

APPETIZERS

PARADISE CIVICHE 7
Seafood marinated in lime and cilantro served with
crisp tostadas

CLASSIC SHRIMP COCKTAIL 11
Five jumbo shrimp served with cocktail sauce

SHRIMP COSTA DE SOL 11
Sizzling shrimp, olive oil, garlic, Tabasco, peppers &
garlic toast

CRAB CAKES - FLYING FISH-DISNEY 9
Two light and fluffy crab cakes served with ancho chili
aioli

SMOKED SALMON 11
With rye served with capers, onions, herb chese &
coarse mustard lime sauce

COMBINATION APPETIZER PLATTER - For Two or More - 12 per person
A sampling of shrimp, Oysters Rockefeller, Rumaki, Crab Cakes, Brie & Onion Rings

OYSTERS ROCKEFELLER 11
Baked with spinach, bacon, onions and parmesan
cheese topped with hollandaise

RUMAKI SEVEN SEAS 10
Chicken livers & water chestnuts wrapped in bacon,
with smoked salmon canapés

BAKED BRIE EN CROUTE 9
Served with muffins, fruit & honey walnuts

ONION RINGS 6
Buttermilk breaded haystack onion rings
(Not available Fridays)

CROSTADA 9
Crisp phyllo leaves with Feta & cream cheese, spinach
& sautéed onions

SOUP & SALADS

SEVEN SEAS CHOWDER 5

CHEF'S SOUP Du JOUR 4

BAKED FRENCH ONION 6

LINDA'S APPLE ROQUEFORT SALAD 9

Baby greens, tart apples, honey walnuts, blue cheese & champagne vinaigrette

SPINACH WITH HOT BACON 6

HOUSE GARDEN SALAD 4

CAESAR SALAD - Classic 8

CATCHES FROM BEYOND THE SHORES

NORWEGIAN SALMON 27
Herb crusted and served with a béchamel sauce and
sautéed asparagus, Key West rice

WALLEYE VERONIQUE 29
Wisconsin favorite sautéed and served with grapes,
almonds & white wine buerre blanc, fettuccine

TILAPIA 26
Baked tilapia fillets with crab stuffing
Key West rice

DOOR COUNTY WHITEFISH 25
Potato and horseradish crusted whitefish served with a
pimento cream sauce. Tri-colored fettuccine

HALIBUT JACQUES ALTAZIN 31
(A favorite of Emperor Napoleon)
Fillets of halibut in a mustard hollandaise sauce Key
West rice

PROSCIUTTO SEA SCALLOPS 29
Large sea scallops wrapped with prosciutto & broiled
until crisp, drizzled with brown butter. Yukon mashed

SHRIMP ALOHA 25
Six large coconut breaded shrimp accompanied by
mango and pineapple chutney. Key West rice

ALASKAN KING CRAB - Market
From the icy waters of Alaska, split king crab legs.
Full or light portion. Baked Potato

LOBSTER - Market
Cold water tails, the finest the ocean has to offer,
butter flied. One or two tails. Baked Potato

SEAFOOD MEDLEY PASTA 30
Shrimp, scallops, crab, lobster and clams, sautéed with
bell peppers, onions, tomato in a light wine sauce over
Tri-colored fettuccine

Your dinner will include Baked bread or rolls, Chef's Vegetable, Starch, Choice of Soup OR House Salad
Please accept a 17% service charge for groups of 6 or more

CREATIVE VARIATIONS

ENSALADA COLUMBIA 13

Tableside prepared Salad
Tasty greens, tomatoes, croutons, celery, Swiss cheese, julienne of turkey or ham and olives tossed in house garlic vinaigrette

CHICKEN PICATTA with Angel Hair 19

Cutlets pounded thin, sautéed with capers, fresh lemon, parsley, garlic and white wine

FILET MIGNON (7 ounce) 27

Choice Steer Tenderloin broiled to your liking. Baked Potato

FIRE-ROASTED RAVIOLI 24

Vegetable ravioli served with sun-dried tomato and sherry cream sauce

VEAL MEDITERRANEAN with Angel Hair 26

Lightly floured, sautéed with white wine, grape tomatoes & kalamata olives, parsley and capers

ORGANIC PORK CHOPS 21

Grilled, served with horseradish & split pepper cream. Yukon mashed potatoes

GREAT STEAKS – RIBS – CHOPS

FILET MIGNON

Choice Steer Tenderloin
10 oz “CLASSIC” rubbed with house seasoning 32
12 oz “FLAMED” Cowboy style 36
Baked Potato

KANSAS CITY STRIP (18 ounce) 43

Bone-in Strip with green peppercorn aioli
Baked Potato

FRENCHED RIB-EYE (18 ounce) 41

Served on the bone, grilled to your liking
Baked Potato

PORK LOIN CHOP (10 ounce) 28

Cider-brined White Marble Farms with bacon, tropical relish and cider jus
Yukon mashed potatoes

RACK OF BAKED PORK RIBS 29

Natural or Baby Ray's Barbeque Sauce
Yukon mashed potatoes

BLACK ANGUS PRIME RIB

14 ounce 28
20 ounce 35
Slow roasted, rich au jus & Yorkshire pudding
Baked Potato

RACK OF LAMB (14 ounces) 38

New Zealand lamb rack brushed with a barbeque pecan crust and finished with Shiraz demi glace
Yukon mashed potatoes

FROM THE CAPTAIN'S TABLE

WIENER SCHNITZEL 26

Tender veal pounded thin, lightly breaded & pan-fried, paired with Yukon mashed potatoes

SCHNITZEL “A LA HOLSTEIN” 28

The original way with taste bites from Germany's Famous Diplomats Von Holstein & Fürst Bismark.
Yukon mashed potatoes

ROAST GOOSE 29

Featured on President Bush's Whistle Stop Train Trip in 1992, served with Cherry Compote & Spaetzle

PACIFIC RIM 33

Half rack of lamb prepared with a barbeque pecan crust and shiraz demi, paired with a pesto baked tilapia fillet.
Yukon mashed potatoes.

GOURMET DELIGHT 49

A classic match, filet mignon & cold water lobster tail served with drawn butter. Baked potato

CRAB & PRIME 45

Alaskan king crab legs and slow roasted prime rib served with au jus, Yorkshire pudding and drawn butter.
Baked Potato

WEEKLY FEATURES AT SEVEN SEAS RESTAURANT

MONDAY – Service Industry Night

TUESDAYS - CLOSED

WEDNESDAY – Family Pasta Bar

THURSDAY – Tapas Night & Wine Club

FRIDAY – Wisconsin Fish Fry

SATURDAY – Elegant Dining & Wonderful Weddings

SUNDAY – French Served Brunch

Chicken & Ribs Night

WINE RECOMMENDATIONS BY THE GLASS – See back page of menu