

Helen's

AT SEVEN SPRINGS MOUNTAIN RESORT

Beginnings

Roasted Bone Marrow 20

Beef Bone | Compound Butter | Crostini

Charcuterie 26

Fine Meats and Cheeses | Greek Olives | Honey | Fresh Fruit | Grain Mustard |
Crostini

Escargot 20

Burgundy Snails | Garlic Red Wine Butter

Falafel 18

Chickpeas | Fresh Herbs & Spices | Pita | Cucumber | Lime Yogurt Sauce

Sashimi Style Wagyu Short Ribs 24

Steamed Rice | Garlic Ponzu | Pickled Ginger | Wasabi

Soups

Helen's Famous Crab Bisque 16

Jumbo Lump Crab Meat | Whipped Potato | Potato Gaufrette

Chef's Soup du Jour 14

Ask Your Server!

Salads

Caesar Salad 16

Romaine | Parmesan Cheese | Buttered Croutons | Housemade Caesar Dressing |
Parmesan Crisp | White Anchovy

Fall Fin & Feather GF 16

Arugula & Baby Kale | Roasted Butternut Squash | Pomegranate |
Dijon Vinaigrette

Entrees

Butter Chicken 38

Tandoori Chicken Thighs | Jasmine Rice | Roasted Eggplant | Fresh Cilantro

Bouillabaisse 62

Cod | Mussels | Shrimp | Scallops | Tomato Broth | Lobster Ravioli

Kobe Flat Iron 65

(Substitute 8 oz Center Cut Filet) 85

Gouda Mashed Potatoes | Roasted Vegetables | Pine Nuts | Balsamic Glaze

Ask for Chef Dave's Famous Steak Sauce

Wild Boar Osso Bucco 48

Polenta | Roasted Cherry Tomatoes | Apricot Veal Demi

Pan Seared Trout 44

Rockefeller Cous-Cous | Cream Spinach | Maple Bacon Jam

Lentil Shepard's Pie 34

Lentils | Peas | Carrot | Mushrooms | Mashed Potatoes

Finale

Snickerdoodle Crème Brulee 15

Vanilla & Cinnamon Custard | Caramelized Sugar | Snickerdoodle Cookie

Chocolate Blitz 16

Chocolate Mousse | Chocolate Shell | Cookie Crumble | Fresh Fruit

Bread Pudding 16

Apples | Cranberries | Almond Slices | Crème Anglaise

Buche de Noel (for sharing) 22

Chocolate Sponge | Whipped Cream | Chocolate Bark

Sorbet GF, VG 12

Housemade Fruit Sorbet | Fresh Fruit | Lemon Zest

**Consuming Raw or under cooked meats, eggs or shellfish can increase risk of foodborne illness*

*** 22% gratuity will be added to parties of 6 or more*