

# DINNER THURSDAY FEB 13

Executive Chef: Kelly Conwell

## SOUP & SALAD

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl  
**NEW ENGLAND CLAM & RED CRAB CHOWDER** croutons, white wine cream, herbs 8 cup 13 bowl  
**715 GREEN SALAD** two sisters greens, sherry vin, goat cheese, gala apple 12  
**ARUGULA SALAD** lemon-truffle vinaigrette, almonds, pomegranate, parm 13  
**FRISÉE & KALE SALAD** tangerine, honey mustard, pecan-bacon, ricotta salata 13

## SMALL THINGS *Vegetarian*

- FRENCH FRIES** house cut, herb salt, served w/ aioli, truffle cream & ketchup 11  
**OLIVES** w/ citrus, herbs & red bell pepper 8  
**HOUSE FOCACCIA** rosemary, flake sea salt, garlic shallot oil, side of red sauce 9  
**GARLIC PARM BAGUETTE** balsamic, olive oil, black pepper 9  
**YEAST BUNS** w/ plum jam, condensed milk butter, maldon salt  
**GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs 13  
**BRUSSELS** caesar, pickled craisin, crouton, parm 12  
**WILD MUSHROOMS** balsamic, roasted garlic, herbs & chili flake 9

## *Meat & Seafood*

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 14  
**DATES & CHORIZO** red pepper-almond romesco, lemon zest, manchego 14  
**STEAK TARTARE\*** olivada, dijonaise, egg yolk, ricotta salata, salsa macha 16  
**WEISSWURST** pork & veal sausage w/ mustard & sauerkraut 13  
**AHI TUNA CRUDO\*** pomegranate vin, charred scallion, lemon aioli, fried garlic, sun chips 18  
**SMOKED SALMON DIP\*** deviled egg crème fraiche, cucumber w/ crisps 14  
**HACKLEBACK CAVIAR\*** truffle cream, crispy capers, chives, potato chips 23

## PASTA

- LUMACHE ALLA VODKA** tomato vodka sauce, fresh basil & parm 28 add shrimp 9  
**SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 35  
**CRAB RAVIOLI** fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 35  
**PENNE RAGU** braised pork & beef, tomato sauce, butter, parm 27  
**LASAGNA BOLOGNESE** braised pork & beef, béchamel, tomato, parm 30  
**SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 27  
**CANNELLONI** spinach & six cheese, rosé sauce, almond red pesto & fresh basil 28 add crab +7

## ENTREES

- FILET\*** 8oz, mojo verde, wild mushrooms, potato pavé, spicy greens 57  
**THE RIBEYE\*** two pounds, side of fries 77  
**ROASTED SALMON\*** saffron beurre blanc, pomegranate, lemon polenta, spaghetti squash, caviar 38  
**CHICKEN PARMESAN** crispy goat cheese risotto, red sauce, nut-free pesto & parm 38  
**LAMB LOLLIPOPS\*** (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33  
**STEAK SALAD\*** 6 oz, local greens, olivada verde, soft herbs, sherry vin, croutons, parm 24  
**PORK SCHNITZEL** crispy pork cutlet w/ sauerkraut spaetzle, kale & apple mostarda 36

## SPECIAL THINGS

### MEDITERRANEAN SEABASS

grilled w/ roasted-n-smashed creamer potatoes, garlic spinach, dill butter, lemon gastrique, castelvetrano olive 38

### VEAL MILANESE

breaded veal cutlet w/ black garlic aioli, arugula, fennel-lemon truffle vinaigrette, dukkah nut crunch, tangerine 36

### LAMB OSSO BUCCO BOURGUIGNON

lemon-herb mashed potatoes, red wine bacon-mushroom jus 38

### CARBONARA PANSOTTI

quark filled spinach pasta, crispy lardons, champagne sauce, duck egg, black truffle 28

### LOVE SHUCK OYSTERS

\$18 for 6

raw: guava mignonette & cocktail sauce

- or -

grilled: warm garlic butter

### CRAB & LOBSTER SALAD

chilled, avocado stuffed, coconut milk, winter radish, salsa verde, spicy greens 17

### BURRATA & PROSCIUTTO

campari tomatoes, balsamic honey, chili-herb oil, white fig, spiced nuts 18

### WINTER BRUSCHETTA

baguette topped w/ creamed braised cabbage, bacon & gruyere 12

### DESSERT FOR TWO

milk chocolate coffee gelato  
in ballerina chocolate bowl  
two chocolate covered strawberries  
two classic french macaroons 17

