

# Seven Sisters

AT BLACK OAK CASINO

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## DINNER MENU

### APPETIZERS

#### CRISPY CALAMARI

DUSTED RINGS AND TENTACLES, LIGHTLY FRIED AND SERVED ON A BED OF GREENS WITH A MANDARIN-SWEET CHILI DIPPING SAUCE

\$11.95

#### BEEF FILET SKEWERS AU POIVRE

GRILLED, PEPPERED BEEF WITH A BRANDY-GREEN PEPPERCORN CREAM SAUCE OVER PUFF PASTRY AND WATERCRESS AND MICRO GREEN SALAD

\$14.95

#### THREE CHEESE-FAT TIRE ALE FONDUE FOR TWO

JARLSBERG, FONTINA AND AGED GRUYERE CHEESE FONDUE MADE WITH FAT TIRE ALE AND SERVED WITH SLICED APPLES AND PEARS, GRILLED ASPARAGUS AND HERB CROSTINIS

\$15.95

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### SAKE GLAZED GRILLED PRAWNS

COLOSSAL PRAWNS BRUSHED WITH A SAKE GLAZE AND CHAR GRILLED, SERVED WITH A NAPA CABBAGE SALAD AND DRIZZLED WITH TANGERINE VINAIGRETTE

\$16.95

### AHI TUNA

GRADE ONE AHI TUNA SEARED RARE AND SERVED WITH CUCUMBER, AVOCADO, MICRO-GREENS, CRISPY WONTON, TOBIKO AND WASABI AIOLI

\$12.95

### PAN-FRIED DUNGENESS CRAB CAKES

WILD CAUGHT DUNGENESS CRAB WITH SCALLIONS, LEMON ZEST AND PEPPER BRUNOISE, BREADED AND PAN-FRIED SERVED WITH SAFFRON-ROASTED PEPPER AIOLI AND MICRO-GREENS

\$13.95

### CHEF'S APPETIZER PLATTER

YOUR CHOICE OF THREE APPETIZERS. TWO PERSON MINIMUM PLEASE.

\$13.95 PER PERSON

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## SOUPS AND SALADS

### SHERRIED WILD MUSHROOM SOUP

A CREAMY MEDLEY OF WILD MUSHROOMS ROASTED WITH DRY SHERRY AND TOPPED WITH AN HERB-TRUFFLE CREAM AND A POTATO GAUFRETTE

\$10.95

### SOUP DU JOUR

CHEF'S SIGNATURE SOUP OF THE DAY

PRICED DAILY

### SEVEN SISTERS DINNER SALAD

ORGANIC BABY FIELD GREENS, RED TEAR DROP TOMATOES, CUCUMBER, SHAVED RED ONIONS, PICKLED BEETS AND FOCACCIA CROUTONS

\$6.95

### SPINACH-APPLE SALAD

TOSSED WITH AN APPLE CIDER VINAIGRETTE AND COMPLEMENTED WITH CAMBOZOLA BLEU CHEESE, CANDIED ALMONDS AND SUN-DRIED CRANBERRIES

\$8.95

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## TRADITIONAL CAESAR

CAESAR SALAD PREPARED TABLESIDE FOR TWO OR MORE.

HEARTS OF ROMAINE LETTUCE WITH ROASTED GARLIC CAESAR DRESSING,  
HAND SHAVED REGGIANO PARMESAN, WHITE ANCHOVY FILET, AND  
FOCACCIA CROUTONS

\$12.95 PER PERSON

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## PASTAS

### SIGNATURE PASTA

CHEF'S SIGNATURE PASTA OF THE DAY

PRICED DAILY

### SMOKED CHICKEN PASTA

CHICKEN BREAST WITH ARTICHOKE, SUN-DRIED TOMATOES  
AND LEEKS IN A SHERRY CREAM SAUCE WITH BOWTIE PASTA

\$22.95

### BEEF FILET TIP PENNE PASTA

PAN SEARED TIPS, MUSHROOM, LEEKS, ASPARAGUS AND ROASTED  
RED PEPPERS WITH A RED WINE-HERB CREAM SAUCE

\$23.95

A VARIETY OF FRESH PASTAS AND RAVIOLIS ARE AVAILABLE  
UPON REQUEST. SAUCES INCLUDE BASIL PESTO, SUN-  
DRIED TOMATO MARINARA OR ALFREDO.

ASK YOUR SERVER FOR DETAILS.

PRICED ACCORDINGLY

SERVICE CHARGE OF 18% WILL BE INCLUDED ON ALL PARTIES OF 8 OR MORE BILLED ON  
ONE CHECK SPLIT ENTRÉE PLATE CHARGE \$5.00.

