



**CB7 of Southern Pines**  
100-A Pavillion Way | Southern Pines | 910.725.2266  
General Manager: Brad Holt

**CB7 of Greensboro**  
3724 Lawndale Dr | Greensboro | 336.545.5555  
General Manager: Amy Meads

**CB7 of Charlotte**  
6300 Carmel Rd | Charlotte | 704.540.4722  
General Manager: Roy Ferrell

**CB7 of Mountain Brook**  
900 Jemison Ln | Mountain Brook | 205.802.9050  
General Manager: Becky Blake

**CB7 of Asheville**  
2 Gerber Rd | Asheville | 828.277.3470  
General Manager: John Rowe

**CB7 of Matthews**  
3118 Fincher Farm Rd | Matthews | 704.814.0208

## APPETIZERS

### TORTILLA CHIPS

choose from pico de gallo, guacamole, queso dip, beer cheese & penny's jalapeño pimento cheese

### BLACKENED CHICKEN NACHOS

blackened chicken, queso, black beans, pico de gallo & lime crema

### FRIED PICKLES

hand-breaded and made-to-order fried pickles served with spicy ranch ★ local favorite!

### SEARED AHI TUNA\*

black and white sesame encrusted ahi tuna served with a sriracha aioli and soy ginger dressed greens

### WINGS

medium, hot, garlic parmesan, honey sriracha, bourbon chipotle, #7 dry wing rub  
★ get them charred for an additional charge

### DAS PRETZELS

bavarian style hot pretzels sprinkled with kosher salt, parmesan & served with a side of beer cheese

### BLACKENED CHICKEN QUESADILLA

blackened chicken, black beans, pepper jack, chopped bacon, garnished with lettuce, jalapeños, pico de gallo & sour cream

### BUFFALO CHICKEN DIP

broiled buffalo chicken, blended with three cheeses, toasted with a cracker crust, served with pita points

## SIGNATURE SALADS

### CB7 SALAD

spring mix, candied walnuts, goat cheese, diced tomatoes, dried cranberries, tossed in citrus vinaigrette dressing

### SOUTHWEST SALAD

house mix, bbq chicken, black beans, corn, pico de gallo, tortilla strips, pepperjack cheese, spicy ranch dressing on the side

### SIRLOIN SALAD\*

house mix, sirloin, tomatoes, marinated mushrooms, blue cheese crumbles, topped with onion straws and house made balsamic vinaigrette on the side

### GRILLED SHRIMP SALAD

spring mix, grilled shrimp, jicama, roasted tomatoes, carrots, cranberries and spiced pecans, served with apple cider vinaigrette on the side

### GRILLED SALMON SALAD\*

spinach mix, grilled salmon, roasted tomatoes, cucumbers, goat cheese & red onions, house made citrus vinaigrette on the side

### CAESAR SALAD

romaine, croutons and shredded parmesan tossed in caesar dressing

### WEDGE SALAD

chopped bacon, blue cheese crumbles, diced tomatoes, topped with blue cheese dressing

★ Add a protein to any salad for an additional charge

\*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions. These items may be cooked to order. Our kitchen contains peanuts and tree nuts.

## BUILD YOUR OWN

### LETTUCE

romaine | house mix | spring mix | spinach mix  
...or mix any two

### ..... CHOOSE ANY SIX INGREDIENTS .....

additional charge for each item over six items

### FRUIT

dried cranberries | blackberries | blueberries | strawberries

### VEGETABLES

tomatoes	scallions	black beans
roasted tomatoes	jalapenos	red peppers
red onions	corn	pico de gallo
carrots	marinated mushrooms	jicama
avocado		cucumbers

### CHEESE

blue cheese crumbles | goat cheese  
monterey jack | parmesan | pepper jack

### TASTY, CRUNCHY, NUTTY

bacon | sunflower seeds | candied walnuts  
spiced pecans | croutons | tortilla strips

### PROTEIN for an additional charge

hamburger*	black bean burger
salmon*	grilled chicken
chicken tenders	turkey breast
turkey burger	seared ahi tuna*
sirloin*	grilled shrimp

### DRESSING

ranch | spicy ranch | blue cheese | caesar  
balsamic vinaigrette | ginger soy vinaigrette  
citrus vinaigrette | apple cider vinaigrette | honey mustard

# STEAKS



**CHAR-BROILED  
AT 1700°**

**A FEW WORDS  
ABOUT OUR  
STEAKS...**

WE PROUDLY SERVE  
CERTIFIED ANGUS BEEF  
WHICH CONSISTS OF  
ONLY THE TOP 8% OF  
ALL GRAIN FED  
BEEF CATTLE.

