

## STARTERS

### GRANOLA \$16

TOASTED GRANOLA, GREEK YOGURT, BERRIES

### CINNA BUN PULL-A-PART \$21

SWEET & STICKY, CREAM CHEESE FROSTING

### FRESH FRUIT PLATTER \$18

SEASONAL FRUIT, MAPLE GREEK YOGURT

### CRISPY CHICKEN WINGS \$21

CHEF'S SPICY & SWEET CHILI SAUCE

### SHRIMP CEVICHE WITH BLUE CORN CHIPS \$20

REFRESHING & BURSTING WITH FLAVOR!  
SHRIMP, LIME, RED ONION, JALAPEÑO,  
CUCUMBER, TOMATO, CILANTRO, AVOCADO

## WARM SOUP

### SOUP OF THE DAY \$12

HOUSE MADE, CHEF'S FAVORITE RECIPES

### BOWL OF CHILI \$12

CHEESE, SOUR CREAM & SCALLIONS

## SALADS

### STRAWBERRY SALAD \$20

MIXED GREENS, FETA, STRAWBERRIES,  
WALNUTS, BALSAMIC

### WATERMELON SALAD \$20

ARUGULA, WATERMELON, FETA

### TRADITIONAL CEASAR \$20

CHOPPED ROMAINE, CROUTON,  
SHAVED PARMESAN

### OVEN ROASTED BEETS \$20

BEETS, FETA, WALNUTS, BEET GREENS,  
& ARUGULA

### PEAR & ARUGULA \$22

GRILLED PEAR, BURRATA, ARUGULA  
WITH A WHITE BALSAMIC REDUCTION

### GREEK QUINOA SALAD \$20

CHOPPED ROMAINE, RED ONION, CHERRY  
TOMATOES, GREEN OLIVES, CUCUMBER, FETA

## BRUNCH SIDES

### BREAKFAST POTATOES \$4

### BACON, SAUSAGE OR HAM \$4

### GARLIC PARMESAN FRIES OR CHILI CHEESE FRIES \$4

### 2 SLICES OF TOAST \$4

### EGG WHITES ONLY ANY EGGS \$3

### ADD CHILI, JALAPEÑO & SCALLION TO ANY OMELET OR EGGS \$4

## EGGS

### CLASSIC LOCO MOCO \$23

GROUND BEEF PATTY\* GRILLED ONIONS,  
FRIED EGG ON JASMINE RICE W/ GRAVY

### EGGS BENEDICT \$23

TWO PERFECTLY POACHED EGGS\* & SAUTÉED  
SPINACH WITH HAM ON TOASTED ENGLISH  
MUFFIN TOPPED WITH HOLLANDAISE

### THE FULL IRISH \$27

2 EGGS\* YOUR WAY, SAUSAGE, BACON, GRILLED  
TOMATO, MUSHROOMS & BAKED BEANS

### 3 EGGS YOUR WAY \$22

3 EGGS\* YOUR WAY, CHOICE OF BACON OR  
SAUSAGE WITH POTATOES & TOAST

### CORNEBEEF HASH \$25

W/ THREE EGGS\* YOUR WAY, POTATOES  
& SLICED TOAST

### CARNIVORE OMELET \$22

SAUSAGE, BACON, HAM, CHICKEN  
WITH AGED CHEDDAR

### VEGETARIAN OMELET \$22

PEPPERS, MUSHROOM, SPINACH, TOMATO, ONION

## CAKES & TOAST

### STUFFED FRENCH TOAST \$20

BRIOCHE STUFFED WITH LEMON MASCARPONE,  
FRESH BANANAS & CARAMEL

### CLASSIC BELGIAN \$20

HOUSE MADE WAFFLE WITH BANANAS  
& STRAWBERRIES

### CHICKEN & WAFFLES \$22

SPICY CHICKEN TENDERS ON A KIMCHI WAFFLE  
WITH GOCHU JANG SYRUP & PICKLES

### BUTTERMILK PANCAKES \$17

STACK OF 3 FLUFFY PANCAKES DUSTED WITH  
POWDERED SUGAR WITH BUTTER & SYRUP

### AVOCADO TOAST \$21

FRESH DICED AVOCADO TOSSED, AVOCADO OIL  
& SEA SALT ON TOASTED SOURDOUGH

## WOOD-FIRED FLATBREADS

### BREAKFAST PIZZA \$21

CHEESE SAUCE, BACON, SAUSAGE,  
