



## Dinner Menu - Served 4pm to 11pm

### Appetizers & Starters

#### Dungeness Crab & Prawn Cocktail

Flavorful and tender Dungeness crab paired with Jumbo prawns, served with our homemade cocktail sauce & a slice of garlic bread. 11.50

#### Fried Calamari

Tender calamari hand-dipped, lightly seasoned, deep-fried just right—served with lemon aioli & Marinara sauces. 11-

#### Southwest Chicken Quesadilla

Grilled flour tortillas stuffed with melted Monterey Jack cheese, green chilies & strips of chicken breast. 10-

#### Garlic Fries with Pamesan

Just the right amount of garlic on these crispy fries tossed with Parmesan cheese, served with our zesty curry-onion ketchup & ranch dipping sauces. 5.50

#### Chicken Wing Trilogy

A triple play of flavors with these chicken wing sensations! Three dipping sauces accompany the wings— an orange-horseradish-sour cream, Blue cheese & savory curry sauce. 8.50

#### Coconut Prawns

Hand-breaded, deep-fried to a golden crispy perfection, our favorite coconut prawns are served with a sweet & spicy Thai chili sauce. 9.50

#### Fried Seafood Platter

Breaded shrimp, calamari & giant clam strips served with our tartar, cocktail & lemon aioli sauces. 11.50

#### New! Gourmet Nachos with Beef or Blackened Chicken

Tortilla chips topped with black beans, Cheddar cheese, diced tomatoes, green onions, fresh Pico de Gallo, guacamole, sour cream & your choice of spicy ground beef or blackened chicken. 10-

### Gourmet Grille Sliders

#### Crab Cake Sliders

Our own homemade crab cakes topped with lemon Aioli, green leaf lettuce & a slice of tomato—terrific! **Three for 10.50**

#### New! Juicy Hamburger Sliders

Juicy hamburgers with mayo, lettuce & tomato on a mini bun. Yum! **Three for 6.50**

#### Prime Rib Sliders with Horseradish & Au Jus

Slices of tender prime rib with horseradish & Au Jus. **Three for 9-**

#### BBQ Pork Sliders

Our own BBQ pork with creamy coleslaw on a mini hamburger bun— for a taste of the South! **Three for 8-**

#### New! Slider Toppers Add for \$1.00 Each

- Swiss, Cheddar or Pepper Jack Cheese
- Caramelized Onions
- Coleslaw
- Crispy Onion Straws
- Pico de Gallo
- Crisp Bacon

#### Smoking Tower

Tall tower of hand-dipped jumbo crisp onion rings with homemade tartar, stone ground honey mustard & chipotle mayo for dipping. 8-

#### Memphis Sweet Potato Nachos

We start with crisp sweet potato waffle fries, add a generous layer of slow roasted pulled pork, our bourbon barbecue sauce, Monterey Jack cheese, finished with diced fresh tomatoes & slices of jalapenos. 10.50

#### Crab & Shrimp Quesadilla

Southwest meets the Northwest— with crab, shrimp, Monterey Jack cheese, bits of green onion and green chilies melted to a gooey delight between grilled flour tortillas for a taste sensation! 11-

#### New! Spinach & Bacon Flatbread

Enjoy our crispy 12" flatbread crust baked with garlic, spinach, bacon & Mozzarella cheese, served with Ranch dressing for dipping. 8.50

#### New! Mushroom & Caramelized Onion Flatbread

Our crispy baked 12" flatbread topped with sautéed mushrooms, Mozzarella cheese & caramelized onions, finished with diced fresh tomatoes, served with Blue Cheese dressing for dipping. 8.50

### Soup & Chowder

*Our homemade Soups & Salads are served with grilled Focaccia bread!*

#### Jamestown Clam Chowder OR 7 Cedars Chili:

Our famous homemade, unbeatable clam chowder— or our hearty chili!

Cup 3.50 Bowl 7- Grande Bowl 9-

#### Chef's Choice ~ Soup of the Day:

Cup 3- Bowl 5- Grande Bowl 6.50

*An 18% Gratuity will be added to bills with parties of 8 or more, thank you for your understanding.*

### Burgers, Sandwiches & Wraps

We use 1/2 lb. Black Angus, hand-pressed patties to provide the juiciest product possible. **New! 1/3 lb. burgers are an option too!**

*Substitute chicken on any of the burgers below — NO charge!*

**Sandwiches, burgers & wraps are served with your choice of steak fries, a garden salad bowl, crispy cedar chips or a cup of chowder.**

#### 7 Cedars Barbecue Pork Sandwich

Enjoy the slow-roasted, smoky flavor of our pork smothered in BBQ sauce on a Ciabatta roll, served with traditional coleslaw & fries. 11-

