



RAW BAR

OYSTERS
CHEF SELECTED DAILY
MIGNONETTE, COCKTAIL SAUCE
MP

TUNA TARTARE
FRESH HERBS, RED ONION,
CITRUS ESSENCE
12

JUMBO SHRIMP COCKTAIL
COCKTAIL SAUCE
2.5

HALF LOBSTER TAIL
COCKTAIL SAUCE
18

CH7 SAMPLER
HALF LOBSTER TAIL, SIX OYSTERS,
SIX SHRIMP, TUNA TARTARE
45

SALADS

SERVED ON HEARTH BAKED FLATBREAD

HOUSE
TOMATO, CUCUMBERS, PEPPERONI,
AGED PROVOLONE, PEPPERONCINI,
RED ONION, VINAIGRETTE
8

POACHED PEAR
BABY GREENS, SPICED CASHEWS,
BLUE CHEESE,
CHAMPAGNE VINAIGRETTE
11

SPINACH
HONEY GOAT CHEESE, CRANBERRIES,
MARCONA ALMONDS,
CRANBERRY VINAIGRETTE
10

GRILLED SUMMER VEGETABLE
ARUGULA, SUN-DRIED TOMATO
VINAIGRETTE
10

CAESAR
PARMIGIANO, GARLIC CROUTONS,
CLASSIC DRESSING
9

SANDWICHES

LOBSTER ROLL
CHIPOTLE MAYO, CLASSIC ROLL
19

BRIDGET'S BURGER
APPLEWOOD BACON, PEPPER JACK,
SAKE-SHIITAKE SAUCE, BRIOCHE BUN
13

CH7 VEGGIE BURGER
PEPPER JACK, ANCHO BBQ SAUCE,
BRIOCHE BUN
10

BBQ PULLED PORK
CHEDDAR, CRISPY ONIONS
9

GRILLED CHICKEN
WALNUT-CHIVE MAYO, APPLES,
WATERCRESS, WHOLE WHEAT CIABATTA
10

CH7

ENTRÉES

CH7

• LAND •

SOUTHWESTERN STEAK FRITES
HANGAR STEAK, JALAPEÑO-CORN PUREE,
RANCHERO SAUCE, QUESO FRESCO,
HOUSE FRITES
18

SMOKED DUCK
DRIED CHERRY BBQ SAUCE,
BRAISED RED CABBAGE, FINGERLING POTATOES
22

DRY AGED TOP SIRLION
WILD MUSHROOM POTATO HASH,
GRILLED ASPARAGUS, HERB BUTTER
26

SPINACH LINGUINE
GRILLED SUMMER VEGETABLES,
PORTOBELLO MUSHROOMS,
ROASTED RED PEPPERS, LEMON-BASIL SAUCE
15

• SEA •

ACHIOTE TUNA
GRAPE TOMATOES, ORANGE SEGMENTS,
FINGERLING POTATOES, ARUGULA,
ACHIOTE VINAIGRETTE
20

TORTILLA CRUSTED ESCOLAR
CHORIZO, OVEN-ROASTED TOMATOES,
SPINACH, JASMINE RICE,
AVOCADO-LIME CREMA
24

PAN SEARED SALMON
CARAMELIZED BANANAS,
GREEN ASPARAGUS, JASMINE RICE
19

JAMBALAYA
MARINATED CHICKEN, ANDOUILLE SAUSAGE,
SHRIMP, CLAMS, AROMATIC VEGETABLES,
SPICY CREOLE SAUCE
19

CH7

CH7

APPETIZERS

MARKET SOUP
CHEF'S DAILY CREATION
7

GRILLED BABY OCTOPUS
WATERCRESS SALAD, PICKLED CARROTS
13

SWEET POTATO FRITES
HONEY BOURBON SAUCE,
CHIPOTLE KETCHUP
7

P.E.I. MUSSELS
CHORIZO, SPINACH, BURST TOMATOES,
BELGIAN WHEAT & GARLIC BROTH
12

BUFFALO SHRIMP
DANISH BLUE CHEESE,
HOUSE HOT SAUCE
15

COZY LITTLE PIGS
ANDOUILLE ASUSAGE, PUFF PASTRY,
CHIPOTLE HONEY CREAM
8

MEDITERRANEAN PLATE
RED PEPPER HUMMUS,
KALAMATA OLIVES, FETA, CUCUMBERS,
HEARTH BAKED FLATBREAD
12

DRY RUBBED WINGS
HOUSE BLUE, VEGETABLES
12

TY'S MEMPHIS NACHOS
SLOW ROASTED PULLED PORK,
JALAPEÑO JACK CHEESE, COLE SLAW,
WHITE CORN TORTILLA CHIPS
12

CHEESESTEAK SPRING ROLL
SHAVED RIBEYE, MELTED PEPPER JACK,
PEPPERS & ONIONS, SPICY KETCHUP
10

ARTISANAL CHEESE PLATE
SEASONAL ACCOMPANIMENTS,
PRESERVES
14

SIDES

ZUCCHINI MEDLEY 5
GRILLED ASPARAGUS 5
ALLEY FRIES 5
SAUTÉED MUSHROOMS 7
SAUTÉED SPINACH 5
OVEN ROASTED FINGERLINGS 5

GENERAL MANAGER
NICK WILLIAMSON

EXECUTIVE CHEF
SHANE HALLMAN

18% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

FROM THE OVEN

MARGHERITA
TOMATO SAUCE, MOZZARELLA, BASIL
10

ABRUZZI PEPPERONI
TOMATO SAUCE, MOZZARELLA,
SLICED FRESNO PEPPERS
11

BRAISED SHORT RIB
CARAMELIZED ONIONS, PEPPER JACK
12

BUFFALO CHICKEN
HOT SAUCE, CRUMBLÉ BLUE CHEESE
12

PARMA
PROSCIUTTO DI PARMA, PECORINO ROMANO,
ARUGULA, OLIVE OIL
13