



SEVEN FIRES
STEAKHOUSE

LUNCH MENU

SERVED FROM 11 AM – 3 PM

APPETIZERS

ONION RINGS - \$7

House-made, beer-battered, served with ranch and our spicy mustard.

CHEESE CURDS - \$7

White Wisconsin cheddar, served with house-made ranch dressing.

WHISKEY WINGS - \$11

Marinated in whiskey and soy sauce, served with celery sticks.

JUMBO LUMP CRAB CAKES - \$12

Served with remoulade sauce.

SOUPS AND SALADS

CHICKEN WILD RICE SOUP - \$6

Chicken breast, smoked bacon and Minnesota wild rice.

SOUP DU JOUR - \$6

Please ask your server for today's selection.

SEVEN FIRES HOUSE SALAD - \$8

Crisp spring greens with Roma tomato confetti, seedless cucumbers, shaved radish, julienned carrots topped with house-made croutons. Your choice of dressing.

CAESAR SALAD - \$11

Fresh-cut romaine hearts tossed with our Caesar dressing, tomato, bacon, house-made croutons and shaved Parmesan cheese. ADD: grilled chicken - \$2; shrimp - \$3; steak - \$4

ORIENTAL CHICKEN SALAD - \$11

Sautéed chicken breast tossed with our Asian dressing, served on a bed of mixed greens. Garnished with toasted almonds and Mandarin oranges.

BURGERS

HAMBURGER - \$12

8-ounce ground sirloin, grilled to order, topped with lettuce, tomato and onion on a toasted ciabatta bun and served with steakhouse fries and a pickle spear.

MUSHROOM SWISS BURGER - \$13

8-ounce ground sirloin, grilled to order, topped with sautéed cremini mushrooms and laced Swiss cheese, lettuce, tomato and onion on a toasted ciabatta bun. Includes steakhouse fries and a pickle spear.

BACON CHEESEBURGER - \$14

8-ounce ground sirloin, grilled to order, topped with our thick bacon, your choice of American, Cheddar or Swiss, lettuce, tomato and onion on a toasted ciabatta bun. Includes steakhouse fries and a pickle spear.

PATTY MELT - \$13

8-ounce ground sirloin, grilled to order, topped with sautéed onions, Swiss cheese and thousand island dressing on toasted marble rye. Includes steakhouse fries and a pickle spear.



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HOT SANDWICHES

THE ULTIMATE GRILLED CHEESE - \$14

Melted cheddar, Swiss and American cheese, smoked thick cut bacon, sliced tomatoes, cut avocado and our cilantro mayo on toasted cranberry wild rice bread.

FRENCH DIP - \$13

Shaved prime rib, topped with fried onions, on a toasted hoagie bun, served with Au jus and steak fries.

BARBECUE CHICKEN BREAST - \$13

Grilled chicken breast, thick crisp bacon, cheddar cheese, lettuce, sliced tomato and our house-made barbeque sauce, on a toasted ciabatta bun.

GRILLED HAM AND SWISS - \$12

Shaved ham with laced Swiss cheese on toasted marble rye, served with steak fries.

SHAVED PRIME RIB - \$14

Slow-roasted prime rib, open face on thick cut white bread, served with mashed potatoes and rich beef gravy.

HOT TURKEY - \$13

Roasted turkey breast thin sliced, piled high on a thick cut of white bread, served with mashed potatoes and our roasted turkey gravy.

PLATTERS

SIRLOIN STEAK - \$14

8-ounce choice sirloin, served with coleslaw, steak fries and artisan toast, grilled to order.

FRIED CHICKEN - \$14

Half-chicken, southern fried golden brown, served with coleslaw, steak fries and artisan toast.

CANADIAN WALLEYE - \$16

Freshwater walleye, hand-breaded and fried golden brown, served with coleslaw, steak fries, artisan toast and our house-made tartar sauce.

TEMPURA SHRIMP - \$15

House-made, beer-battered and deep fried shrimp, served with steak fries, coleslaw, artisan toast and our house-made cocktail sauce.

BLACKENED BEEF TIPS - \$14

Tender beef tips tossed in our house-made seasoning, grilled, and drizzled with our Béarnaise sauce, served with mashed potatoes and artisan toast.

DESSERTS

TIRAMISU - \$7

with chocolate sauce and whipped cream.

FIVE HIGH CHOCOLATE CAKE - \$7

with chocolate sauce and whipped cream.

NEW YORK STYLE CHEESE CAKE - \$7

with chocolate or raspberry sauce.

MOLTEN LAVA CAKE - \$7

with vanilla ice cream.

BROWN BUTTER CAKE - \$7

with cinnamon ice cream covered with warm caramel.