

APPETIZERS

TUNA CARPACCIO	13
<i>SESAME CRUSTED AHI TUNA, LIGHTLY SEARED, SEAWEED SALAD, AND TERIYAKI GLAZE</i>	
PORTOBELLO NAPOLÉON	9
<i>ROASTED PORTOBELLO MUSHROOM LAYERED WITH PROSCIUTTO, ROASTED RED PEPPERS AND MOZZARELLA WITH MARINARA SAUCE</i>	
CRAB EN PUFF PASTRY	12
<i>JUMBO LUMP CRAB MEAT WITH BLUE CHEESE INCASED IN A FLAKEY CRUST WITH MELBA SAUCE</i>	
ESCARGOT	8
<i>SAUTÉED WITH MUSHROOMS IN A FRANGELICO CREAM SAUCE</i>	
HOG WINGS	9
<i>PORK SHANKS, LIGHTLY FRIED, TOSSED IN AN ORANGE GINGER GLAZE</i>	
BRUSCHETTA	7
<i>TOMATO, GARLIC, RED ONION AND ROMANO CHEESE ON TOAST POINTS</i>	

SOUPS / SALADS

FRENCH ONION	6
<i>A CLASSIC WITH CARAMELIZED ONIONS, HOUSE MADE CROUTON BAKED WITH GRUYERE CHEESE</i>	
SOUP OF THE DAY	CUP 3.5
<i>OUR DAILY CREATION USING THE FINEST OF INGREDIENTS</i>	
	BOWL 5
SEASONS SALAD	6
<i>MESCALINE GREENS WITH CARROTS, TOMATOES, CUCUMBERS, RED ONION AND HOUSE MADE CROUTONS</i>	
CLASSIC CAESAR	7
<i>ROMAINE LETTUCE TOSSED IN OUR HOUSE MADE CAESAR DRESSING TOPPED WITH PARMESAN CHEESE AND CROUTONS</i>	
CHARRED SHRIMP AND ROMAINE	12
<i>ROMAINE HEARTS TOSSED IN A RED ONION VINAIGRETTE TOPPED WITH GRILLED SHRIMP, SLICED TOMATOES, BLUE CHEESE AND LAYERED WITH HERBS</i>	
SEASONS CHICKEN SALAD	9
<i>GRILLED CHICKEN, WALNUTS, DICED GREEN APPLES, CINNAMON MAYONNAISE</i>	
ARUGULA AND CRANBERRY	9
<i>FRESH ARUGULA, CANDIED PECANS, FETA CHEESE AND DRIED CRANBERRIES FINISHED WITH A BALSAMIC VINAIGRETTE</i>	
FOUR OUNCE ADDITIONS: GRILLED CHICKEN 4 . GRILLED SHRIMP 7 . GRILLED TUNA 10 . SALMON 9	

HOUSE MADE DRESSINGS: RED ONION VINAIGRETTE. BALSAMIC. CAESAR. BLUE CHEESE.

SMALL PLATES

SEASONS BURGER	9
<i>ANGUS BEEF WITH CARAMELIZED ONIONS, LETTUCE AND TOMATO AND JERSEY FRIES</i>	
ROQUEFORT BURGER	9
<i>ANGUS BEEF WITH ROASTED RED PEPPERS, ROQUEFORT CHEESE, LETTUCE, TOMATO AND JERSEY FRIES</i>	
BOURSIN BURGER	9
<i>ANGUS BEEF WITH BOURSIN CHEESE, LETTUCE, TOMATO AND JERSEY FRIES</i>	
FILET MIGNON SANDWICH	16
<i>THINLY SLICED FILET TOPPED WITH SAUTÉED MUSHROOMS, MELTED SWISS CHEESE, LETTUCE AND TOMATOES WITH HORSERADISH MAYONNAISE ON GRILLED FLAT BREAD</i>	

SEASONS GRILLED CHEESE 7.5
ROASTED PORTOBELLO MUSHROOM, RED ONION, TOMATO, SWISS AND PROVOLONE
CHEESES ON TEXAS TOAST

CARIBBEAN JERK CHICKEN 9
GRILLED CARIBBEAN CHICKEN BREAST WITH JERK SPICES, LETTUCE, TOMATO AND BLUE
CHEESE DRESSING ON CIABATTA BREAD

TURKEY B.L.T. WRAP 8
WITH SLICED OVEN ROASTED TURKEY, BACON, LETTUCE, TOMATO AND MAYONNAISE IN AN
HERB GARLIC WRAP

CLASSIC ITALIAN 8
HAM, SALAMI, PROVOLONE, LETTUCE, TOMATO, RED ONION AND OIL AND VINEGAR ON
HOAGIE ROLL

ENTREES

FILET MIGNON 22
EIGHT OUNCE CENTER CUT, GRILLED TO YOUR LIKING, FINISHED WITH A DEMI-GLAZE,
SERVED WITH YUKON GOLD MASHED POTATOES AND SEASONAL VEGETABLE

CHICKEN BOURSIN 18
SAUTÉED CHICKEN BREAST WITH PROSCIUTTO AND TOPPED WITH BOURSIN CHEESE AND
FINISHED WITH ESPAGANDE SAUCE WITH YUKON GOLD MASHED POTATOES AND SEASONAL
VEGETABLE

CHICKEN MILANESE 15
ITALIAN BREADED AND PAN SEARED WITH ARUGULA, GARLIC WHITE BEANS AND A LIGHT
LEMON VINAIGRETTE

PORK SHANKS 15
HEARTY BRAISED SHANKS WITH A DIJON DEMI-GLACE WITH YUKON GOLD MASHED
POTATOES AND SEASONAL VEGETABLES

SEASONS JUMBO CHEESE RAVIOLI 14
WITH FRESH TOMATOES, SPINACH AND GARLIC FINISHED IN A SCAMPI SAUCE

SHRIMP AND CRAB ROSELLA 21
SHRIMP AND CRAB SAUTÉED WITH TOMATOES, SPINACH AND GARLIC TOSSED WITH PENNE
PASTA AND SCAMPI SAUCE

SCALLOPS 21
SAUTÉED WITH MUSHROOMS WITH A LEEK CREAM SAUCE SERVED WITH RICE PILAF AND
SEASONAL VEGETABLE

ATLANTIC SALMON 17
SEARED WITH GARLIC SESAME GLAZE, RICE PILAF AND SEASONAL VEGETABLE

AHI TUNA 19
GRILLED TO YOUR LIKING, GARNISHED WITH SEAWEED SALAD AND FINISHED WITH WASABI
AIOLI SERVED WITH YUKON GOLD MASHED POTATOES

SIDE SALAD WITH ENTRÉE – CAESAR 3.5; SEASONS SALAD 2.5

KIDS MENU (CHILDREN UNDER 12)

PETIT FILET WITH FRENCH FRIES AND SEASONAL VEGETABLES 16

JUMBO CHEESE RAVIOLI

WITH MARINARA SAUCE 8

WITH MEATBALLS 9

GRILLED CHEESE WITH FRENCH FRIES 7

CHICKEN FINGERS WITH FRENCH FRIES 8

BEVERAGES: MILK COFFEE, HOT TEA, ICE TEA, JUICE, SODA BOTTLED SODA, V8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. PARTIES OF 6 OR MORE WILL
BE SUBJECT TO MINIMUM OF 18% GRATUITY