SCRAMBLED EGGS., MOZZARELLA CHEESE

### CLASSIC MARGHERITA \$20

HOUSE MADE TOMATO SAUCE,  
BUFFALO MOZZARELLA & FRESH BASIL

### PEPPERONI \$20

HOUSE MADE TOMATO SAUCE, MOZZARELLA  
& SLICED PEPPERONI

### HAWAIIAN PIZZA \$21

HOUSE-MADE TOMATO SAUCE, SMOKED HAM,  
FRESH MOZZARELLA, PINEAPPLE, AND HONEY

## LUNCH PLATES

### PERFECT BURGER \$22

8 OZ BEEF PATTY\*, AGED CHEDDAR, TOMATO,  
ARUGULA, WHISKEY ONION JAM & ROASTED  
GARLIC AIOLI ON A TOASTED BUN

### CHILI CHEESE BURGER \$25

8 OZ BEEF PATTY\*, HOUSEMADE CHILI,  
CHEDDAR, TOMATO, ARUGULA, SLICED  
JALAPEÑO & ONION ON A TOASTED BUN

### VEGGIE BURGER \$17

CHICKPEA & BLACK BEAN BURGER, FETA,  
TOMATO, ARUGULA, AVOCADO & RED  
ONION ON A TOASTED BUN

### SOUTHERN STYLE CRISPY CHICKEN SANDWICH \$22

CRISPY FRIED CHICKEN STRIPS,  
CHIPOTLE MAYO, PICKLES & LETTUCE

### B.L.T.A. \$22

BACON, LETTUCE, TOMATO & AVOCADO  
GARLIC AIOLI - SERVED OPEN-FACE

### SHORT RIB PHILLY \$24

SHREDDED SHORT RIB, PEPPERS, ONIONS &  
PROVOLONE ON A TOASTED HOAGIE ROLL

### CHILI CHEESE DOGS \$20

2 BEER BRAISED CHILI CHEESE DOGS  
WITH SLICED JALAPEÑO AND ONION

### CAJUN JAMBALAYA PASTA \$25

SHRIMP, CHICKEN, ANDOUILLE SAUSAGE, ONION,  
TOMATO, PEPPERS IN A SPICY CAJUN SAUCE  
SERVED WITH LINGUINE OR RICE

### FISH & CHIPS \$22

CRISPY BEER BATTERED ALASKAN COD, HOUSE  
MADE TARTAR SAUCE, LEMON WEDGES & FRIES

### CHICKEN OR SHRIMP CURRY \$20

THAI RED CURRY, ONION, BELL PEPPER,  
MUSHROOM & JASMINE RICE

### VEGGIE CURRY \$19

THAI RED CURRY, ONION, BELL PEPPER,  
MUSHROOM, GREEN BEAN, BABY CARROT  
& JASMINE RICE

# Brunch

CHAT WITH LIAM DWYER

702.868.3355 OR EMAIL  
LIAM@7THANDCARSON.COM

@7THANDCARSON • 7THANDCARSON.COM

*\*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

*All credit and debit transactions are subject to a 4% surcharge. All prices listed on this menu are cash-prices*

## SIGNATURES

### WATERMELON SHUGGA \$15



RED BULL RED EDITION  
"WATERMELON", KETEL ONE  
BOTANICALS CUCUMBER  
& FRESH MINT



\$1 FOR EACH WATERMELON  
SHUGGA MADE IS DONATED TO  
CARIDAD GARDENS VETERAN  
JOB PROGRAMS & HOUSING

### DOWNTOWN BUZZ \$13

TANQUERAY GIN, LOCAL HONEY AND LEMON

### I AM SMASHED \$13

JAMESON WHISKEY, FRESH RASPBERRY,  
BLACKBERRY BITTERS, LEMON JUICE AND MINT

### CUCUMBER SMASH \$13

BOMBAY SAPPHIRE GIN, ST. GERMAIN, LIME  
JUICE, CUCUMBER PUREE



### SCHNAZZBERRY DELUXE MARGARITA \$15

TELSON BLANCO TEQUILA + SCHNAZZBERRY  
PUREE; ORANGE, PASSION FRUIT, STRAWBERRY,  
RASPBERRY, BLACKBERRY, LIME JUICE, AGAVE

