

THE HOUSE OF SEVEN BROTHERS  
PRESENTS

*Valentine's Day*  
**DINNER**

FRIDAY, FEBRUARY 13  
& SATURDAY, FEBRUARY 14  
4:00 PM – 11:00 PM

**APPETIZERS**

**SEAFOOD TOWER** | 85

An assortment of local oysters on the half shell, poached prawns, seared scallops, and fresh, whole Dungeness crab served with clarified butter

**HOUSE OF SEVEN BROTHERS FRY BREAD** | 10.5

**STEAMED CLAMS** | 24

**APPLEWOOD BACON WRAPPED PRAWNS** | 22

**COCONUT SHRIMP** | 19

**SEARED SCALLOP CANAPES** | 21

**STEAK BITES** | 18

**BREAD PLATE** | 8

**SHRIMP COCKTAIL** | 13.5

**CRISPY PORK BELLY** | 16.75

**SOUPS & SALADS**

**SOUP OF THE DAY** | Cup 4.75 | Bowl 8.5

**CLAM CHOWDER** | Cup 6.5 | Bowl 11

**CAESAR SALAD** | 15

CHICKEN +6 | SALMON +10 | PRAWNS +8 | DUNGENESS CRAB +15  
Romaine, Caesar dressing, croutons, Parmesan, bacon, and a hard boiled egg

**HARVEST COBB SALAD** | 15.75

CHICKEN +6 | SALMON +10 | PRAWNS +8 | DUNGENESS CRAB +15  
Romaine topped with Washington apples, Craisins, candied walnuts, bacon, goat cheese, a hard boiled egg, served with poppyseed vinaigrette

**BLACKENED SHRIMP SALAD** | 22

Fresh chopped lettuce mix, roasted corn, asparagus, tomatoes, red onion, and Cajun style shrimp tossed in a cilantro-lime vinaigrette

## ENTRÉES

★ Add lobster to any entrée | 25

### 12 OZ RIBEYE | 53

A tender, flavorful, well-marbled cut of beef, served with garlic steak butter

### 36 OZ BONE-IN RIBEYE | 95 | SPLIT PLATE +4

Cowboy cut, bone-in ribeye topped with sautéed portabella mushrooms and basted in cowboy butter. Served with fresh vegetables and choice of starch

### PRIME RIB | 10oz 38 | 14oz 44

Slow roasted prime rib, served with horseradish and au jus

### 8 OZ FILET MIGNON | 49

Amazingly tender beef, served with garlic steak butter

### FILET OSCAR | 55

8 oz of tender filet mignon with Dungeness crab, asparagus, and Hollandaise

### LOBSTER TAIL & FILET MIGNON | 55

Grilled 6oz filet mignon paired with wild caught Canadian lobster tail, served with clarified butter

### THE BURGER | 15.5

CHEESE +1.75 | CHEESE & BACON +3.5 | CARAMELIZED ONIONS +2  
SAUTÉED WASHINGTON MUSHROOMS +2.5

A Kobe Wagyu beef patty with lettuce, tomato, onion, and Thousand Island dressing

### PRIME RIB DIP | 23.5

Shaved prime rib and Swiss cheese on a French roll, served with au jus

### FISH & CHIPS | 20.5

Beer battered North Pacific cod, served with French fries, slaw, and a side of tartar sauce

### CHIPOTLE HABANERO RACK OF LAMB | 40

Seared rack of lamb with a chipotle-habanero crust topped with a Cajun cream sauce

### TOMAHAWK PORK CHOP | 45

16 oz tomahawk pork chop topped with a stone ground Dijon cream sauce. Served with sautéed vegetables and garlic mashed potatoes

### PORT BRAISED SHORT RIBS | 35

Beef short ribs slow roasted in a wine reduction and topped with a rich port sauce

### SALMON FLORENTINE | 35.5

Blackened, wild sockeye salmon topped with a light spinach cream sauce and grilled prawn. Served with asparagus and choice of starch

### CHICKEN MARSALA | 25

Pan-seared chicken breast sautéed with portabella mushrooms in a rich marsala wine sauce. Served over a bed of fresh pappardelle pasta with grilled garlic bread

## PASTAS

### LOBSTER RAVIOLI WITH CREAMY VODKA SAUCE | 34

Ravioli stuffed with Maine lobster, cooked in a creamy vodka sauce. Served with grilled bread

### GARLIC SHRIMP SCAMPI | 29

Prawns sautéed in lemon garlic butter, tossed with feta cheese, green onion, cherry tomatoes, and linguine pasta. Served with asparagus and grilled bread

### CHICKEN OR SHRIMP ALFREDO | 27 | 28

Grilled chicken or shrimp, fresh pappardelle pasta, garlic, and creamy alfredo sauce, served with grilled bread

### PORTABELLA ROSATO RAVIOLI | 26

Jumbo ravioli stuffed with diced portabella mushrooms and a four-cheese blend, tossed with roasted bell pepper pesto cream sauce. Topped with Parmesano Reggiano and local micro greens. Served with grilled garlic bread