

SEVEN PONIES



ENTRÉES

Meals include fresh baked rolls with sweet cream butter, your choice of house soup or small wedge salad and selection of daily dessert

BACON-WRAPPED BEEF TENDERLOIN -\$48

10oz Beef Tenderloin grilled to perfection and served with rosemary tri-colored potatoes, glazed baby carrots and a choice of roasted cipolini demi-glace or bearnaise sauce
Wine Pairing: Pinot Noir

RIBEYE STEAK 12OZ -\$46

Flavorful Beef Ribeye seared on the outside and cooked to perfection with your choice of baked potato, French fries or potato wedges
Wine Pairing: Cabernet Sauvignon

SIRLOIN 10OZ -\$34

Beef Sirloin simply seasoned with salt and pepper, served with your choice of baked potato, French fries or potato wedges
Wine Pairing: Cabernet Sauvignon

MUSHROOM BEEF TIPS PAPPARDELLE -\$28

Tender pieces of Beef served with mushrooms, shallots, onions and roasted carrots in a demi-glace cream sauce served over buttered pappardelle pasta
Wine Pairing: Pinot Noir

BABY BACK RIBS

Smoked in house with mesquite wood and basted to perfection with a sweet and peppery BBQ sauce

Half Rack: \$29
Full Rack: \$44

Wine Pairing: Cabernet Sauvignon



BUILD YOUR OWN BURGER -\$12

A half pound of Beef with fresh tomatoes, Boston Bibb lettuce and red onion on a Kaiser bun with a half pickle and your choice of french fries or potato wedges
Wine Pairing: Cabernet Sauvignon

Add-ons \$1 each:

Baby Swiss cheese
Havarti cheese
Tillamook cheddar cheese
Smoked gouda cheese
Ghost pepper cheese
American cheese

Homemade bacon
Mushrooms
Sautéed onions
Fried egg
Avocado

Add soup or salad for \$5 each

ENTRÉES (continued)

APPLE-BRAISED PORK CHOP -\$38

Double-boned with a Crown apple whiskey glaze and served on cheesy grits with fried brussels sprouts
Wine Pairing: Pinot Noir

CHICKEN PARMESAN -\$20

Hand-tenderized parmesan-crusted chicken breast, served with pasta and a zesty tomato marinara sauce topped with mozzarella
Wine Pairing: Merlot

HERB-ROASTED HALF CHICKEN -\$25

Sous vide and dusted with thyme, lemon and pepper then pan-seared and topped with chicken jus and served with creamy mashed potatoes, carrots and green beans
Wine Pairing: Chardonnay

FARM-RAISED IDAHO TROUT -\$34

Oven-roasted in lemon and white wine with cherry tomatoes and finished with tri-colored potatoes and vegetable medley
Wine Pairing: Chardonnay or Pinot Noir

BLACKENED SHRIMP AND CHEESY GRITS -\$26

Succulent blackened shrimp sautéed with butter and white wine on a bed of creamy parmesan grits, topped with bacon-laced smoked tomato sauce and served with southern bacon green beans
Wine Pairing: Chardonnay

ALL YOU CAN EAT SHRIMP -\$38

Your choice of Cajun blackened shrimp, steamed peel & eat Old Bay seasoned shrimp, or crispy fried shrimp served with Yukon gold potatoes and corn on the cob
Wine Pairing: Riesling



SHRIMP ENHANCEMENT -\$15

Add 1lb of your choice of Cajun blackened shrimp, steamed peel & eat Old Bay seasoned shrimp or crispy fried shrimp
Wine Pairing: Riesling

JUST FOR KIDS

CREAMY MAC AND CHEESE SERVED WITH CORN ON THE COB WITH FRENCH FRIES - \$7

BBQ RIBLETS WITH FRENCH FRIES - \$10

A LA CARTE ITEMS

SMALL WEDGE SALAD - \$5

SOUP OF THE DAY* - \$5

DESSERTS* - \$6

*See server for soup and dessert options