### 7TH SIGNATURE MARG \$13

CAZADORES TEQUILA, LIME & AGAVE YOUR CHOICE  
OF: CUCUMBER, BLOOD ORANGE, MANGO, OR LIME

## DRAFT & CRAFT

### MODELO ESPECIAL \$8

4.6% ABV

### GUINNESS \$9

IRISH DRY STOUT 4.2% ABV

### FIRESTONE WALKER \$8

805 BLONDE ALE 4.7% ABV

### DOGFISH HEAD SEAQUENCH ALE \$9

CITRUSY-TART SOUR ALE 4% ABV

### DOGFISH HEAD CITRUS SQUALL FRUIT BEER \$9

GRAPEFRUIT DOUBLE  
GOLDEN ALE 8% ABV



## BOTTOMLESS BEVVIES

YOUR CHOICE OF DRINK - 90 MINS OF FUN

### MIMOSA \$30

W/ SEASONAL JUICES

### BLOODY MARY \$30

WITH GARNISHES

### BLOODY BEER \$30

THE TAP + TOMATO



## OUR FAVORITE WINES BY THE GLASS OR BOTTLE

### ROSE

Condundrum Rose \$12 / \$45

### WHITE

Esperto Pinot Grigio, Veneta, Italy \$13 / \$43

Chateau Ste. Michelle Riesling, Columbia Valley, WA \$13 / \$45

Kim Crawford Saviugnon Blanc \$13 / \$48

Ferrari Carano Chardonnay, Sonoma County, CA \$15 / \$60

### RED

Silverado Merlot, Napa Valley, CA \$16 / \$60

Meiomi Pinot Noir, CA \$18 / \$65

Harvey & Harriet Red, Central Coast, CA \$16 / \$60

Bonanza Cabernet Sauvignon by Caymus, CA \$14 / \$65

Seghesio Zinfandel, Sonoma County, CA \$12 / \$60

Il Borro by Salvatore Ferragamo, Tuscany \$100

WELCOME TO DOWNTOWN'S HIDDEN GEM AND 'RESTAURANT OF THE YEAR'  
AS RECOGNIZED BY THE NEVADA RESTAURANT ASSOCIATION, 7TH & CARSON.

PROPRIETOR, LIAM DWYER, INTRODUCES HIS 'CROSSROADS CUISINE'  
CULINARY CONCEPT, A CONVERGENCE OF MULTIPLE CULTURES, FLAVORS AND  
DISHS HAND CRAFTED AND INSPIRED BY THE CREATIVE CHEF IN ALL OF US.

7TH & CARSON, THE CORNER OF YUM & FUN!

