



S E V E N F I R E S
S T E A K H O U S E

APPETIZERS

WHISKEY WINGS - \$11

Wings marinated in whiskey and soy sauce, fried golden brown and served with celery sticks.

BLACKENED TENDERLOIN BITES - \$12

Blackened tenderloin of beef, drizzled with Béarnaise sauce, mashed potatoes and artisan bread.

SHRIMP COCKTAIL - \$12

Four jumbo shrimp poached in a court bouillon and chilled, served with house made cocktail sauce and lemon.

JUMBO LUMP CRAB CAKES - \$12

Served with remoulade sauce.

BACON WRAPPED SHRIMP - \$13

Four jumbo shrimp wrapped in smoked bacon, brushed with barbecue sauce and grilled, served on top of creamy herb polenta.

SOUPS

CHICKEN WILD RICE - \$6

Chicken breast, smoked bacon and Minnesota wild rice.

SOUP DU JOUR - \$6

Please ask your server for today's selection.

SEVEN FIRES SPECIALTIES

CHEF'S PASTA SPECIAL

Please ask your server for today's selection.

SEVEN FIRES FAVORITE - \$16

10 ounce ground sirloin grilled to order, topped with Swiss, Cheddar or American cheese, served with lettuce, tomato, onion on a toasted ciabatta bun with steakhouse fries.

CHAMPAGNE CHICKEN - \$19

Boneless grilled chicken breast sautéed with fresh herbs, garlic, shallots and champagne, finished with a chicken Velouté sauce.

PORK TENDERLOIN - \$22

One pound grilled center cut tenderloin served with mashed potatoes and our roasted pork gravy and a side of house made apple sauce.

STUFFED CHICKEN BREAST - \$23

Airline boneless chicken breast, filled with wild rice, Granny Smith apples, sundried cranberries and topped with a rich chicken Velouté.

BRAISED SHORT RIBS - \$24

Slow simmered beef ribs served with mashed potatoes, vegetable and topped with a rich demi-glace.

ST LOUIS PORK RIBS

Lightly smoked, grilled tender ribs, smothered in our house made barbecue sauce.

Half Rack \$18 Full Rack \$26

SIDE SALADS

SEVEN FIRES HOUSE - \$5

Crisp spring greens, seedless cucumbers, Roma tomato confetti, julienned carrots topped with house made croutons.

CAESAR - \$6

Hand-cut Romaine hearts tossed with our Caesar dressing, tomato, bacon, fresh croutons and shaved Parmesan cheese.



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All entrees, except pastas, are served with fresh baked bread, vegetable of the day and choice of baked potato, mashed potatoes, smoked Gouda Au Gratin with Applewood bacon, steakhouse fries or four-grain rice pilaf.

FROM THE GRILL

STEAK DIANE - \$25

Beef tenderloins, sautéed lightly with Woodland mushrooms and rich Veal Demi-Glace reduction.

TENDERLOIN - \$29

6 ounce petite filet, grilled to order.

PRIME RIB

Slow roasted beef, with au jus or horseradish sauce.

12 ounce Queen Cut \$26

16 ounce King Cut \$31

NEW YORK STRIP LOIN - \$30

16 ounce hand-trimmed choice strip loin, nestled on a bed of onion straws.

SEVEN FIRES RIBEYE - \$32

16 ounce hand-cut, marbled ribeye, served with a grilled crust of steak seasoning.

FILET MIGNON - \$34

Hand-cut 8 ounce tenderloin, wrapped in bacon and cooked to order.

PORTERHOUSE STEAK - \$38

20 ounce steak, grilled to perfection. A true steak lovers choice.

Rare, red cool center | Medium Rare, red warm center | Medium, pink center
Medium Well, slightly pink center | Well, cooked throughout

FROM THE WATERS

CATCH OF THE DAY

Please ask your server for today's selection.

CEDAR PLANKED SALMON - \$24

Atlantic salmon with a hint of cedar, served on a Lemon Zest Buerre Blanc sauce.

WALLEYE - \$25

Walleye fillet from the cold Canadian waters, served pan fried with shaved lemons and house made tartar sauce.

SEAFOOD ALFREDO - \$28

Spinach fettuccine with diced Roma tomatoes, sliced black olives, Sweet Bermuda onions and topped with broiled jumbo shrimp, Bay scallops, freshly grated Parmesan cheese and scallions.

BAKED STUFFED SHRIMP - \$28

Jumbo shrimp topped with sweet lump crab meat and Béarnaise sauce.

LOBSTER TAIL - Market Price

One pound cold water lobster tail, lightly poached and brushed with scampi butter.

SIDES

VEGETABLE OF THE DAY - \$4

SAUTÉED WOODLAND MUSHROOMS - \$5

CREAMED SPINACH - \$5
