

## Celebrate New Year's Eve 2009 at the Seven Seas

**CRAB CAKES "Flying Fish" \$9**

**SEVEN SEAS RUMAKI \$10**

**OYSTERS ROCKEFELLER \$11**

**SHRIMP COCKTAIL \$11**

**ONION HAYSTACK \$7**

**SHRIMP BISQUE \$8**

**BAKED FRENCH ONION SOUP \$6**

**APPLE ROQUEFORT SALAD \$9**

**SPINACH SALAD with HOT BACON \$6**

**CAESAR SALAD \$8**

### ENTREÉS

**TOMAHAWK STEAK** dry aged, French cut 24 oz bone in rib eye, Yukon mashed \$38

**STEER TENDERLOIN** stuffed with roasted garlic & blue cheese, baby gold potatoes \$33

**FILET MIGNON** steer tenderloin, sautéed mushrooms & baked potato

7 oz \$28

10 oz \$33

**NEW YORK STRIP "Four Seasons"** 14 oz certified black angus \$32

with sautéed mushrooms, bell peppers, onions, tomatoes & au jus, Yukon mashed

**BLACK ANGUS PRIME RIB** with Yorkshire pudding & baked potato

14 oz \$28

20 oz \$35

**SEAFOOD LINGUINI FRANCAISE** lobster, crab, scallops, shrimp & clams \$31

sautéed in lemon garlic cream sauce & bell peppers over fettuccini

**CHILEAN SEA BASS** glazed with an orange chipotle reduction, saffron rice \$33

**SHRIMP ALOHA** coconut crusted shrimp, pineapple mango chutney, saffron rice \$28

**LOBSTER TAILS** two 7-8 oz cold water tails broiled to perfection, baked potato \$59

**PORK LOIN CHOP** cider brine chop, bacon & fruit relish, cider jus, Yukon mashed \$29

**ROAST DUCK** slow roasted half duckling, orange coriander glaze, saffron rice \$28

**CHICKEN PICATTA** thinly pounded cutlets sautéed with capers & fresh lemon, \$26

parsley, garlic & white wine over angel hair pasta

**VEAL SALTIMBOCCO** veal scallopine \$29

topped with parma prosciutto, sage & white pan reduction, served with spaghetti

**WIENER SCHNITZEL** thinly pounded veal, \$28

lightly breaded & pan fried golden brown, Yukon mashed potatoes

**CRAB LEGS & PRIME** Alaskan king crab legs with drawn butter \$47

& slow roasted prime with au jus & Yorkshire pudding, baked potato

**VEAL SPIEDINI & PROSCIUTTO WRAPPED SEA SCALLOPS** \$38

Baby Gold Potatoes

**GOURMET DELIGHT** filet mignon & cold water lobster tail, baked potato \$50

\* \* *Featuring Flaming Desserts by Chef Dieter* \* \*