## STEAK TEMPS

**RARE**  
RED, COOL CENTER  
**MEDIUM RARE**  
RED, WARM CENTER  
**MEDIUM**  
PINK, HOT CENTER  
**MEDIUM WELL**  
SLIGHT PINK CENTER  
**WELL DONE**  
COOKED THROUGH

**SERVED WITH ONE SIDE AND A FIELD GREENS SALAD.**  
Add Caramelized Onions & Grilled Mushrooms for an additional charge.  
Add (4) Grilled Shrimp for an additional charge.

**RIBEYE\*** 12oz

**FILET MIGNON\*** 6oz

**FILET OF RIBEYE\*** 8oz

**NEW YORK STRIP\*** 14oz

**SIRLOIN\*** 7oz

## BURGERS & HANDHELDS

**SERVED WITH YOUR CHOICE:** fries, tater tots, quinoa salad or broccoli  
Substitute for another side or a field greens salad for an additional charge.

Make it a turkey burger or a chicken breast for an extra charge.  
Wheat bun or gluten free bun available upon request.

### CLASSIC BURGER\*

choice of cheese, pickle, lettuce, tomato & onion

### SOUTHWESTERN BURGER\*

pepper jack, bacon, fried jalapeños, lettuce, tomato & onion

### SMOKEHOUSE BURGER\*

cheddar, bacon, fried onion straws, CB7 sauce®, lettuce & tomato

### CHARLESTON BURGER\*

penny's jalapeño pimento cheese, lettuce, tomato & onion

### CALI-TURKEY

turkey burger with avocado, lettuce,  
tomato & onion on a wheat bun

### ROY'S BLACK BEAN BURGER

handmade black bean patty, smoked tomato aioli,  
lettuce, tomato & onion served on a wheat bun

### LEAP YEAR BURGER\*

american cheese, garlic aioli, bacon & a medium  
fried egg with lettuce, tomato & onion

### SALMON BURGER

handmade salmon patty, lemon aioli,  
mixed greens, tomato & onion

### PRIME RIB FRENCH DIP

thinly shaved prime rib steak, provolone and horseradish sauce  
on a hoagie roll with au jus for dipping

### SLICED STEAK SANDWICH\*

lean & tender hanger steak, smoked gouda, roasted tomato,  
red onion, mixed greens & garlic aioli on a bianco bun

### FRIED CHICKEN SANDWICH

hand breaded breast, cranberry kale slaw  
& pickles on a bianco bun

### WHITE BBQ CHICKEN PITA

sliced chicken, chopped bacon, swiss cheese and  
pickled onions served in a warm pita

### SMOKED TURKEY SANDWICH

smoked gouda, bacon, tomato, mixed greens  
& roasted tomato aioli on a bianco bun

### BLACKENED MAHI TACOS

two soft tacos, pico de gallo, shredded lettuce & sriracha tarter

### GRILLED SHRIMP TACOS

two soft tacos, shredded cabbage, pico de gallo,  
diced avocado & smoked tomato aioli

## PLATED

Served with one side and a field greens salad

### CHICKEN TENDER PLATE

hand battered & served with your choice of bbq or honey mustard

### SMOTHER ME NAKED\*

choice of grilled chicken breast or burger, monterey jack,  
caramelized onions, & grilled mushrooms on a sizzling skillet

### ST LOUIS STYLE FIRE-BRAISED RIBS

half slab or full slab

### MAHI MAHI

grilled or blackened... or make it a sandwich!

### FISH & CHIPS

beer battered flounder fillet served with chip fries,  
cranberry kale slaw & tartar sauce on the side

### GRILLED SALMON\*

bourbon glazed or grilled.

## SIDES

french fries

tater tots

fettuccini alfredo

brussels sprouts

fresh fruit

baked potato

sweet potato

mushroom risotto

quinoa salad

broccoli

chip fries

tater tots

sautéed spinach

cranberry kale slaw

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