

# SPECIALS

SUNDAY, JULY 30 — SATURDAY, AUGUST 5

## LUNCH SPECIAL

*Served 11 AM - 3 PM*

### WILD TURKEY SANDWICH

*Sautéed fresh turkey breast medallions  
brushed with a wild turkey sundried cranberry glaze  
topped with baby arugula, melted Brie cheese and duck bacon  
served on a grilled ciabatta bun*

**\$10**

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## DINNER SPECIAL

*Served 4 PM - CLOSE*

### RAINBOW TROUT

*Pecan-encrusted rainbow trout with a clover honey, bacon glaze  
served on a bed of wild rice, with the daily vegetable*

**\$25**

### OXTAIL

*Braised oxtail with a red wine sauce  
served with homemade wild mushroom gnocchi  
and the daily vegetable*

**\$25**

SEVEN  FIRES  
STEAKHOUSE

*Specials subject to availability and change. Management reserves all rights.*

# SPECIALS

SUNDAY, AUGUST 6 — SATURDAY, AUGUST 12

## LUNCH SPECIAL

*Served 11 AM - 3 PM*

### THE CUBANO PANINI

*Tender roast pork, paired with Black Forest Ham,  
and topped with shaved dill pickles and Swiss cheese.  
Fried green tomatoes top off the sandwich, inside of a  
grilled focaccia roll and served with jalapeño aioli for dipping.*

\$10

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## DINNER SPECIAL

*Served 4 PM - CLOSE*

### KING SALMON

*Fresh King Salmon, lightly smoked with cedar,  
and accented with a lemon thyme hollandaise;  
served on a bed of angel hair pasta, with our daily vegetable.*

\$25

### MIXED GAME GRILL

*Marinated and grilled lamb, pork, and wild boar chops,  
served with dauphinoise potatoes and our daily vegetable.*

\$25

SEVEN  FIRES  
STEAKHOUSE

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# SPECIALS

SUNDAY, AUGUST 13 — SATURDAY, AUGUST 19

## LUNCH SPECIAL

*Served 11 AM - 3 PM*

### BANH MI

*A Vietnamese sandwich of hoisin glazed short rib, topped with lightly pickled red onions, carrot threads, shaved cucumber, and cilantro; served on a grilled French baguette with a nuoc cham dipping sauce.*

**\$10**

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## DINNER SPECIAL

*Served 4 PM - CLOSE*

### VEAL OSCAR

*Tender, milk-fed veal, lightly sautéed and topped with king crab and asparagus; served over a bed of three cheese risotto with asparagus tips and hollandaise.*

**\$25**

### DUCK CASSOULET

*Young maple leaf duck confit with white beans, Tasso ham, and brunoise vegetables, all baked in a rich wine gravy.*

**\$25**

SEVEN  FIRES  
STEAKHOUSE

*Specials subject to availability and change. Management reserves all rights.*

# SPECIALS

SUNDAY, AUGUST 20 — SATURDAY, AUGUST 26

## LUNCH SPECIAL

*Served 11 AM - 3 PM*

### BUFFALO SHRIMP PO BOY

*Lightly breaded shrimp tossed in Cajun sauce, piled into a grilled French baguette, and topped with shaved lettuce and tomato; served with a tangy remoulade sauce for dipping.*

**\$10**

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## DINNER SPECIAL

*Served 4 PM - CLOSE*

### WHITE FISH

*Local white fish fillet, with a light breading of flour and egg, sautéed to a golden brown and topped with a dill beurre blanc; served with toasted orzo and the daily vegetable.*

**\$25**

### VEAL OSSO BUCO

*Veal shanks braised with red wine and herbs to create a rich sauce; served with Yukon gold potatoes and our daily vegetable.*

**\$25**

SEVEN  FIRES  
STEAKHOUSE

*Specials subject to availability and change. Management reserves all rights.*

# SPECIALS

SUNDAY, AUGUST 27 — SATURDAY, SEPTEMBER 2

## LUNCH SPECIAL

*Served 11 AM - 3 PM*

### BISON BURGER

*A grilled half pound blend of bison and beef, served with a fried egg, bacon, and Gruyère cheese, and garnished with lettuce, tomato, and onion on a grilled ciabatta bun.*

**\$10**

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## DINNER SPECIAL

*Served 4 PM - CLOSE*

### VEAL VANESSA

*Tender veal wrapped around lobster medallions, sautéed to a crisp golden brown; topped with Choron sauce and served on a bed of black orzo with our daily vegetable.*

**\$25**

### BEEF WELLINGTON

*Beef tenderloin, cooked sous-vide style, then baked in puff pastry with mushroom duxelles; served with a merlot reduction and our daily vegetable.*

**\$25**

SEVEN  FIRES  
STEAKHOUSE

*Specials subject to availability and change. Management reserves all rights.*