

# APPETIZERS

## OYSTERS ROCKEFELLER 11

*Baked with spinach, bacon, onions  
parmesan cheese, topped with hollandaise*

## SMOKED SALMON 11

*With rye, served with capers, onions, herb cheese  
& coarse mustard lime sauce*

## CLASSIC SHRIMP COCKTAIL 10

*Five jumbo shrimp served with cocktail sauce*

## SHRIMP COSTA DEL SOL 11

*Sizzling shrimp, olive oil, garlic, Tabasco  
peppers & garlic toast*

## CRAB CAKES – “FLYING FISH” – DISNEY 9

*Two light fluffy crab cakes served with ancho chili aioli*

## ONION RINGS 7

*Buttermilk breaded haystack onion rings  
(Not available on Fridays)*

## BAKED BRIE EN CROUTE 9

*Served with English Muffins, fruit & honey walnuts*

## RUMAKI SEVEN SEAS 10

*Chicken livers & water chestnuts wrapped in bacon  
smoked salmon canapés, coarse mustard lime sauce*

## SLOW BRAISED DUCK CONFIT 11

*Served with an Asian sesame slaw  
& chipotle orange glaze*

## PORTOBELLO MUSHROOMS 8

*Pan-fried with a light garlic cream sauce  
over baby greens*

### FOR TWO OR MORE – Prices Per Person

## CHILLED SEAFOOD HARVEST 19

*Crab claws, Oysters on Half Shell \*\*, Shrimp  
Crawfish, Abi tuna & Smoked Salmon  
with Chimuela Sauce (9, 19)*

## COMBINATION APPETIZER PLATTER 14

*A Sampling of Shrimp, Oyster Rockefeller  
Rumaki, Crab Cakes  
Brie & Onion Rings (12, 14)*

\*\* consuming raw seafood may cause health problems

# SOUPS & SALADS

## CHEF'S SOUP Du JOUR 4

## SEVEN SEAS CHOWDER 5

## BAKED FRENCH ONION 6

## ENSALADA “COLUMBIA” 12

*Prepared Tableside*

*Crisp iceberg lettuce with choice of baked ham or  
turkey, Swiss cheese, tomatoes, olives, grated Romano  
cheese, all tossed in our house garlic vinaigrette*

## HOUSE GARDEN SALAD 4

## SPINACH WITH HOT BACON 5

## CLASSIC CAESAR SALAD 8

*Crisp romaine, black olives & homemade dressing*

## LINDA'S APPLE ROQUEFORT SALAD 9

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

# ON THE LIGHTER SIDE & CREATIVE PASTAS

## CHICKEN PICCATA 20

*Cutlets pounded thin, sautéed with capers,  
fresh lemon, parsley, garlic & white wine  
with linguini (12, 34)*

## PAN-ROASTED CHICKEN 19

*With tomato, pancetta & zinfandel sauce  
over Yukon mashed (8, 42)*

## HALF RACK OF RIBS 18

*Natural or Baby Ray's barbecue sauce  
a small feast. Yukon mashed (11, 23)*

## FILET MIGNON “LIGHT” (7 oz) 27

*Choice steer tenderloin broiled to your liking  
baked potato (34, 43)*

## SEAFOOD LINGUINI FRANCAISE 31

*Shrimp, scallops, crab, lobster & clams sautéed  
with trio of bell peppers & red onions, tossed  
with linguini & garlic beurre blanc (18, 19)*

## BAKED PENNE PESTO 21 \*\*

*Pinenuts, zucchini squash, asparagus & parmesan  
cheese tossed with penne pasta (8, 31)*

## DUCK & MUSHROOM PASTA 24

*Duck, pappardelle pasta, portobello & shitake  
mushrooms with sherry cream sauce (8, 27)*

## ALASKAN KING CRAB “LIGHT” -- Market

*Smaller portion of split king crab legs  
with baked potato (7, 17)*

\*\* VEGETARIAN

## LOBSTER “LIGHT” -- Market

*One cold water tail with drawn butter, baked potato (12, 18)*

### FOR WINE RECOMMENDATIONS BY THE GLASS:

See back page of menu & numbers in (brackets) following entrée description.

