

# APPETIZERS

## CALAMARI

LIGHTLY FLOURED & FRIED, THEN TOSSED WITH CHERRY & PEPPERONCINI PEPPERS, SERVED WITH HOUSE-MADE SPICED MARINARA 14

## JUMBO CRAB CAKE

MARYLAND JUMBO LUMP BLUE CRAB CAKE HAND-CRAFTED & SERVED WITH A LEMON-CAYENNE REMOULADE 14

## TENDERLOIN TIPS

ROQUEFORT CREAM SAUCE, DEMI-GLACÉ & MASHED YUKON POTATOES 12

## BRUSCHETTA

FRESH BLEND OF ROMA TOMATOES, SWEET BASIL, BALSAMIC VINEGAR & EXTRA-VIRGIN OIL SERVED WITH TOASTED CIABATTA 8

## SAUTÉED FIRECRACKER SHRIMP

DYNAMITE JUMBO SHRIMP WITH A SEVEN-SPICE SAUCE 13

## "7" SLIDERS

THREE SUCCULENT BEEF SLIDERS WITH SMOKED CHIPOTLE & WASABI AIOLI 10

## ESCARGOT

A STEAKHOUSE CLASSIC 12

## MUSSELS

PRINCE EDWARD ISLAND MUSSELS STEAMED WITH OUR COCONUT CHILI-LIME BROTH 12

## BEEF CARPACCIO

THIN PRIME BEEF TENDERLOIN SERVED WITH ARUGULA, SHAVED PARMESAN & EXTRA-VIRGIN OLIVE OIL 14

## SAUSAGE & PEPPERS

SPICED ITALIAN SAUSAGE SAUTÉED WITH ROASTED BELL PEPPERS, OLIVE OIL, GARLIC, PARMESAN CHEESE & OUR HOUSE-MADE SPICED MARINARA SAUCE 10



# CHILLED SEAFOOD

## SHRIMP COCKTAIL

JUMBO PRAWNS ACCOMPANIED WITH DECADENT SAUCES: SMOKED CHILE, LEMON BASIL AIOLI & TRADITIONAL COCKTAIL SAUCE 18

## BIG EYE TARTAR

FRESH SUSHI-GRADE TUNA DELICATELY TOSSED WITH HABANERO PEPPERS, MIGNONETTE & SOY SAUCE 14

## EAST VS WEST

CHOICE OF EAST OR WEST COAST OYSTERS, MIGNONETTE, TABASCO & LEMON 3.50 EACH | MINIMUM 2

## SEAFOOD TOWER

COLD WATER LOBSTER TAIL, KING CRAB LEGS, OYSTERS, JUMBO BLUE CRAB & JUMBO TIGER PRAWNS. SERVED WITH CLASSIC COCKTAIL SAUCE & FRESH HORSERADISH ~ MARKET PRICE

## THE COLOSSAL SEAFOOD TOWER

~ MARKET PRICE



FOR PRIVATE EVENTS AND THE SEVEN IN THE CITY CATERING, PLEASE CALL US AT 612.746.1714 OR EMAIL US AT EVENTS@7MPLS.COM

# SOUPS SALADS

FRENCH ONION 10

LOBSTER BISQUE 10

## STEAKHOUSE COBB

ROMAINE, TOMATO, EGG, BACON, BLEU CHEESE, CHICKEN & AVOCADO SERVED WITH OUR HOUSE VINAIGRETTE 12

## WEDGE SALAD

ORGANIC BABY ICEBERG WITH AGED BLEU CHEESE, VINE RIPENED TOMATOES, CUCUMBERS & CARROTS, TOPPED WITH BACON & BLEU CHEESE DRESSING 9

## GOLDEN BEETS

TANTALIZING ROASTED BEETS TOPPED WITH CARAMELIZED ONIONS & ARUGULA WITH GOAT CHEESE, SEA SALT & A BALSAMIC REDUCTION 8

## HOUSTON

CHOPPED ICEBERG LETTUCE, APPLEWOOD BACON, SHREDDED CARROT, RADISH, RED CABBAGE, TOMATO, CHEDDAR CHEESE & EGG SERVED WITH A WARM HONEY MUSTARD BACON DRESSING 8

## FIELD GREENS

SPRING GREENS & SHAVED FENNEL SERVED WITH GORGONZOLA CHEESE & SEVEN'S BALSAMIC VINAIGRETTE 8

## CAESAR

GRILLED ROMAINE HEARTS DRIZZLED WITH A HOUSE-MADE CAESAR DRESSING, TOPPED WITH CROUTONS & FRESH AGED PARMESAN 8 ~ ANCHOVIES UPON REQUEST

## CAPRESE

THE ITALIAN CLASSIC ~ HAND-PULLED FRESH MOZZARELLA, VINE RIPENED TOMATO, FRESH SWEET BASIL, OLIVE OIL & BALSAMIC GLACÉ 11