## STARTERS

### WOOD FIRED BREAD & DIP \$23

SERVED WITH 4 DIPS: HUMMUS, RED PEPPER, BABA GANOUSH & TAHINI YOGURT

### 7TH ST. SLIDERS \$20

3 BEEF SLIDERS WITH AGED CHEDDAR AND 1000 ISLAND DRESSING

### CURRY PASTIES \$19

CURRIED VEGETABLE PASTIES WITH CHEF'S WHISKEY JAM

### CRISPY CHICKEN WINGS \$21

CHEF'S SPICY & SWEET CHILI SAUCE

### STREET CORN CROQUETTE \$15

LIME CILANTRO CREMA

### AVOCADO TOAST \$22

FRESH DICED AVOCADO TOSSED, AVOCADO OIL & SEA SALT ON TOASTED SOURDOUGH

### SHRIMP CEVICHE WITH BLUE CORN CHIPS \$22

REFRESHING & BURSTING WITH FLAVOR! SHRIMP, LIME, RED ONION, JALAPEÑO, CUCUMBER, TOMATO, CILANTRO, AVOCADO

## WARM SOUP

### SOUP OF THE DAY \$14

HOUSE MADE, CHEF'S RECIPES

### BOWL OF CHILI \$14

CHEESE, SOUR CREAM & SCALLIONS

## SALADS

### STRAWBERRY SALAD \$22

MIXED GREENS, FETA CHEESE, STRAWBERRIES, TOASTED WALNUTS & BALSAMIC VINAIGRETTE

### THAI CHICKEN SALAD \$23

VEGETABLES, RICE NOODLES, SPICE CANDIED CASHEWS & GINGER-SOY DRESSING

### WATERMELON SALAD \$22

ARUGULA, WATERMELON, FETA CHEESE

### TRADITIONAL CEASAR \$22

CHOPPED ROMAINE, CROUTON, SHAVED PARMESAN

### OVEN ROASTED BEETS \$21

ROASTED BEETS, FETA, WALNUTS, BEET GREENS, ARUGULA

### PEAR & ARUGULA \$23

GRILLED PEAR, BURRATA, ARUGULA WITH A WHITE BALSAMIC REDUCTION

### GREEK QUINOA SALAD \$23

CHOPPED ROMAINE, RED ONION, CHERRY TOMATOES, GREEN OLIVES, CUCUMBER, FETA CHEESE

\*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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## BREAKFAST

