**Please be aware, eating raw and undercooked meats or seafood could increase the chances of a foodborne illness.

Niman Ranch	
21 Day Wet Aged Steaks	
6 oz. Petite Filet Mignon	\$43
14 oz. New York Strip Loin	\$49
10 oz. Filet Mignon	\$65
36 oz. Porterhouse	\$92
28 Day Dry Aged Steaks	
20 oz. Kansas City Steak	\$66
Hand-Cut Rib Steak	Mkt
Racks & Chops	
Rack of Lamb	\$44
Double-Cut Pork Chop	\$33
Smoked Bone-In Short Rib	Mkt
Cherry Tomato Gastrique	

Sauces & Additions

Bordelaise	Brandy Peppercorn	Creamed Horseradish
Mustard Jus	Bleu Cheese Crusted	Petite Maine Lobster Tail +\$28
Anchovy Butter	Brown Butter Bearnaise	

Side Dishes

Triple Cream Potato Purée	\$9
Lobster Mac & Cheese*	\$12
Fresh Macaroni, Fontina Béchamel, Lobster Knuckles	
Curried Cauliflower	\$10
Black Tahini Feta Purée, IPA Soaked Raisins, Yogurt & Fennel	
Broccolini*	\$9
Almond Romesco, Lemon & Piment d’Espelette	
Belgian Style Fries	\$8
Truffle Aioli	
Roasted Eggplant	\$9
Carrot Harissa, Feta, Garlic Chip & Herb Salad	
Button Mushrooms	\$9
Braised in Sherry Wine	
Greens & Beans	\$10
Baker’s Bacon & Pickled Red Onions	

Entrées

The Burger*	\$26
Niman Ranch Dry Aged Beef, Filet Mignon, Whipped Bone Marrow, Cognac Roasted Onions, Comté, Roasted Tomato & Aioli, Toasted Brioche	
Tenderloin Tip Beef Stroganoff*	\$32
Handmade Pappardelle Pasta, Carrots, Trumpet Mushrooms & Peppercorn Sauce	
Crispy Skin Black Bass	\$39
Clams, Calamari, Butter Beans, Warm Winter Chicories, Capers Raisin Purée	
Seared Bristol Bay Scallop	\$39
Baby Artichokes, Crisp Prosciutto, Lemon Mousseline, Strawberry	
Steak Frites	\$36
10 oz. Marinated Hanger Steak, Bearnaise Mayo, Sauce Bordelaise	
Half Roasted Mary’s Chicken	\$38
Roasted Potatoes, Greens, Natural Jus	

Vegan Options

Broccolini* <i>Almond Romesco, Lemon & Piment d'Espelette</i>	\$9
Roasted Eggplant <i>Carrot Harissa, Garlic Chip & Herb Salad</i>	\$9
Freekeh & Hummus Bowl* <i>Harissa Roasted Eggplant, Freekeh Salad, Crispy Ancient Grains</i>	\$21
Harvest Bowl <i>Quinoa and Black Rice, Roasted Broccolini, Cauliflower, Frisee, Radiccio, Herb Vinaigrette, Pistachios & Seeds</i>	\$23
Beet & Almond Three Ways <i>Golden Beets, Red Beets, & Chioggia Beets, Almonds Lemon Cumin Relish, Fennel, Micro Basil</i>	\$16
Seasonal Sorbet <i>Fresh Fruit</i>	\$10

About Our Sourcing

We are committed to serving you fresh, sustainable, and delicious ingredients. Local farms provide excellent, seasonal produce. We work with local fishmongers and sustainable aquacultures to provide the best quality seafood and shellfish.

Our meats come from Niman Ranch, a network of small, independent US farmers. All their products are Certified Humane Raised and Handled®. Taste the difference, and enjoy.

*Indicates gluten in the dish.

Most recipes are gluten free, but our kitchen is not.

Due to the drought, water is available on request only. We proudly serve San Benedetto sparkling & Evian still water. Gratuity included for parties of six or more. Menu is subject to seasonal changes.

Please be aware, eating raw and undercooked meats or seafood could increase the chances of a foodborne illness.

Executive Chef Tom Snyder, Sous Chef Bryan Copp