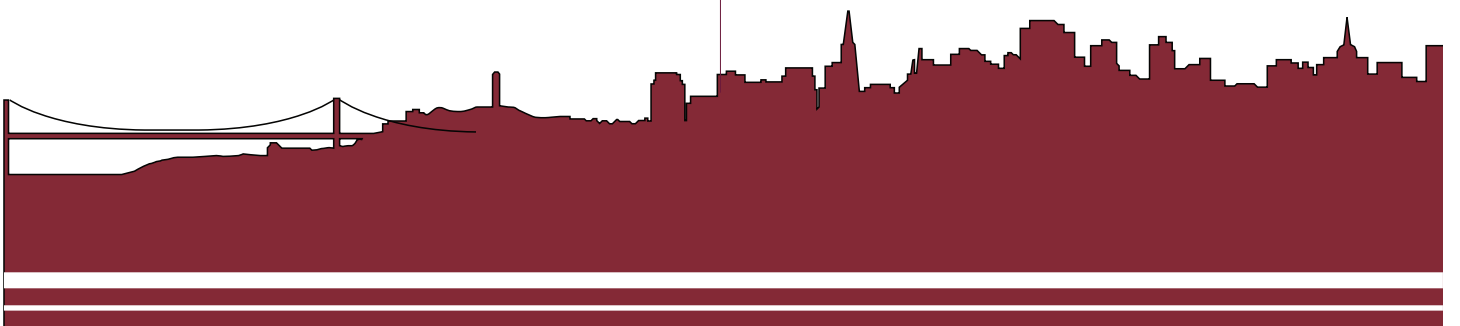
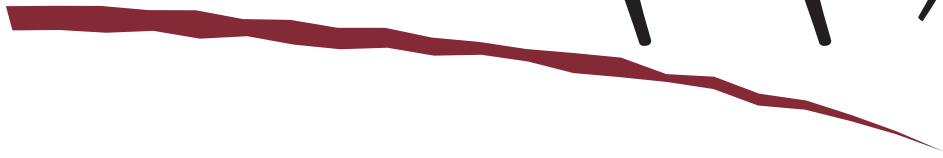


\_\_\_\_\_ the **GRILLE** at \_\_\_\_\_

*seven fifty*



# seven fifty

## starters

**dungeness crab cake**, crispy pan fried dungeness crab cake with a fennel, radish and citrus salad, served with a meyer lemon aioli 12

**charcuterie platter**, a selection of framani salami, chorizo, pork rillettes, dijon mustard, cornichons and toasted baguette 14

**cheese platter**, point reyes blue cheese (cow), bellweather farms papato (sheep) and humbolt fog (goat) served with quince jam and toasted baguette 12



**prawn cocktail**, four chilled jumbo prawns served with brandied louis sauce and a small micro green salad 12

**seared sea scallops**, three pan seared sea scallops served with a mushroom pancetta ragu 14

**almond crusted calamari**, fresh calamari lightly breaded with almond crumbs, fried and served with a srirachai chili aioli 12

**truffled parmesan fries**, house-made shoestring potato fries served with a truffle aioli 6



**citrus marinated olives**, an assortment of cured olives in a warm citrus marinade 6

**buffalo wings**, hot and spicy wings served with celery and carrot batons, and blue cheese dipping sauce 9

**jalapeño poppers**, cheese filled jalapeno peppers, breaded and fried, served with ranch dressing 7

**chili**, made with seasoned ground beef 6

**mini ballpark franks**, grilled mini frankfurt links served with spicy mustard 7

## bar bites

**seasonal fruit cup**, 6

**mini caesar salad**, 6

**grilled asparagus**, 6

**garlic mashed potatoes**, 6

**mozzarella sticks**, 7

**garlic fries**, 6

**onion rings**, 6

**nachos**, 6

## soup

**french onion soup**, house made beef stock simmered with sweet onions, and topped with a melted gruyere and parmesan cheese crouton 6

**soup of the day**, our chef's daily seasonal selection, please ask your server 5

**soup and sandwich combo**, chef's choice of half sandwich, cup of soup and sweet treat 12

## salads

**california mixed greens**, native organic field greens with cucumber, cherry tomato, spiced pecans and crumbled blue cheese served with a balsamic vinaigrette 10



**caesar salad**, organic baby romaine leaves, shaved parmesan cheese, garlic and herb croutons with house made caesar dressing 12

**with grilled chicken**, 14

**with grilled prawns**, 16



**cobb salad**, bib lettuce, grilled chicken, avocado, cherry tomatoes, bacon, crumbled blue cheese and chopped egg served with a white balsamic vinaigrette 14

**shrimp and dungeness crab salad**, native organic local greens, chilled prawns, dungeness crab meat, cherry tomatoes, cucumber, egg and avocado served with a louis dressing 18



# seven fifty

## sandwiches

**black angus burger**, aged ground black angus burger, fresh baked bun and a choice of jack, aged cheddar, swiss or blue cheese served with house made fries 14

**smoked turkey club croissant**, fresh oven roasted turkey breast, apple wood smoked bacon, tomato, avocado, field greens and pesto mayonnaise served with house made fries 12

**herbed chicken panini**, grilled herb marinated chicken breast, swiss cheese, caramelized onions, peppers and mushrooms on sourdough bread served with house made fries 12

**blackened fish sandwich**, tartar sauce, brioche bun, spicy slaw, onion rings 14

**vegetarian panini**, roasted red pepper, arugula, zucchini, yellow squash, soft mozzarella and sun dried tomato spread served with fresh fruit 11

