

APPETIZERS

OYSTERS ROCKEFELLER 11

Baked with spinach bacon, onions and 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 and fluffy crab cakes served with ancho chili aioli

ONION RINGS 7

Buttermilk breaded haystack onion rings (Not available on Fridays)

CROSTADA 9

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

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

FOR TWO OR MORE – PRICES PER PERSON

CHILLED SEAFOOD HARVEST 19

Lobster claws, Oyster on Half Shell, Shrimp, Crawfish, Ahi 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 be hazardous to your health

SOUPS & SALADS

CHEF'S SOUP Du JOUR 4

SEVEN SEAS CHOWDER 5

BAKED FRENCH ONION 6

SPINACH WITH HOT BACON 5

LINDA'S APPLE ROQUEFORT SALAD 9

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

HOUSE GARDEN SALAD 4

CLASSIC CAESAR SALAD 8

ENSALADA COLUMBIA 12

prepared tableside

Crisp iceberg lettuce with julienne of baked ham OR turkey, natural Swiss cheese, tomatoes, olives, grated Romano cheese tossed in our house garlic vinaigrette dressing

CATCHES FROM BEYOND THE SHORES

LOUISIANA CATFISH 24

Blackened Catfish with Cajun Seasoning and a Bayou Remoulade Sauce, Red Beans with Rice and Cole Slaw "The Favorite at Waukesha Rotary's Annual Bluesfest" (7, 30)

WALLEYE VERONIQUE 28

Wisconsin favorite sautéed and served with grapes, almonds & a white wine Beurre Blanc, fresh linguini (12, 19)

TILAPIA 27

Baked tilapia fillets with crab stuffing, Bechamel Sauce & Spanish rice (7, 14)

PROSCIUTTO SEA SCALLOPS 29

Broiled large sea scallops wrapped with prosciutto & drizzled with brown butter, fresh linguini (17, 19)

SHRIMP ALOHA 27

Six large coconut breaded shrimp accompanied by mango and 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 (11, 20)

ALASKAN KING CRAB --- Market

From the icy waters of Alaska, split king crab legs served with drawn butter.

Full or Light Portion.

baked potato (9, 19)

LOBSTER --- Market

Cold water tails, the finest the ocean has to offer, served with drawn butter.

One or Two Tails. baked potato (18, 20)

WEEKLY FEATURES AT THE SEVEN SEAS

MONDAY – Hospitality Industry Night

TUESDAY - CLOSED

WEDNESDAY – Family Pasta Bar

THURSDAYS – Tapas Night & Wine Club

FRIDAY – Wisconsin Fish Fry

SATURDAY – Elegant Dining & Wonderful Weddings

SUNDAY – Table-served Champagne Brunch
Ribs & Chicken Night

PASTAS & CREATIVE VARIATIONS

SEAFOOD LINGUINI FRANCAISE 31

Shrimp, Scallops, Crab, Lobster & Clams sautéed with trio of bell peppers & red onions, tossed with fresh linguini & a velvety garlic & lemon Beurre Blanc (19, 20)

PENNE ALL'ARRABBIATA 19 **

With a garlic and spicy chile and tomato sauce garnished with grated Romano cheese (31, 43)

BAKED PENNE PESTO 21 **

With Pinenuts, zucchini squash & asparagus topped with parmesan cheese (9, 10)

VEAL SALTIMBOCCO 28

Veal scallopine topped with parma prosciutto, sage, white wine pan reduction, served with spaghetti (11, 20)

CHICKEN PICATTA 20

Cutlets pounded thin, sautéed with capers, fresh lemon, parsley, garlic and white wine. With spaghetti (30, 34)

CHICKEN CHASSEUR 23

Savory chicken breast topped with a mushroom & white wine sauce. With fresh linguini (17, 19)

RATATOUILLE STUFFED ZUCCHINI 22 **

Topped with Parmesan cheese & baked until golden, served with Spanish rice (6, 10)

SPAGHETTI ALLA CARBONARA 24

*Crisp Panchetta and Asparagus Tips tossed with fresh Spaghetti, Egg Yolk, Black Pepper and grated Asiago Cheese
"The main meal of the Roman Carbonari" (12, 14)*

** VEGETARIAN

GREAT STEAKS – RIBS – CHOPS

FILET MIGNON

Choice Steer Tenderloin

"LIGHT" broiled to your liking, 7 ounce - 27

"CLASSIC" rubbed with house seasoning, 10 ounce - 32

*"FLAMED" Cowboy style, 12 ounce - 38
baked potato (43, 49)*

NEW YORK STRIP (16 ounce) 34

*Grilled and served with green peppercorn aioli.
Yukon mashed potato (48, 50)*

SUCCULENT RIB-EYE (18 ounce) 32

*Grilled to your liking with our house seasoning.
Yukon mashed potato (38, 49)*

SLOW ROASTED BLACK ANGUS PRIME RIB

*Rich au jus & Yorkshire Pudding, baked Potato (39, 43)
14 ounce - 28 20 ounce - 35*

RACK OF LAMB (14 ounces) 38

*New Zealand lamb rack brushed with a barbeque pecan crust and finished with Shiraz demi-glace.
Yukon mashed potato (30, 45)*

PORK LOIN CHOP (10 ounces) 28

*Cider brined with bacon, tropical relish & cider jus
OR Just grilled. Yukon mashed potato (7, 27)*

RACK OF BAKED PORK RIBS 29

*Natural or Baby Ray's Barbeque Sauce, a true feast.
Yukon mashed potato (9, 30)*

FROM THE CAPTAIN'S TABLE

WIENER SCHNITZEL 27

Tender veal pounded thin, lightly breaded and pan-fried, paired with spätzle (5, 6)

SCHNITZEL "A LA HOLSTEIN" 29

The original way with taste bites for Germany's Famous Diplomats Von Holstein & Fürst Bismark. Spätzle (7, 30)

ROAST GOOSE 28

*Available October thru April,
Featured on President Bush's Whistle Stop Train Trip in 1992,
with cherry compote & spätzle (30, 34)*

SHRIMP & TENDERLOIN KEBAB 30

Lightly marinated and grilled. Served on a bed of Spanish rice with chimula sauce (30, 34)

CRAB & PRIME 44

Alaskan king crab legs and slow roasted prime rib served with au jus, Yorkshire pudding and drawn butter. baked potato (35, 38)

GOURMET DELIGHT 48

*A classic match,
filet mignon & cold water lobster tail served with drawn butter. baked potato (20, 50)*

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

Please accept a 18 % service charge for groups of 6 or more.

WINE RECOMMENDATIONS BY THE GLASS – *See back page of menu & numbers in brackets following entrée description.*

*For additional information on the Seven Seas Restaurant
Please see our Website – www.weissgerbers.com/sevenseas*