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## THE OCEAN HARVEST

### ENTRÉES

#### PRAWNS SCAMPI

COLOSSAL PRAWNS SAUTÉED WITH GARLIC AND SWEET BUTTER, SHALLOTS, CHARDONNAY AND FINISHED WITH LEMON AND PARSLEY, SERVED WITH CHILI-GARLIC MASHED POTATOES AND A SELECTION OF SEASONAL VEGETABLES

\$32.95

#### ALMOND CRUSTED FILET OF SALMON

KING SALMON FILET CRUSTED WITH SLICED ALMONDS, SERVED WITH A LEMON BEURRE BLANC AND A PRESERVED LEMON-BASIL PESTO WITH RICE PILAF DU JOUR AND VEGETABLE MEDLEY

\$24.95

#### CHEF'S SEAFOOD CHOICE

SEASONALLY AVAILABLE FISH SPECIALLY PREPARED TO BEST SUIT THE PARTICULAR VARIETY

MARKET PRICE

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### CALAMARI DORÉ

EGG BATTERED CALAMARI STEAK, SERVED WITH A LEMON BUTTER SAUCE,  
RICE PILAF DU JOUR AND VEGETABLE MEDLEY

\$20.95

### PRAWN AND SCALLOP SKEWERS

TWO COLOSSAL PRAWNS AND DAY BOAT SCALLOPS WITH AN ACHIOTE LIME  
BASTE SERVED WITH GRILLED CORN SALSA AND AVOCADO-LIME COULIS,  
CHILI-GARLIC MASHED POTATOES AND A VEGETABLE MEDLEY

\$34.95

### CARIBBEAN LOBSTER TAIL

ONE POUND STEAMED LOBSTER SERVED WITH DRAWN BUTTER AND LEMON  
WITH CHILI-GARLIC MASHED POTATOES AND SEASONAL VEGETABLE  
MEDLEY

\$47.95

### STEAK AND LOBSTER

STEAMED CARIBBEAN TAIL AND GRILLED FILET MIGNON SERVED WITH  
DRAWN BUTTER, CHILI-GARLIC MASHED POTATOES AND A SEASONAL  
VEGETABLE MEDLEY

MARKET PRICE

SERVICE CHARGE OF 18% WILL BE INCLUDED ON ALL PARTIES OF 8 OR MORE BILLED ON  
ONE CHECK

SPLIT ENTRÉE PLATE CHARGE \$5.00.

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## FROM THE BUTCHER'S BLOCK

### ENTRÉES

#### 20 OZ. BONE-IN RIB EYE

FRENCH CUT, SERVED WITH TRUFFLE BUTTER OR CAMBOZOLA-HORSERADISH BUTTER, BAKED RUSSET POTATO AND A SELECTION OF SEASONAL VEGETABLES

\$42.95

#### BOURBON-MAPLE GLAZED KUROBUTA PORK CHOP

TWO 8 OUNCE BONE-IN LOIN CHOPS, GRILLED, SERVED WITH WHOLE GRAIN MUSTARD DEMI-GLACE AND GRILLED APPLE CHUTNEY, BAKED RUSSET POTATO AND VEGETABLE MEDLEY

\$27.95

#### GRILL SAMPLER

PETITE LAMB LOIN CHOP WITH MINT BOURBON DEMI-GLACE AND RED ONION BALSAMIC MARMALADE, HOUSE MADE COUNTRY SAUSAGE WITH A POMEGRANATE REDUCTION AND APPLE-GINGER DUCK BREAST, PAN SEARED WITH AN APPLE SPICE GASTRIQUE

\$38.95

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## GRILLED HANGER STEAK

SUN-DRIED CRANBERRY-BALSAMIC MARINATED HANGING TENDER STEAK, SLICED, WITH A DRIED FRUIT COMPOTE, CHILI GARLIC MASHED POTATOES AND VEGETABLE MEDLEY

\$26.95

## PORTOBELLO MUSHROOM AND JARLSBERG CHEESE STUFFED CHICKEN BREAST

GRILLED PORTOBELLO MUSHROOMS AND ROASTED RED PEPPERS COMBINED WITH JARLSBERG CHEESE AND WRAPPED WITH PANCETTA, PAN SEARED AND SERVED WITH A TRUFFLE-HERB CREAM SAUCE, RICE PILAF, AND VEGETABLE MEDLEY

\$23.95

## PECAN CRUSTED RACK OF LAMB

TOPPED WITH FIG CHUTNEY, SERVED WITH SWEET POTATO-WILD BOAR BACON HASH AND MINT BOURBON DEMI-GLACE

\$39.95

## PORK TENDERLOIN

PAN SEARED, WRAPPED IN APPLE WOOD SMOKED BACON, SERVED WITH A SUN-DRIED MISSION FIG-PEAR PORT COMPOTE AND A WHISKEY CREAM SAUCE, ROASTED FINGERLING POTATOES AND MAPLE GLAZED BABY CARROTS

\$24.95

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## FILET MIGNON FROMAGE

EXTREMELY TENDER BONELESS CUT, SERVED WITH PORT WINE DEMI-GLACE,  
TOPPED WITH POINT REYES BLEU CHEESE, CHILI-GARLIC MASHED  
POTATOES AND ASPARAGUS

\$34.95

## DUNGENESS CRAB AND FILET MIGNON "OSCAR"

CRAB MEAT AND ASPARAGUS TIPS ON TOP OF A PAN SEARED FILET WITH  
BÉARNAISE SAUCE, SERVED WITH RICE PILAF DU JOUR AND SEASONAL  
VEGETABLES

\$39.95