### THE FULL IRISH \$27

2 EGGS\* YOUR WAY, SAUSAGE, BACON, MUSHROOMS, GRILLED TOMATO & BAKED BEANS

### CLASSIC LOCO MOCO \$23

GROUND BEEF PATTY\* GRILLED ONIONS, FRIED EGG ON JASMINE RICE W/ GRAVY

## SANDWICHES & BURGERS

### GRAND IRISH REUBEN \$23

CORNED BEEF ON GRILLED MARBLE RYE WITH SWISS CHEESE, SAUERKRAUT & 1000

### SOUTHERN STYLE CRISPY CHICKEN SANDWICH \$23

CRISPY FRIED CHICKEN STRIPS, CHIPOTLE MAYO, PICKLES & LETTUCE

### THE PERFECT BURGER \$25

8 OZ BEEF PATTY\*, AGED CHEDDAR, TOMATO, ARUGULA, WHISKEY ONION JAM & ROASTED GARLIC AIOLI ON A TOASTED BUN

### CHILI CHEESE BURGER \$26

8 OZ BEEF PATTY\*, HOUSEMADE CHILI, CHEDDAR, TOMATO, ARUGULA, SLICED JALAPEÑO AND ONION ON A TOASTED BUN

### VEGGIE BURGER \$17

CHICKPEA & BLACK BEAN BURGER, FETA CHEESE, TOMATO, ARUGULA, AVOCADO, RED ONION ON A TOASTED BUN

### SHORT RIB PHILLY \$23

SHREDDED SHORT RIB, PEPPERS, ONIONS & PROVOLONE ON A TOASTED HOAGIE ROLL

### CHILI CHEESE DOGS \$22

2 BEER BRAISED CHILI CHEESE DOGS WITH SLICED JALAPEÑO AND ONION

## WOOD-FIRED FLATBREADS

### MUSHROOM GARLIC \$19

FRESH HERBS, MUSHROOMS & HAVARTI CHEESE WITH A WHITE TRUFFLE OIL DRIZZLE

### CLASSIC MARGHERITA \$22

HOUSE MADE TOMATO SAUCE, BUFFALO MOZZARELLA & FRESH BASIL

### PEPPERONI \$20

HOUSE MADE TOMATO SAUCE, FRESH MOZZARELLA & SLICED PEPPERONI

### HAWAIIAN PIZZA \$22

HOUSE MADE TOMATO SAUCE, SMOKED HAM, FRESH MOZZARELLA, PINEAPPLE & HONEY

## DINNER PLATES

### MONGOLIAN BEEF \$28

BEEF STEAK WITH ONION, BELL PEPPER, BROCCOLI & JASMINE RICE

### MANDARIN CHICKEN \$25

WHITE MEAT CHICKEN WITH ONION, BELL PEPPER, BROCCOLI & ORANGE GLAZE & JASMINE RICE

### CORNED BEEF & CABBAGE \$25

WITH ROASTED POTATOES, CARROTS & CREAMY HORSE RADISH DIJON SAUCE

### NEW ZEALAND GROUND LAMB \$25

ROASTED VEGETABLES, OLIVES, FETA CHEESE, WITH COUSCOUS & DEMI GLAZE

### CHICKEN & WAFFLES \$25

SPICY CHICKEN TENDERS ON A KIMCHI WAFFLE WITH GOCHUJANG SYRUP & PICKLES

### ROASTED CHICKEN \$26

PAN ROASTED CHICKEN BREAST ON TOP OF MASHED POTATOES, GRAVY & GREEN BEANS

### SEARED WILD CAUGHT SALMON \$28

WITH SWEET CORN HASH & LEMON BEURRE BLANC SAUCE

### BRAISED SHORT RIB \$30

BRAISED BEEF SHORT RIB ON TOP OF CREAMY MASH WITH GLAZED BABY CARROTS

### POTATO GNOCCHI \$25

KALE, MUSHROOMS AND GARLIC IN A CREAMY SAUCE WITH FRESH SHAVED PARMESAN

### SHRIMP PASTA \$26

PAPPARDELLE PASTA & SHRIMP SAUTÉED WITH SHALLOTS, GARLIC FINISHED IN A BEURRE BLANC

### CAJUN JAMBALYA PASTA \$27

SHRIMP, CHICKEN, ANDOUILLE SAUSAGE, ONION, TOMATO, PEPPERS IN A SPICY CAJUN SAUCE SERVED WITH LINGUINE OR RICE

### FISH & CHIPS \$25

CRISPY BEER BATTERED ALASKAN COD, HOUSE MADE TARTAR SAUCE, LEMON WEDGES & FRIES

### CHICKEN OR SHRIMP CURRY \$25

THAI RED CURRY, ONION, BELL PEPPER, MUSHROOM, AND JASMINE RICE

### VEGGIE CURRY \$23

THAI RED CURRY, ONION, BELL PEPPER, MUSHROOM, GREEN BEAN, BABY CARROT & JASMINE RICE

# Dinner

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## SIGNATURES

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BOTANICALS CUCUMBER  
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JOB PROGRAMS & HOUSING

### DOWNTOWN BUZZ \$13

TANQUERAY GIN, LOCAL HONEY AND LEMON

### I AM SMASHED \$13

JAMESON WHISKEY, FRESH RASPBERRY,  
BLACKBERRY BITTERS, LEMON JUICE AND MINT

### CUCUMBER SMASH \$13

BOMBAY SAPPHIRE GIN, ST. GERMAIN, LIME  
JUICE, CUCUMBER PUREE



### SCHNAZZBERRY DELUXE MARGARITA \$15

TELSON BLANCO TEQUILA + SCHNAZZBERRY  
PUREE; ORANGE, PASSION FRUIT, STRAWBERRY,  
RASPBERRY, BLACKBERRY, LIME JUICE, AGAVE

