

The special group menu is designed for parties of 20-30. You may use the entire menu or select items for a custom menu. Dining room menu is not available for parties of this size.
Special group menu can be printed with or without prices.



*Your dinner entree will include soup of the day or house salad,
vegetable & fresh baked rolls*

SHRIMP ALOHA 27

*Hand breaded in coconut and panko
crumbs, pineapple mango chutney,
Spanish rice*

BLACK ANGUS PRIME RIB 35

*20 ounces slow roasted with rich au jus,
sautéed mushrooms & baked potato*

WALLEYE VERONIQUE 28

*Wisconsin favorite sautéed and served with
grapes, almonds and a white wine buerre
blanc, fresh linguini*

FILET MIGNON 10oz 32 / 7oz 27

*choice steer tenderloin rubbed with house
seasoning, sautéed mushrooms, broiled to
your liking baked potato*

PROSCIUTTO WRAPPED

SEA SCALLOPS 29

*Large sea scallops served with brown
butter, fresh linguini*

GOURMET DELIGHT 49

*Classic combination of lobster & filet
mignon, sautéed mushrooms &
baked potato*

CHICKEN MARSALA 25

*Tender breast of chicken served with a
Marsala mushroom sauce*

NYS 16oz 34

*Grilled and served with green peppercorn
aioli, Yukon mashed*

WIENER SCHNITZEL 27

*Tender veal pounded thin, lightly breaded &
pan-fried, paired with spaetzel*

BAKED PENNE PESTO 21

*Pine nuts, zucchini squash and asparagus
topped with parmesan cheese.*

CHICKEN PICCATA 20

*Cutlets pounded thin, sautéed with capers,
fresh lemon, parsley, garlic and white wine
sauce & served with spaghetti*

NORWEGIAN SALMON 28

*Coarse mustard crusted fillet with pesto
cream sauce and fresh linguini*

Seven Seas Special Group Menu (262) 367-3903

www.weissgerbers.com/sevenseas