
Nibblers

serves 2-4 people

Spinach & Artichoke Dip

Artichokes and spinach with garlic, baked in a creamy white cheese sauce, served with herbed crostinis. 9.99

Pairing: **Traminette** 7.50 gl.

Aged Cheese & Fresh Fruit

Aged sharp cheddar, smoked gouda, fresh mozzarella, roasted garlic and red pepper cheese spread with seasonal varieties of fruit, crackers and crostinis. 29.99full /18.99 half

Pairing: **Vignoles** 8.25 gl.

Mediterranean Pizza

Spinach, artichokes, roasted red pepper and kalamata olives topped with a blend of Italian herbs & cheeses baked on Focaccia Bread 9.99

Pairing: **Sangria Rojo**, 8.75 gl.

Savory Oils Dipping Tree

Three assorted infused oils with Parmesan, served with fresh assortment of breads for dipping 9.99

Pairing: **Pinot Noir** 9.75 gl.

Meat and Cheese Platter

Sliced summer sausages with aged cheddar, served with an assortment of crackers and crostinis. 9.99

Pairing: **Seven's Red Heaven** 7.25 gl.

French Loaf

A loaf of crusty French baguette served with Parmesan & cracked black pepper olive oil and butter 4.59

Light Fare

Lump Crab & Brie Quesadilla

Aged French brie and lump crabmeat grilled in a flour tortilla. Topped with green onions and a side of fresh mango salsa. 11.99

Pairing: **Chardonnay** 8.75 gl.

Seared Ahi Tuna Firecracker Lollipops

Black sesame and red pepper crusted yellow fin tuna, seared rare and served on bed of mixed field greens with Wasabi cream and a soy sauce. 14.99

Pairing: **Muscato Sparkling** 9.75 gl

Florida Style Crab Cakes

Real house made crab cakes, sautéed in olive oil, topped with a cream seafood sauce. Served over field greens and topped with walnut nuggets 11.99

Pairing: **Syrah** 9.75 gl.

Boursin Stuffed Mushrooms

Jumbo mushroom caps, stuffed with garlic-herb Boursin cheese. Topped with mozzarella then baked. Served with pasta salad 9.99

Pairing: **Vignoles** 8.25 gl.

Award Winner, Best of the Lake: Spicy Shrimp and Crab Bisque

Wild bay shrimp, lump crab, herbs and cayenne in a rich cream sauce. 7.99

Pairing: **Muscato Sparkling** 9.75 gl.

Greens

Dressings: Lite Italian, Ranch, Poppy seed, house-made
Blueberry Balsamic Vinaigrette

The Seven Springs Salad

Fresh spring mix lettuce topped with Bleu cheese crumbles, sliced grilled chicken breast, dried cranberries, mandarin oranges, toasted almonds and fresh made croutons. 10.99

Pairing: **Vignoles** 8.25 gl.

Tomato Caprese Salad

Ripe tomatoes, fresh basil and mozzarella cheese. Drizzled with blueberry, balsamic vinaigrette 9.99

Pairing: **Traminette** 7.50 gl.

Grilled Panini

Served with Kettle chips. Substitute pasta salad 1.00

Black and Blue

Tender roast beef, bleu cheese, red onion and roasted red peppers 9.99
Pairing: **Norton** 8.75 gl.

Seven Heaven

Smoked turkey, crisp bacon, chipotle cream cheese, sliced tomato and onion, topped with aged mozzarella cheese 9.99
Pairing: **Sevens Red Heaven** 7.25 gl.

Grilled Chicken-Apple and Cheddar

Cinnamon-mustard spread, grilled chicken breast, sliced apples and aged cheddar 9.99
Pairing: **Muscato Sparkling** 9.75 gl.

Seven Herb Roast Beef

Tender roast beef, aged cheddar, apple wood smoked bacon, red onion with a sweet and zesty BBQ cream cheese spread. 9.99
Pairing: **Pinot Noir** 9.75 gl.

Norton Burger

6 oz Angus chuck burger, sautéed onion and mushroom, de-glazed in our Norton and topped with melted mozzarella 9.99
Pairing: **Norton** 8.75 gl.

Wraps

Served with Kettle chips. Substitute pasta salad 1.00

Beef Bourguignon

Tender roast beef with onions and mushrooms sautéed in Norton red wine then rolled into a whole wheat tortilla, with Boursin cheese. 9.99
Pairing: **Norton** 8.75 gl.

Cranberry & Curried Chicken Salad

Unique Turkish style chicken salad with dried cranberries, toasted almond, onion, mild yellow curry and mixed field greens rolled into a whole wheat tortilla. 9.99
Pairing: **Spring Fling** 7.50 gl.

Mediterranean Turkey

Smoked turkey, artichoke hearts, roasted red pepper, field greens, red onions and olive tapenade rolled into a whole wheat tortilla. 9.99
Pairing: **Traminette** 7.50 gl.

Sicilian Flat Bread

Fresh tomato, basil, garlic butter, seasoned and baked on focaccia bread 9.99
Pairing: **Pinot Noir** 9.75 gl.

Dinner after 4 pm

Served with side salad, chef's choice veggie and potato

Charbroiled 10 oz. Pork Chop

Seasoned and grilled.
Served with balsamic caramelized onion 19.99
Pairing: **Sevens Red Heaven** 7.25 gl.

KC Strip

Char-grilled and served with Bordelaise sauce or Béarnaise sauce 16.99
Pairing: **Norton** 8.75 gl.

Pork Medallions

Four, 2 oz. Pork medallions with a red pepper, citrus demi-glace 14.99
Pairing: **Vignoles** 8.25 gl.

Served with side salad and toasted garlic bread

Penne Pesto Pasta

Penne lightly tossed with extra virgin olive oil, pesto and parmesan cheese 11.95
Pairing: **Chardonel** 8.75 gl.

Creole Chicken Alfredo

This traditional cajun dish is prepared with grilled chicken, cream and Creole seasonings 16.99
Pairing: **Spring Fling** 7.50 gl

Pan Seared Whitefish

Whitefish filet, pan seared with lemon caper sauce 12.99
Pairing: **Traminette** 7.50 gl.

Just for Kids

For kids 12 and under

Served with Kettle chips 6.95

Macaroni and Cheese

Cheese Quesadilla

Grilled Cheese Sandwich