# PASTA ENTRÉES

## FETTUCCINI ALFREDO

FETTUCCINI TOSSED IN A CREAMY CLASSIC ALFREDO SAUCE 15  
ADD GRILLED CHICKEN 6 | ADD PAN-SEARED TIGER PRAWNS 9

## LOBSTER LINGUINI

ONE-HALF NORTH ATLANTIC LOBSTER, JUMBO PRAWNS, BABY SHRIMP & MUSSELS TOSSED WITH ROASTED GARLIC, BASIL & OUR HOUSE-MADE MARINARA 38

## LINGUINI CON GAMBERI

SAUTÉED JUMBO PRAWNS, FRESH GARLIC, BASIL & LINGUINI TOSSED IN A LIGHT TOMATO SAUCE 24

## CHICKEN CANNELLONI

FRESH PASTA TUBES FILLED WITH GRILLED CHICKEN, RICOTTA & MASCARPONE CHEESE, CRIMINI MUSHROOMS, SPINACH & A DASH OF TRUFFLE OIL SIMMERING IN ALFREDO CREAM SAUCE 22

## SEAFOOD PASTA

PAN-SEARED SHRIMP, SCALLOPS, CLAMS, CRAB MEAT, ROASTED TOMATOES, SPINACH, OREGANO & BASIL TOSSED IN OUR LOBSTER CREAM SAUCE WITH LINGUINI NOODLES 26

## SEAFOOD CANNELLONI

A SEAFOOD BLEND OF SHRIMP, SCALLOPS & CLAMS MIXED WITH MASCARPONE & CREAM CHEESE ALL WRAPPED IN PASTA WITH BRANDY CREAM SAUCE 24

# RAVIOLI

HAND-MADE PASTA SHEETS HOUSE CRAFTED INTO ONE OF OUR SIGNATURE RAVIOLI DISHES

## LOBSTER

EGG PASTA RAVIOLI PILLOWS STUFFED WITH LOBSTER MEAT & MASCARPONE CHEESE WITH A RICH LOBSTER CREAM SAUCE 31

## BUTTERNUT SQUASH

SPINACH PASTA STUFFED WITH ROASTED BUTTERNUT SQUASH, MASCARPONE CHEESE, CREAM CHEESE & PARMESAN CHEESE SERVED IN A SAGE BROWN BUTTER SAUCE 20

## WILD MUSHROOM

CRIMINI & PORCINI MUSHROOMS BLENDED WITH MASCARPONE & CREAM CHEESES, STUFFED IN A HOMEMADE TOMATO PASTA PILLOWS, GLAZED IN A SWEET BRANDY CREAM SAUCE 21

# SEVEN'S STEAKS



1881 OMAHA BEEF ~ AN AMERICAN TRADITION OF GREAT TASTE!  
LOCALLY RAISED & WET-AGED FOR 35 DAYS, THE TOP CHOICE  
HEREFORD & ANGUS BEEF CROSS, "BLACK BALDIES" ONLY  
QUALIFY FOR THIS ELITE LABEL ... THESE TWO BREEDS ARE THE  
WORLD'S FINEST BEEF QUALITY FOR CONSISTENTLY  
SUPERIOR TASTE & TENDERNESS!

## PORTERHOUSE

1881 FILET & NEW YORK STRIP  
~ THE BEST OF BOTH WORLDS  
24 OZ. 47

## 1881 KC STRIP

21 OZ. BONE-IN STRIP LOIN 45

## BONE-IN FILET MIGNON

14 OUNCES OF THE WORLD'S  
FINEST 1881 STEAK 56

## 1881 PICAÑHA

16 OZ. BRAZILIAN-CUT TOP  
SIRLOIN GRILLED & TOPPED  
WITH A ROASTED GARLIC OIL  
INFUSION 35

## NEW YORK STRIP

14 OUNCES OF AN 1881  
AMERICAN CLASSIC 40

## BONE-IN RIBEYE

22 OZ. MARBLED 1881 RIBEYE  
PERFECTION 48

## 1881 FILET MIGNON

THE LEANEST & MOST TENDER  
CUT OF BEEF AVAILABLE WITH  
THE MOST ROBUST FLAVOR  
GUARANTEED TO PLEASE  
8 OZ. 39 | 12 OZ. 49

## ADDITIONS

HONEY BOURBON SAUCE 3

ROQUEFORT CRÈME 3

CREAMY HORSERADISH 3

"7 STYLE" 10

BÉARNAISE 3

SAUTÉED CRIMINI MUSHROOMS 5

## HOUSE SPECIALTIES

### SALMON

SIMPLY GRILLED, FRESH CAUGHT SEASONAL SALMON SERVED WITH  
OUR SEAFOOD RISOTTO & SAUTÉED ASPARAGUS 27

### CHICKEN

FLAME-GRILLED, FRESH HERB & GARLIC MARINATED CHICKEN  
BREASTS, SERVED WITH SEASONAL VEGETABLES 21

### AHI TUNA

PEPPERCORN CRUSTED #1 GRADE SUSHI TUNA FILET SERVED OVER  
WHOLE WHEAT PASTA WITH A SESAME VINAIGRETTE, MISO GLAZE &  
HOT MUSTARD 32