### 7TH SIGNATURE MARG \$13

CAZADORES TEQUILA, LIME & AGAVE YOUR CHOICE  
OF: CUCUMBER, BLOOD ORANGE, MANGO, OR LIME

## DRAFT & CRAFT

### MODELO ESPECIAL \$8

4.6% ABV

### GUINNESS \$9

IRISH DRY STOUT 4.2% ABV

### FIRESTONE WALKER \$8

805 BLONDE ALE 4.7% ABV

### DOGFISH HEAD SEAQUENCH ALE \$9

CITRUSY-TART SOUR ALE 4% ABV

### DOGFISH HEAD CITRUS SQUALL FRUIT BEER \$9

GRAPEFRUIT DOUBLE  
GOLDEN ALE 8% ABV



## BOTTOMLESS BEVVIES

YOUR CHOICE OF DRINK - 90 MINS OF FUN

### MIMOSA \$30

W/ SEASONAL JUICES

### BLOODY MARY \$30

WITH GARNISHES

### BLOODY BEER \$30

THE TAP + TOMATO



## OUR FAVORITE WINES BY THE GLASS OR BOTTLE

### ROSE

Condundrum Rose \$12 / \$45

### WHITE

Esperto Pinot Grigio, Veneta, Italy \$13 / \$43

Chateau Ste. Michelle Riesling, Columbia Valley, WA \$13 / \$45

Kim Crawford Saviugnon Blanc \$13 / \$48

Ferrari Carano Chardonnay, Sonoma County, CA \$15 / \$60

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Meiomi Pinot Noir, CA \$18 / \$65

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# Group Dining



RECEPTION STYLE OR SEATED



EXHIBITION KITCHEN & WOODFIRE OVEN



OUTDOOR GARDEN PATIO  
& CITY VIEW SIDEWALK CAFE

7th &  
carson

DOWNTOWN KITCHEN & BAR



# Greatest Hits

**\$50++ PER GUEST**

## GET IT STARTED

### WOOD FIRED BREAD & DIP

Served with 4 Dips: Hummus, Red Pepper, Baba Ganoush and Tahini Yogurt

### PEAR AND ARUGULA SALAD

Grilled pear, burrata, arugula with a white balsamic reduction

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## CHOICE OF:

### CHICKEN & WAFFLES

Spicy Chicken Tenders on a Kimchi Waffle with Gochu Jang Syrup

### PERFECT BURGER

8 oz Beef Patty, Aged Cheddar, Tomato, Arugula, Whiskey Onion Jam and Roasted Garlic Aioli

### POTATO GNOCCHI

Kale, Mushrooms and Garlic in a Creamy Sauce with Fresh Shaved Parmesan

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## FOR THE TABLE:

**CHEF'S** selection of assorted desserts

**7th &  
carson**

**DOWNTOWN KITCHEN & BAR**





# 7th Favorites

**\$60++ PER GUEST**

## GET IT STARTED

### **WOOD FIRED BREAD & DIP**

Served with 4 Dips: Hummus, Red Pepper, Baba Ganoush and Tahini Yogurt

### **PEAR AND ARUGULA SALAD**

Grilled pear, burrata, arugula with a white balsamic reduction

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## CHOICE OF:

### **PAN ROASTED CHICKEN BREAST**

Pan-Roasted Chicken Breast on top of Mash with Green Beans, Sage and Apple Stuffing Gravy

### **POTATO GNOCCHI**

Kale, Mushrooms and Garlic in a Creamy Sauce with Fresh Shaved Parmesan

### **BEER BRAISED SHORT-RIB**

Braised Beef Short Rib on top of Creamy Mash with Glazed Baby Carrots

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## FOR THE TABLE:

**CHEF'S** selection of assorted desserts

**7th &  
carson**

**DOWNTOWN KITCHEN & BAR**







# Chefs Selects

**\$70++ PER GUEST**

## GET IT STARTED

### WOOD-FIRED BREAD & DIPS

Served with 4 Dips: Hummus, Red Pepper, Baba Ganoush and Tahini Yogurt

### CURRY PASTIES

Mini curried vegetable pasties with Chef's whiskey Jam

### PEAR AND ARUGULA SALAD

Grilled pear, burrata, arugula with a white balsamic reduction

## CHOICE OF:

### PAN ROASTED CHICKEN BREAST

Pan-Roasted Chicken Breast on top of Mash with Green Beans, Sage and Apple Stuffing Gravy

### WILD CAUGHT SALMON

Seared Wild Caught Salmon on Sweet Corn Hash with Tart Apple Slaw

### BEER BRAISED SHORT-RIB

Braised Beef Short Rib on top of Creamy Mash with Glazed Baby Carrots

## FOR THE TABLE:

**CHEF'S** selection of assorted desserts

**7th &  
carson**

**DOWNTOWN KITCHEN & BAR**

