
Nibblers

serves 2-4 people

Spinach & Artichoke Dip

Artichokes and spinach with garlic, baked in a creamy white cheese sauce, served with herbed crostinis. 9.99

Pairing: **Traminette** 7.50 gl.

Blue Chip Cheese Bread

Toasted Garlic bread with blue cheese, shrimp topped with Roselli mozzarella cheese 10.99

Pairing: **Norton** 8.75 gl.

Aged Cheese & Fresh Fruit

Aged sharp cheddar, smoked gouda, gruyere, Roselli mozzarella and roasted garlic and red pepper cheese spread with seasonal varieties of fruit, crackers and crostinis. 29.99full /18.99 half

Pairing: **Vignoles** 8.25 gl.

Mediterranean Tortilla Pizza

A flour tortilla grilled with spinach, artichokes, roasted red pepper and kalamata olives topped with a blend of Italian herbs & cheeses. 9.99

Pairing: **Sangria Rojo**, 8.75 gl.

Savory Oils Dipping Tree

Parmesan and cracked black pepper olive oil, chipotle oil, and blueberry/herb balsamic vinaigrette. Served with fresh assortment of breads for dipping 9.99

Pairing: **Pinot Noir** 9.75 gl.

Meat and Cheese Platter

Sliced summer sausages with aged cheddar, served with an assortment of crackers and crostinis. 9.99

Pairing: **Seven's Red Heaven** 7.25 gl.

French Loaf

A loaf of crusty French baguette served with Parmesan & cracked black pepper olive oil and butter 4.59

Light Fare

Lump Crab & Brie Quesadilla

Aged French brie and lump crabmeat grilled in a flour tortilla. Topped with green onions and a side of fresh mango salsa. 11.99

Pairing: **Chardonel** 8.75 gl.

Seared Ahi Tuna Firecracker Lollipops

Black sesame and red pepper crusted yellow fin tuna, seared rare and served on bed of mixed field greens with Wasabi cream and a soy sauce. 14.99

Pairing: **Muscato Sparkling** 9.75 gl

Florida Style Crab Cakes

Real house made crab cakes, sautéed in olive oil, topped with a cream seafood sauce. Served over field greens and topped with walnut nuggets 11.99

Pairing: **Sangiovese** 9.75 gl.

Boursin Stuffed Mushrooms

Jumbo mushroom caps, stuffed with garlic-herb Boursin cheese. Topped with mozzarella then baked. Served with pasta salad 9.99

Pairing: **Vignoles** 8.25 gl.

Specialty Soups

Soup de Jour 6.99

Award Winner, Best of the Lake: Spicy Shrimp and Crab Bisque

Wild bay shrimp, lump crab, herbs and cayenne in a rich cream sauce. 7.99

Pairing: **Muscato Sparkling** 9.75 gl.

Grilled Panini

Served with Kettle chips. Substitute pasta salad 1.00

Black and Blue

Tender roast beef, bleu cheese, red onion and roasted red peppers 9.99
Pairing: [Norton](#) 8.75 gl.

Seven Heaven

Smoked turkey, crisp bacon, chipotle cream cheese, sliced tomato and onion, topped with aged mozzarella cheese 9.99
Pairing: [Seven's Red Heaven](#) 7.25 gl.

Grilled Chicken-Apple and Cheddar

Mustard cinnamon-thyme spread, grilled chicken breast, sliced apples and aged cheddar 9.99
Pairing: [Muscato Sparkling](#) 9.75 gl.

Four Layered Grilled Cheese

Smoked gouda, mozzarella, gruyere, a spicy red pepper and bacon cream spread. Served on French bread 9.99
Pairing: [Muscato Sparkling](#) 9.75 gl.

Seven Herb Roast Beef

Tender roast beef, aged cheddar, apple wood smoked bacon, red onion and a sweet and zesty BBQ cream cheese spread. 9.99
Pairing: [Pinot Noir](#) 9.75 gl.

Wraps

Served with Kettle chips. Substitute pasta salad 1.00

Beef Bourguignon

Tender roast beef with onions and mushrooms sautéed in Norton red wine then rolled into a whole wheat tortilla, with Boursin cheese. 9.99
Pairing: [Norton](#) 8.75 gl.

Cranberry & Curried Chicken Salad

Unique Turkish style chicken salad with dried cranberries, toasted almond, onion, and mild yellow curry, mixed field greens rolled into a whole wheat tortilla. 9.99
Pairing: [Spring Fling](#) 7.50 gl.

Mediterranean Turkey

Smoked turkey, artichoke hearts, roasted red pepper, field greens, red onions and olive tapenade rolled into a whole wheat tortilla. 9.99
Pairing: [Traminette](#) 7.50 gl.

Chipotle Turkey

Honey wheat tortilla wrap with chipotle mustard, smoked turkey, cheddar cheese, red onion and spring mix 9.99
Pairing: [Sevens Red Heaven](#) 7.25 gl.

Greens

Dressings: Lite Italian, Ranch, Poppy seed, house-made Blueberry Balsamic Vinaigrette

The Seven Springs Salad

Fresh spring mix lettuce topped with Bleu cheese crumbles, sliced grilled chicken breast, dried cranberries, mandarin oranges, toasted almonds and fresh made croutons. 10.99
Pairing: [Vignoles](#) 8.25 gl.

Warm Hearts of Romaine

Fresh seared, topped with fresh grated parmesan cheese and drizzled with a sherry-red wine and walnut/olive oil vinaigrette. Served with char-grilled garlic & mozzarella crostinis 9.99
Pairing: [Traminette](#) 7.50 gl.

Seared Ahi Salad

Sesame encrusted rare Ahi Tuna, served over a bed of spring mix and topped with artichokes, red peppers and walnut-wasabi vinaigrette 14.99
Pairing: [Chardonel](#) 8.75 gl.

Hawaiian Fruit Salad

A variety of mixed seasonal fruit and tomato over a bed of field greens, drizzled with a house made mango vinaigrette 10.99
Pairing: [Vignoles](#) 8.25 gl.

Just for Kids

For kids 12 and under

Served with Kettle chips 6.95

Macaroni and Cheese

Cheese Quesadilla

Grilled Cheese Sandwich