### PAN-SEARED SALMON

SEASONAL FRESH CAUGHT, PAN-SEARED & TOPPED WITH OUR SAVORY  
LOBSTER SAUCE, SERVED WITH GARLIC BABY SPINACH & MASHED  
POTATOES 27

### CITRUS GINGER SEA SCALLOPS

PAN-SEARED SCALLOPS TOSSED IN OUR GINGER CITRUS GLAZE,  
SERVED ON A BED OF HEARTY RICE NOODLE SALAD 30

### BLACKENED SCALLOPS

CAJUN SEASONED PAN-SEARED SCALLOPS WITH SPINACH, MARINATED  
CUCUMBER & PORT WINE REDUCTION 30

### SEA BASS

GOLDEN PAN-ROASTED IN A TOMATO CAPER RELISH, SERVED WITH  
FRESH ASPARAGUS & CHAMPAGNE BEURRE BLANC 34

### HALIBUT

PAN-SEARED & SERVED WITH A ROASTED CARROT RISOTTO &  
A GOLDEN RAISIN BEURRE BLANC 30

### NORTH AMERICAN WALLEYE

PAN-SEARED OR CLASSIC CRISP BATTERED, SERVED WITH SEASONAL  
MINNESOTA WILD RICE & SAUTÉED ASPARAGUS 28

### CHICKEN SCALLOPINI

PAN-SEARED WITH ROASTED YUKON GOLD POTATOES & BABY CARROTS IN  
A CHAMPAGNE BUTTER OR MARSALA MUSHROOM SAUCE 22

### HERB-CRUSTED RACK OF LAMB

RACK OF LAMB SERVED PAN-ROASTED WITH YUKON GOLD MASHED  
POTATOES & A ROSEMARY DEMI GLACÉ ~ MARKET PRICE

### PORK CHOP

DOUBLE-CUT CHOP SERVED WITH PURPLE PERUVIAN MASHED  
POTATOES, SAUTÉED ASPARAGUS & A BASIL DEMI GLACÉ 28

### NICK'S PRIME BURGER

SEARED GROUND PRIME BEEF SERVED "NICK-STYLE" WITH GRILLED  
ONIONS, BACON, AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE  
& SPECIAL SAUCE 12

## FILETS



### 1881 OMAHA SEVEN FILET

8 OZ. TENDERLOIN TOPPED WITH LUMP  
CRAB, DRIZZLED WITH OUR SIGNATURE  
HONEY BOURBON BUTTER SAUCE 48

### WAGYU KOBE BEEF TENDERLOIN

AMERICAN & AUSTRALIAN RAISED BEEF  
TENDERLOIN GRILLED TO PERFECTION  
2 OZ. MINIMUM | 13 PER OZ.

### NORI CRUSTED FILET

8 OZ. 1881 FILET MIGNON CRUSTED  
WITH TOASTED JAPANESE NORI, WASABI &  
SOY SERVED WITH A WASABI COMPOUND  
BUTTER & PONZU DEMI-GLACÉ 46

## SHELL FISH

### AUSTRALIAN COLD WATER LOBSTER TAIL

BROILED 6 OR 12 OZ. SERVED WITH  
BROCCOLINI | MARKET PRICE

### JUMBO PRAWNS

BROILED WITH DRAWN BUTTER,  
SERVED WITH CHEF'S RISOTTO 36

### KING CRAB LEGS

MARKET PRICE | MINIMUM 1 LB.

## SIDES

### FRIES

TRADITIONAL ~ TRUFFLE  
SEA SALT & MALT VINEGAR 8

### VEGETABLES

SZECHUAN GREEN BEANS  
SAUTÉED CRIMINI MUSHROOMS  
STEAMED ASPARAGUS  
STEAMED BROCCOLINI  
SAUTÉED SPINACH  
CREAMED SWEET CORN 9

### POTATOES

LOADED BACON CHEDDAR MASHED  
MASHED YUKON GOLDS  
HASH BROWNS ~ TRADITIONAL OR SPICY  
LOADED BAKED POTATO  
SWEET POTATOES ~ FRIES OR MASHED 9

### LOBSTER HASH

ROASTED BABY RED'S WITH BÉARNAISE  
SAUCE & LOBSTER MEAT 12

### BLEU CHEESE GNOCCHI

HAND-MADE DUMPLINGS SIMMERED IN AN  
ARTISAN BLEU CHEESE SAUCE 8  
ADD LOBSTER MEAT 4

### TRUFFLE MAC & CHEESE

9 ADD LOBSTER MEAT 4

### SEAFOOD RISOTTO

12