#### 7 Cedars Reuben Sandwich

Thinly sliced corned beef, mouth-watering sauerkraut, Swiss cheese & our homemade spicy mayonnaise on grilled rye bread, for the flavor you crave! 10.50

#### Our Classic Angus Burgers

Our classic 1/2 lb. Angus burger served with lettuce, tomato, red onion & sliced pickles. 8.75 1/3 Pound 7.25

**Cheeseburger 9.50 / 8- Bacon Cheeseburger 10.25 / 8.75**

**Mushroom, Sautéed Onion & Swiss 10.50 / 9-**

#### Smokey Mountain BBQ Chicken Sandwich

Tender grilled chicken breast with BBQ sauce, Cheddar cheese & tomato— topped with crispy onion straws, piled high on a grilled Ciabatta roll. 10-

#### Taco Salad Wrap

Seasoned ground beef, black olives, shredded Cheddar cheese, diced tomatoes, red onion, crisp Fritos chips all tossed in a French dressing in a garlic herb wrap— a wrap packed with flavor! 9.75

#### Bacon n' Blue Cheese Burger

Our Angus burger topped with diced slices of crisp bacon & Blue cheese crumbles for a blast of flavor you'll love! 10.75 1/3 Pound 9.25

#### New! Cherry Chicken Salad Croissant Sandwich

Our favorite creamy chicken salad with celery, bits of cherries & green onion on a soft croissant with lettuce. 10-

#### California Avocado & Bacon Burger

Our Angus burger topped with sliced avocado & crispy Bacon, finished with your choice of cheese. 11- 1/3 Pound 9.50

#### Patty Melt

Our Angus burger smothered with grilled onions, Swiss cheese & our special sauce between grilled rye bread. 10- 1/3 Pound 8.50

#### New! Cuban Burger

Our juicy 1/2 lb. Angus burger topped with thinly sliced baked ham, melted Monterey Jack cheese, sliced dill pickles, lettuce, tomato & red onion with Dijonaise sauce on a grilled Ciabatta roll. 11.00 1/3 Pound 9.50

#### Buffalo Chicken & Blue Cheese Wrap

Crispy chicken strips tossed in Frank's hot BBQ sauce, Monterey Jack cheese, topped with a creamy Blue cheese dressing with cool lettuce & diced tomatoes, wrapped in a mild Jalapeno tortilla, served with a cup of chowder, fries or a fresh garden salad. 9.50

#### Triple Decker Pastrami & Reuben

The best of two favorites, one layer with Pastrami, Provolone cheese & coleslaw and the other a classic Reuben with corned beef, sauerkraut & Swiss cheese with rye bread— wow! 11.50

#### California Club Sandwich

Everyone's favorite double-decker sandwich with deli ham & turkey, crisp bacon, Monterey Jack cheese, Cheddar cheese, slices of avocado, lettuce & tomato — with mayo on toasted wheat bread. 11.50

#### Cheesy Chili Burger

We top our open face Angus burger with our homemade chili, onion straws & shredded Cheddar cheese for a taste sensation! 11.50 1/3 Pound 10-

#### Blackened Halibut Sandwich

Juicy fresh halibut blackened with Cajun spices accompanied with lettuce, tomato, red onion & tartar sauce on a hamburger bun. 15-

#### Turkey Club Wrap

Honey ham, oven-roasted turkey, Cheddar & Swiss cheese, bacon, diced tomatoes, lettuce & Ranch sauce wrapped in a garlic-herb tortilla, served with fries or a fresh garden salad. 9.50

### Featured Favorites

#### Prime Rib Dip

Our own slow-roasted thinly sliced Angus prime rib on French roll with a Au Jus, served with a cup of chowder, seasoned fries or a fresh garden side salad. 11.50

#### Blue Cheese Prime Rib Dip

Add slices of melted Blue cheese to our Prime Rib Dip— with Au Jus, of course! Served with a cup of chowder, seasoned fries or a fresh garden side salad. 12.50

#### Philly Steak Sandwich with Onions & Peppers

We start with thin Philly steak, add onions & peppers, grill them until tender, add Provolone cheese and flip the gooey combination into a steamed sub roll for a juicy sandwich rich in flavor, served with a cup of chowder, seasoned fries or a fresh garden side salad. 11.50

We charge \$2.00 for an entrée split done in our kitchen. Thank you for your understanding!

~ All of the fried menu items are prepared with no trans fat cooking oil for a healthy alternative. ~

~ Items on this menu may contain minor unprocessed animal products. Such items may increase your risk of food borne illness, especially if you have certain medical conditions. Revised 8/2/11