Our **Seven Seas** is a member of the International Confrerie de la  
**Chaine de Rotisseurs** and the Recipient of the **Best Award of Excellence**  
given by the **Wine Spectator Magazine** for our Restaurant's **Wine List**.

# CATCHES FROM BEYOND THE SHORES

“Classics From The World’s Waters”

## DOVER SOLE 30

*Sautéed with buttery California  
toasted almonds, de-boned tableside  
pan-roasted potatoes (6, 10)*

## MEDITERRANEAN BASA 29

*Herb crusted fillet with a kalamata  
olive cream sauce, fresh linguini (7, 14)*

## PROSCIUTTO SEA SCALLOPS 29

*Broiled large sea scallops wrapped with  
prosciutto & drizzled with brown butter  
fresh linguini (13, 19)*

## SHRIMP ALOHA 27

*Six large coconut breaded shrimp  
accompanied by mango & pineapple chutney  
Spanish rice (6, 10)*

## NORWEGIAN SALMON 28

*Coarse mustard crusted fillet with  
pesto cream sauce, fresh linguini (17, 30)*

## CHILEAN SEA BASS 32

*Glazed with an orange chipotle reduction  
served with Spanish rice (7, 10)*

## ALASKAN KING CRAB - Market

*From the icy waters of Alaska  
split crab legs with drawn butter  
baked potato (9, 19)*

## LOBSTER - Market

*Two cold water tails, the finest the ocean has  
to offer, served with drawn butter  
baked potato (17, 18)*

## GREAT STEAKS & RIBS

### FILET MIGNON “CLASSIC” (10 oz) 32

*Choice steer tenderloin rubbed with  
house seasoning, baked potato (34, 43)*

### NEW YORK STRIP (16 oz) 34

*Grilled and served with green peppercorn aioli  
baked potato (49, 50)*

### RACK OF LAMB (14 oz) 38

*New Zealand lamb rack brushed with a barbeque  
pecan crust & finished with shiraz demi-glace  
Yukon mashed (30, 45)*

### RACK OF BAKED PORK RIBS 29

*Natural or Baby Ray’s Barbeque Sauce  
Yukon mashed “A true feast” (11, 23)*

### SLOW ROASTED BLACK ANGUS PRIME RIB

*Rich au jus, Yorkshire pudding  
baked potato (39, 43)  
14 oz cut - 28                      20 oz cut - 35*

*“We proudly serve only free range, grass-fed  
Pure Angus Beef from Montana Cattle  
creating the best Steaks & Roast available”*

## FROM THE CAPTAIN’S TABLE

“Classics For The Gourmand”

### VEAL OSCAR 28

*Sautéed veal topped with crab meat  
asparagus & hollandaise sauce  
baked potato (30, 34)*

### VEAL SALTIMBOCCO 28

*Veal scallopine topped with parma prosciutto  
sage & served with a white wine pan  
reduction, linguini (10, 11)*

### ROAST GOOSE 29

*Featured on President Bush’s Train Trip in 1992  
with cherry compote, Yukon mashed (30, 43)*

### WIENER SCHNITZEL 27

*Tender veal pounded thin, lightly breaded &  
pan-fried, with pan-roasted potatoes (5, 6)*

### SCHNITZEL “A LA HOLSTEIN” 29

*The original way with taste bites for  
Germany’s Famous Diplomats Von Holstein  
& Fürst Bismark pan-roasted potatoes (7, 30)*

### CRAB & PRIME 44

*Alaskan king crab legs and slow roasted prime  
served with au jus, Yorkshire pudding &  
drawn butter. baked potato (23, 30)*

### GOURMET DELIGHT 48

*A classic match, filet mignon & cold water lobster tail served with drawn butter  
baked potato (34, 39)*

**YOUR DINNER WILL INCLUDE:** *freshly baked bread or rolls, chef’s vegetable, starch,  
choice of soup du jour, chowder OR house salad.*

Please accept an 18 % service charge for groups of 8 or more.

For additional information on the Seven Seas Restaurant – Please see our Website – [www.weissgerbers.com/sevenseas](http://www.weissgerbers.com/sevenseas)