

SEABIRD APPETIZERS

Shrimp Cocktail cooked shrimp served with a fire roasted tomato cocktail sauce	\$12
Bacon Wrapped Shrimp seared and glazed with sweetened chili sauce, served over a salad of green papaya, carrot, and chives	\$10
Pancetta Scallops pan seared with a roasted sweet corn salsa and sherry reduction	\$12
Crab Cakes with remoulade sauce and topped with sautéed spinach and pico de gallo	\$12
Mussels sautéed with garlic, leeks, and tomatoes, white wine butter, garnished with toasted rustic bread	\$7
Tenderloin Canapés sesame chili sauce with wasabi aioli and Asian slaw	\$9
Almond Stuffed Dates stuffed with smoked almond, wrapped in bacon, served with a Mediterranean Cous Cous Salad	\$6
Phyllo Triangles Serrano ham, fontina cheese & parmesan wrapped in phyllo, topped with apple and garlic sauté	\$9
Madrid Mushrooms stuffed with sun-dried tomatoes, pine nuts, mascarpone cheese, and topped with tomato basil sauce	\$7
Baked Brie wrapped in puff pastry with a touch of apricot preserves, nuts & crostini	\$11
Bruschetta rustic Italian bread topped with fresh Mozzarella, tomato, garlic, onion, parsley, basil, and balsamic syrup	\$6
Beer Battered Onion Rings Thick, hand cut onion rings dipped in a stout based beer batter and served with special house made ketchup	\$6

SALADS

Seabird Chop Salad romaine & iceberg greens, with fresh pears, dried cherries, bacon, gorgonzola, and walnuts tossed in lemon balsamic vinaigrette	\$7
Southwestern Chicken Salad spiced, braised chicken thigh meat, red onions, and roasted pablano peppers tossed with mixed greens, dressed with roasted corn salsa and cilantro buttermilk dressing	\$8 entrée portion \$12
Caesar Salad garlic croutons, white anchovies & parmesan Sarvecchio	\$7 + shrimp \$12
Roasted Beet Salad with goat cheese, micro greens and truffle vinaigrette	\$8

SOUPS

Seafood Bisque \$9

Soup of the Day \$5

POULTRY, PASTA, AND MORE

Berkshire Pork Chop thick cut loin chop, with herb roasted red potatoes, grilled asparagus, and bourbon and molasses demi glaze	\$28
Wiener Schnitzel breaded and pan fried with house German potato salad & broccolini	\$24
Stuffed Chicken Breast seared airline chicken breast stuffed with tomato and mozzarella cheese, served over grilled ratatouille with a charred lemon vinaigrette	\$20
Pasta Primavera linguine with summer squash, zucchini, and eggplant tossed with fire roasted tomato cream sauce and finished with Sarvecchio parmesan	\$15
Wild Mushroom Ravioli in rich mushroom broth, sautéed spinach, tomato and mushrooms	\$15

FRIDAY FISH FRY – Lake Perch or Haddock \$14.95 Family Style (all you can eat)
Served with French Fries, Cole Slaw, Potato Salad, Potato Pancakes & Rye Bread

SEABIRD SEAFOOD SELECTIONS

Pistachio Crusted Walleye <i>fresh walleye fillet, encrusted in pistachios and pan fried, served with roasted potatoes, sautéed brocolini, and lemon and brown butter emulsion</i>	\$24
Pan Roasted Halibut <i>served with butter poached fingerling potatoes, sautéed haricot verts, and sweet corn and saffron sauce</i>	\$24
Pan Seared Scallop and Shrimp Linguine <i>with summer squash, zucchini, eggplant, and a fire roasted tomato cream sauce</i>	\$24
Atlantic King Salmon <i>grilled with a chili glaze, served over sautéed Asian greens, finished with a cucumber-wasabi crème fraiche and coconut rice</i>	\$22
Seared Tilapia <i>served over mango and jalapeño rice pilaf with a cucumber and bell pepper relish, roasted cherry tomatoes</i>	\$20
Steelhead Trout <i>seared and hot smoked, served with chevre and chive mashed potatoes, grilled asparagus, and caper beurre blanc</i>	\$20
Paella <i>saffron rice, chicken, Spanish Chorizo, tomatoes, onions in a yellow bell pepper sauce</i>	\$19
..... <i>add shrimp, mussels and clams</i>	\$26

STEAKS

Roast Prime Rib of Beef <i>“Au jus” roasted all night with fragrant herbs, served with choice of potato (available Friday & Saturday)</i>	16 oz \$26	24 oz \$32
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All steaks served with your choice of sauce, potato, and vegetable:

8oz Filet Mignon- <i>this steak is a classic choice due to its relatively low fat content and extreme tenderness</i>	\$27
10 oz Beef Shoulder Tender- <i>this cut is a great combination of flavor and tenderness. It has a texture similar to a true filet but carries a fine beef flavor.</i>	\$20
12 oz New York Strip- <i>another classic steak. This one packs a lot of beef flavor with less marbling than a Ribeye.</i>	\$32
14 oz Boneless Ribeye- <i>The most flavorful of beef steaks, this has generous amounts of marbling throughout the meat imparting flavor and juiciness that is second to none</i>	\$32
14 oz Kansas City Strip- <i>This is the bone in version of the New York Strip. The bone imparts added flavor and richness</i>	\$33
20 oz Porterhouse- <i>The steak for those with a big appetite. This steak contains a cut of both sirloin and tenderloin.</i>	\$39

Sauces Choices: *Caramelized Shallot Demi Glace, Red Wine and Balsamic Reduction, Bearnaise Sauce, Mushroom and Gorgonzola Fondue, Bourbon Flamed*

Potato Choices: *Herb Roasted Red Potatoes, Chevre and Chive Mashed Potatoes, Butter poached Fingerling Potatoes, Truffle Fries*

Vegetable: *Grilled Asparagus, Sautéed Broccolini, Sautéed Haricot Verts*

HAPPY HOUR 4 YOU!

**\$4 Mixers \$4 Martinis \$4 Wines & 40% Off All Appetizers
Wednesday, Thursday, & Sundays 4:30 to 7:00pm**

*Seabird Restaurant 229 South Pier Dr., Sheboygan 920-453-4000
www.weissgerbers.com*