**classic ruben**, new york style thinly sliced corned beef, swiss cheese, sauerkraut and thousand island dressing served with house made fries 13

**french dip**, thinly sliced prime roast beef on a fresh baguette with au jus and house made fries 14

**barbeque pulled pork sandwich**, hickory smoked pulled pork on a fresh baked bun served with cole slaw and house made fries 13

## pizza

**molinari pepperoni pizza**, flat bread crust topped with marinara sauce, mozzarella cheese and molinari pepperoni 12

**truffle wild mushroom pizza**, flat bread crust topped with mozzarella cheese, truffle oil and fresh arugula salad 12

**four cheese and tomato pizza**, flat bread crust topped with mozzarella, cheddar, feta and parmesan cheese with fresh pesto 12

## pasta

**vegetarian pasta**, penne pasta with cherry tomato, wilted spinach, feta cheese and green peas simmered in a wild mushroom broth 16

**seafood pasta**, capellini, fresh shrimp, calamari, scallops, cherry tomato and a pesto cream sauce 20

**mushroom ravioli**, mixed wild mushrooms, truffle cream sauce 18

**baked lasagna**, layered pasta with meat sauce, mozzarella, ricotta, parmesan and romano cheese 16

## entrées

**pan seared salmon**, pacific salmon filet, served with a lemon beurre blanc, asparagus and herb infused cous cous 22

**fish and chips**, beer batter coated and fried, served with house made fries, cole slaw and tartar sauce 18

**rosemary roasted chicken**, herb marinated chicken with rosemary pan jus, garlic mashed potatoes, wilted spinach 21

**braised short rib gremolata**, oven braised beef short ribs with buttered asparagus and orzo 22

**seared tenderloin of beef**, grilled angus filet with herb butter, wilted spinach and garlic mashed potatoes 27

**grilled new york strip steak**, center cut sirloin with a beef demi glase, grilled asparagus and truffle house made fries 25

**grilled berkshire pork chop**, center cut grilled pork chop with truffle butter, garlic mashed potatoes and wilted spinach 25

## sides

**orzo**, 4

**herb cous cous**, 5

**wilted spinach**, 5



seven fifty

**desserts**

<b>apple galette</b>	7
crème fraiche, gelato, caramel sauce	
<b>molten center chocolate cake</b>	8
vanilla crème chantilly, chocolate sauce	
<b>mango pannacotta</b>	8
vanilla crème with mango coulis	
<b>vanilla crème brulee</b>	8
caramelized sugar crust	
<b>new york style cheesecake</b>	7
fresh seasonal berries, raspberry coulis	
<b>warm pineapple upside down cake</b>	8
vanilla bean ice cream	
<b>tiramisu</b>	8
coffee infused lady fingers, mocha mascarpone mousse	
<b>selection of local sorbeto and gelato</b>	6
three scoops	

**wines**

**by the glass**

sparkling, domaine chandon brut, carneros	10
sauvignon blanc, wattle creek, sonoma coast	8
chardonnay, edna valley, san luis obispo	10
pinot grigio, estancia, central coast	8
riesling, trimbach, alsace, france	13
pinot noir, chalone estate, monterey county	10
pinot noir, francis coppola, california	12
merlot, sterling vineyards, california	8
cabernet sauvignon, moon mountain, sonoma	9
zinfandel, kunde, sonoma valley	9
shiraz, turner road, california	8
chardonnay, geysir peak, alexander valley	9

**half bottles**

champagne, moët & chandon, white star	35
sauvignon blanc, merryvale, starmont, napa	19
chardonnay, acacia, carneros	21
pinot noir, chalone estate, monterey county	32
merlot, coppola diamond, california	24
cabernet sauvignon, beringer, knights valley	38
meritage, caymus conundrum, napa	28
zinfandel, ravenwood, sonoma county	21

**full bottles**

**white**

pinot grigio, banfi, veneto	32
sauvignon blanc, sterling, napa	28
sauvignon blanc, frogs leap, rutherford	32
chardonnay, jordan, sonoma valley	56
chardonnay, newton, unfiltered, napa	90

**red**

pinot noir, acacia, carneros	40
pinot noir, orogeny, green valley oregon	54
cabernet sauvignon, sterling, napa	45
cabernet sauvignon, joseph phelps, napa	88
merlot, markham vineyards, sonoma valley	50
zinfandel, ridge, sonoma valley	65

**sparkling/champagne**

sparkling, gloria ferrer, blanc de noir, carneros	48
champagne, moët & chandon, white star	60

**after dinner beverages**

**cognacs**

courvoisier vs	10
hennessy vsop	12
hennessy xo	25
remy martin vsop	12
martell xo	25
cordon blue	18

**cordials**

grand marnier	9
sambuca romana	8
starbucks cream liqueur	9
caravella lemonsello	7

**blended scotch**

johnnie walker black	10
johnnie walker blue	25

**single malt scotch**

talisker 10 year isle of skye	10
oban 14 year highlands	12
laphroaig 10 year islay	11
clynesh 14 year	16
glenmorangie 10 year	11
cragganmore 10 year	11
auchentoshan lowland	12
the glenlivet 12 year	12
maccalan 12 year	13
maccalan 18 year islay	30
bowmore 17 year islay	14

**grappa, armagnac & calvados**

grappa banfi	10
sempe vsop armagnac	12

**ports & dessert wines**

fonseca bin 27	9
dows 10 year tawny	8
sanderman 20 year	12
taylor fladgate vintage 2000	11