### KEY LIME TORTE

toasted meringue, macadamia nut, hibiscus, salted caramel cookie 13

### CHOCOLATE TRUFFLE COLLECTION

café au lait, coconut dark chocolate, fleur de sel caramel, passionfruit 10

### DESSERT FOR LATER

to go box

two french macaroons  
two assorted truffles  
two jumbo chocolate covered strawberries 22

\*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.  
Not every ingredient is listed-please notify server of allergies gluten-free fusilli pasta can be substituted



# Cocktails

## SEASONAL VIBES

### BITTERSWEET SYMPHONY

gin, cynar, apricot, vanilla, grapefruit 12

### SPRINGTIDE

contratto red bitter, crème de cacao, raspberry, pineapple, lemon, cava 12

### LOWKEY MEAN MUGGIN

leopold's apple whiskey, cinnamon, ginger beer, lime 12

### EMBRACE THE NUTZ

peanut butter whiskey, sweet vermouth, amaretto, old fashioned bitters 12

### EARL'S BREW

earl grey vodka, bergamot, citrus honey 10

### FLIGHT OF THE CONCORDS

mezcal, st. elizabeth's allspice, port, cinnamon, ginger, grape, lemon 12

## 715 CLASSICS

### FORMER SPY

vodka, limoncello, lavender, lemon 14

### BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

### THE 7-FIFTINI

red bell pepper-olive gin, onion, manzanilla sherry 13

### GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

### CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

### MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

### THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

## PASSIONFRUIT MARGARITA

TEQUILA, LIME, AGAVE, SALT RIM 14

# Wine by the Glass

5oz gls \$ | bottle \$

Caymus Cabernet 2022 Napa 45 gls | 180 btl

Opolo Summit Creek Cabernet 2022 Paso Robles 16 gls | 64 btl

Breca Garnacha 2021 Calatayud 13 | 52

Villa Sopita Sangiovese 2018 Italy 10 | 40

Argyle Bloom House Pinot Noir 2022 Willamette Valley 16 | 64

Aguaribay Malbec 2019 Mendoza 13 | 52

Perelada Cava NV Spain 11 gls | 44 btl

Chateau Montaud Rosé 2020 Provence 11 | 44

Cakebread Chardonnay 2022 Napa 25 gls | 99 btl

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

Ant Moore Sauvignon Blanc 2023 Marlborough NZ 14 | 56

Andriano Pinot Grigio 2022 Alto Adige 14 | 56

Dr. Konstantin Frank Riesling 2022 Finger Lakes 13 | 52

Villa Fassini White Blend 2021 Italy 10 | 40

## ZERO-PROOF THINGS

### DOPPELGANGER

lyre's dry aperitif, grapefruit, lemon tonic 11

### PASSIONFRUIT SPRITZ

lyre's italian orange, lyre's rum alternative, soda 11

### NORTHERN LIGHTS

lyre's american malt, orange, lemon, flower water, soda 7.5

### BENEFIT OF THE DOUBT

pentire seaward, lyre's italian orange, ghia, orange flower water 11

### LYRE'S AMALFI SPRITZ

italian-style spritz perfect beachside vibes 12

## BEER

Michelob Ultra 6

Miller High Life 4

Boulevard Wheat 6

Sierra Nevada Hazy Little Thing IPA 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

### RED BOTTLES under 30

BONANZA Lot 7 CELLAR CAB, CALI 29

FLACO TEMPRANILLO, SPAIN 25

ESPRIT DE FONROZAY, BORDEAUX 25

PATAMAR RED BLEND, PORTUGAL 27

SPINELLI MONTEPULCIANO D'ABRUZZO 29

FONTELLA CHIANTI, ITALY 27

SUR DE LOS ANDES MALBEC, MENDOZA 27

### WHITE BOTTLES under 30

LES ALLIES BRUT SPARKLING, FRANCE 28

MAPRECO VINHO VERDE, PORTUGAL 25

LA BASTARDA PINOT GRIGIO, ITALY 26

ALVAREZ DE TOLEDO GODELLO, SPAIN 25

KURANUI SAUV BLANC, NZ 27

## COFFEE TEA SODA

San Pellegrino 7

Perrier 4

Harney & Sons Bottled Tea 4

Vanilla Lavender Cream Soda 5

Orange Cream Soda 6

Ginger Beer 4

Coke, Diet, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Chai Latte 5

Mocha 5

Mighty Leaf Hot Tea 4