

SEVEN  **FIRES**
STEAKHOUSE

APPETIZERS

SHRIMP COCKTAIL - \$9

Lightly Poached and Chilled, Steakhouse Cocktail Sauce

BEEF TENDERLOIN SATAY - \$8

Beef Skewers on a Bed of Oriental Slaw, with Thai Peanut Sauce

BEER BATTERED SHRIMP - \$9

Served with a Duet of Seafood Sauces

WALLEYE FINGERS - \$8

Batter Dipped, Golden Brown with Cocktail and Tartar Sauce

SOUPS AND SALADS

MINNESOTA WILD RICE - \$3

Northland Classic House Made Soup

THREE CHEESE FRENCH ONION - \$5

Baked with Gruyere, Parmesan and Gorgonzola Cheeses

SEVEN FIRES - \$4

Fresh Spring Greens with Cucumbers, Tomatoes, Red Onions
Shredded Carrots and Daikon, Topped with House Made Herb Croutons

TRADITIONAL CAESAR - \$4

Fresh Romaine Tossed with Romano Cheese and a Creamy Caesar Dressing
Topped with Shaved Parmesan Cheese, House Made Herb Croutons

ICEBERG BABY WEDGE - \$4

Heart of Iceberg Lettuce, Ripe Beefsteak Tomatoes,
Sweet Red Onions and Crumbled Blue Cheese

CAPRESE - \$5

Buffalo Mozzarella, Plum Beefsteak Tomatoes and Fresh Basil,
Seasoned with Black Pepper and a Balsamic Glaze

SEVEN FIRES SPECIALTIES

KOBE BURGER - \$14

Twelve Ounces of Fresh Kobe Ground Beef with Bacon, Lettuce,
Beefsteak Tomatoes, Bermuda Red Onions, on a Ciabatta Roll with Steak Fries
Complimented with our Seven Fires Steakhouse Sauce

CRANBERRY BREAST OF CHICKEN - \$16

Chicken Breast Stuffed with Sun Dried Cranberries, Pancetta and Wensleydale Cheese
Then Crusted with Walnut Panko, Served with Four Grain Rice Pilaf
and Today's Fresh Vegetable

MARINATED TENDERLOIN OF PORK - \$17

Pan Seared on Filo Dough, Caramelized Apple Pieces, Topped with an Apple Jack Demi Glaze,
Served with Roasted Shallot Mashed Potatoes and Today's Fresh Vegetable

KANSAS CITY PORK RIBS - \$18

Full Rack Smoked with a Raspberry Chipotle Glaze,
Served with Steak Fries and Today's Fresh Vegetable

CHEF'S DAILY PASTA DISH

Ask your Server for Tonight's Selection

SIDES

BEER BATTERED HOUSE MADE ONION RINGS - \$4

SAUTÉED WOODLAND MUSHROOMS - \$3

STEAMED FRESH ASPARAGUS WITH HOLLANDAISE SAUCE - \$4


SEVEN FIRES
STEAKHOUSE

SEVEN FIRES SIGNATURE DINNER SPECIAL

ONE POUND OF PRIME RIB - \$19

Slow Roasted Prime Rib of Beef, Au Jus, Fresh Horseradish Sauce,
Served with Freshly Baked Rolls and Butter
Choice of Minnesota Wild Rice Soup or the Seven Fires House Salad
Choice of Baked Potato, Roasted Shallot Mashed Potatoes,
Steakhouse Fries or Four Grain Rice Pilaf and Today's Fresh Vegetable

Entrees are Served with a Selection of Fresh Baked Rolls and Butter
Choice of Baked Potato, Roasted Shallot Mashed Potatoes,
Steakhouse Fries or Four Grain Rice Pilaf and Today's Fresh Vegetable
ADD SEVEN FIRES OR CAESER SALAD TO YOUR ENTRÉE - \$3

FROM THE GRILL

SIX OUNCE PETITE FILET - \$24

Tender Filet Mignon, Specially Trimmed and Grilled to your Preference

TWELVE OUNCE NEW YORK STEAK - \$28

Center Cut New York Strip Steak Skillfully Aged. Topped with
Our Signature Chef Butter and Tobacco Onions

FOURTEEN OUNCE TOP SIRLOIN - \$21

This Big Top Sirloin Steak will Melt in your Mouth, Topped with Sautéed Woodland Mushrooms

STEAK DIANE - \$25

Two Filet Medallions Sautéed in a Fabulous Demi Glaze
With Shallots, Brandy, Grey Poupon Mustard and Woodland Mushrooms

ONE POUND T-BONE STEAK - \$29

Grilled to Perfection with Our Own Special Seasoning

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

SEAFOOD

LAKE SUPERIOR WALLEYE - \$22

Tender Fillet, Pan-Fried in Lemon and Butter

CANADIAN LOBSTER TAIL - \$29

One Six Ounce Cold Water Lobster Tail, Drizzled with Butter and Lemon

CATCH OF THE DAY

Ask Your Server for Tonight's Selection

SHRIMP SCAMPI VERACRUZ - \$21

Shrimp Sautéed with Avocado, Tomatoes, Black Olives, Garlic and Butter,
Flamed with Tequila Lime Sauce

DUETS

CANADIAN WILD TWIN TAILS - \$39

Two Six Ounce Cold Water Lobster Tails Served
With Clarified Drawn Butter and Lemon Crowns

ATLANTIC LOBSTER TAIL AND FILET - \$39

Tender Six Ounce Filet Mignon, Broiled with Sauce Béarnaise
Plus a Six Ounce Cold Water Lobster Tail Drizzled with Butter and Lemon

TWIN FILETS - \$39

Two Tender Six Ounce Filet Mignons, Broiled with Sauce Béarnaise

18% Gratuities will be added on parties of 7 or more | \$5 Split plate will be charged on any Entrée
Reservations Highly Recommended