

DINNER MENU

SOUP / SALADS

SOUP OF THE DAY 7

FRENCH ONION SOUP 9

Rich Veal Stock, Caramelized Onion, Gruyere Cheese, Toasted Ciabatta Crouton

HOUSE SALAD 9

Organic Farm Greens, Carrots, Cucumber, Heirloom Grape Tomatoes, Watermelon Radish, Sherry Vinaigrette

BABY KALE CAESAR 12

Baby Kale in House Caesar with Crostini, Shaved Reggiano
Add Marinated White Anchovies 2

BUTTERLEAF WEDGE

HALF 9 / WHOLE 15

Butterleaf Lettuce, House Lardons, Danish Bleu Cheese, Heirloom Cherry Tomatoes, House Tarragon Ranch Dressing

ENTREES

FLAT IRON STEAK^{GF} 34

10 Oz Certified Angus Flat Iron served with House Bordelaise, Broccoli, House Mashed Potatoes

8-HOUR SHORT RIB^{GF} 32

Cabernet Braised Short Rib, Honey Mustard Brussels Sprouts & Potatoes, Baby Carrots, Fried Leeks, House Bordelaise Sauce

FREE RANGE CHICKEN^{GF} 26

10 Oz Bone-in Chicken Breast, Honey Mustard Brussels Sprouts & Potatoes, Heirloom Carrots, Champagne Gravy

VODKA PRIMAVERA PASTA^V 26

Campanelle in Vodka Sauce with Broccoli, Carrots, Cauliflower, and Asiago

KING SALMON*^{GF} 28

7 Oz. Crispy King Salmon Filet served with Roasted Beet BBQ, Sweet Potato Chips, and Root Vegetable Succotash

WARM WINTER GREENS SALAD^{V GF} 16

Arugula, Poached Beets, Warm Quinoa, Shaved Brussels Sprouts, Mission Fig, Almonds, Honey Mustard, Balsamic Reduction, Whipped Goat Cheese

ADD TO DINNER SALADS OR PASTA

Chicken Breast 10 Blackened Shrimp 11
Flat Iron Steak*18 King Salmon* 15

APPETIZERS and SMALL PLATES

7Q's FAMOUS HOUSE MAC & CHEESE^V 13

Cavatappi Pasta, House Recipe Cheese Sauce, Buttery Breadcrumbs

MAC OF THE DAY 16

Chef's Choice added to Our 7Q House Mac & Cheese

CHICKEN LETTUCE WRAPS^{GF} 15

Pulled Chicken on Butterleaf Lettuce with Sweet Chili Sauce, Pickled Slaw, Radish, Almonds, Chipotle Aioli

CRAB CAKE 16

House Made King Crab Cake with Chimichurri, Arugula Salad, Citrus, Radish
Make it a Sandwich – Add \$2

ROASTED CAULIFLOWER^{GF V} 12

Cajun Roasted Cauliflower with Honey Mustard Dressing and Whipped Tarragon Chèvre

MUSSELS 16

Creamy Champagne Broth with Jasmine Rice, Roasted Corn, Red Pepper, Grilled Bread

SHRIMP 16

4 Jumbo Blackened Shrimp our House Cocktail Sauce, Worcestershire Reduction, Basil Pesto

8 Oz FILET TIDBITS^{GF} 22

Cast Iron Seared, Garlic Butter, Bordelaise, Wild Mushrooms, Asiago, Grilled Bread

7Q RIBS^{GF} Single Order 12 / Double Order 22

Saint Louis Pork Ribs tossed in your choice of House BBQ Sauce or Chinese Black Vinegar Caramel Sauce, served with Watermelon Radish

TAVERN CHICKEN WINGS^{GF} 6 Wings for 12, 12 Wings for 18, 18 Wings for 24

Bacon Confit Crispy Jumbo Wings tossed with Buffalo, House Sweet Chili, or Mordor Sauce

MEDITERRANEAN PLATE^{GF V} 13

House Made Za'atar Spiced Hummus, Artichoke Pesto, Feta, Olive Tapenade, Warm Pita, Preserved Oil
Sub Veggies for Pita – Add \$2

KETTLE CHIPS^{GF V} 10

Kettle Fried Idaho Potatoes, White Cheddar Fondue, Scallions, Bacon Lardons

DEVILED EGGS^{GF} 10

House Recipe with Pickled Fresno Peppers, Fried Capers, Worcestershire Reduction, Crispy Prosciutto

Before placing your order, please inform your server if a person in your party has a food allergy

* This item can be cooked to your liking. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

GF – Gluten Free or able to be made Gluten Free upon request

V – Vegetarian or able to be made Vegetarian upon request

DINNER MENU

BURGERS and SANDWICHES

*Our Burgers are Crafted with 8 oz. of a Special Blend of Wagyu Brisket, Angus Rib Cap and Boneless Short Ribs
Substitute Chicken Breast for an additional \$2*

*All Burgers & Sandwiches served with House Made Potato Chips – Substitute House Fries for an additional \$2,
Garlic Asiago Fries for an additional \$4, or Side Salad for an additional \$4*

NORTHPORT BURGER*^{GF} 22

Topped with Crispy Pork Belly, White Cheddar Fondue, Fresh Horseradish, Sweet Potato Chips, IPA Aioli

MANHATTAN BURGER*^{GF} 23

Topped with Crispy Prosciutto, Fried Leeks, Smoked Gouda, Bacon Jam, Baby Kale, IPA Aioli

KC BURGER *^{GF} 22

Topped with Boneless Pork Rib Meat, House Made Potato Chips, House BBQ Sauce, Sharp Cheddar

PUMPKIN SEED BLACK BEAN BURGER^{GF V} 16

Black Bean & Rice Patty, Arugula, Tomato, Pumpkin Seed Basil Pesto, on a Bun **OR** Over a House Salad

SHORT RIB DIP 18

Braised Short Rib, Caramelized Onion, Aged Swiss Cheese, Wild Mushrooms and Horseradish Aioli on Toasted Ciabatta, Served with French Onion Jus

BUFFALO BLEU FREE RANGE CHICKEN SANDO^{GF} 17

Topped with House Buffalo Sauce, Blue Cheese, Baby Arugula, Tarragon Ranch, Caramelized Leeks, Avocado

BUILD YOUR OWN

7Q HOUSE BURGER*^{GF} 17

Complimentary Toppings – Lettuce, Tomato, Red Onion, Pickle, Ketchup, Mayonnaise, Tarragon Ranch, IPA Aioli, BBQ Sauce, Fresh Horseradish

Cheese (add \$2) – American, Asiago, Cheddar, Blue, Smoked Gouda, White Cheddar Fondue

Sweet Potato Chips (add \$1), Avocado (add \$3), Wild Mushrooms (add \$2.50), Pickled Fresno Peppers (add \$2), Bacon Jam (add \$2), Pork Belly (add \$3), Pulled Pork Rib Meat (add \$3), Bacon (add \$2), Crispy Prosciutto (add \$2)

SIDE ORDERS

8

Roasted Corn with Buffalo Feta Brûlée and Ranch

Crispy Brussel Sprouts & Potato Hash

Garlic Asiago Fries

6

House Fries

House Mashed Potatoes

Quinoa with Roasted Vegetables

Broccoli



SEVEN QUARTS TAVERN – 688 FORT SALONGA ROAD, NORTHPORT

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