

## *Seasons* Restaurant

*Seasons, a casually sophisticated restaurant, invites you to discover the sensational flavors of our seasonally changing menu. Our passion is to serve highly flavored meals that are better for you and focus on the best of each season. We use only the freshest of ingredients to create an exceptional and unique taste. To complement the flavor and aroma of your meal, we will be offering an adventurous list of craft beers and microbrews from some of our local breweries. Here at Seasons we will be giving you the opportunity to bring in your own bottle wine to pair with your meal.*

*Seasons offers a warm and welcoming atmosphere you'll want to return to often. With our upscale dining experience in a casual setting we will be offering some creative ideas to keep you entertained at the table. Come enjoy the pleasures of outstanding food expertly prepared, great service, the company of good friends and make Seasons the "place to be".....*

### BEVERAGES

*Fresh Brewed Hot / Iced Coffee – Regular or Decaf  
Gourmet Flavors (Hazelnut, Irish Cream or Vanilla)*

*Hot Chocolate*

*Regular Milk or Chocolate*

*Cranberry, Orange or Apple Juice*

*Pepsi, Diet Pepsi, Ginger ale, Mountain Dew, Sierra Mist,*

*Boylan Root beer, Crème Soda*

*Fresh Brewed Iced Tea*

*Gourmet Flavors (Peach or Raspberry)*

*Shirley Temple*

*Lemonade*

*Saratoga Sparkling Blue Water*

*As of October 1, 2009 there will be a \$5.00 Corking Fee per bottle of wine*

## SOUPS

### French Onion Soup

Cup 2.95      Bowl 4.99

### Seasonal Soup

Cup 3.95      Bowl 5.95

## STARTERS

### Bacon wrapped Scallops\*

*Fresh Sea Scallops wrapped in Applewood Bacon and broiled with a Sweet Sesame Soy Sauce 8.50*

### Chicken Quesadillas

*Grilled Chicken, Scallions with Sharp Cheddar cheese served with Sour Cream and Salsa 6.95*

### Calamari

*Golden Fried Calamari lightly seasoned and served with fresh Marinara sauce 7.95*

### Crab Cakes

*Fresh Lump Crabmeat mixed with our own special ingredients and very little filler served with a Roasted Red Pepper sauce 8.50*

### Coconut Shrimp

*Golden Fried Coconut Shrimp served with a spicy Plum dipping sauce 7.50*

### Crispy Cheese Polenta

*Italian 3-Cheese Polenta, deep fried crispy and served with a Marinara sauce and a our cool Chipotle dipping sauce 6.95*

### Potstickers

*Steamed Pork Dumplings served with a Sweet Sesame Soy Sauce 6.95*

### Ahi Tuna

*Sushi Grade Yellow-fin Tuna sesame seared rare served Fresh pickled Ginger, Sesame Soy Sauce and a Wasabi Glaze 8.95*

### Warm Spinach Dip

*Fresh Spinach, Crushed Garlic, Artichoke and Cream Cheese served with Tortilla Chips 7.95*

## GOURMET FLATBREADS APPETIZERS

### Balsamic Chicken\*

*Grilled Flatbread topped with Chicken, Apple wood Smoked Bacon, Red Onions, Fresh Mozzarella drizzled with a Balsamic Glaze 8.95*

### Ripe Plum Tomato

*Grilled Flatbread seasoned with Extra Virgin Olive Oil, Fresh Basil, Mozzarella Cheese and Roma Tomatoes finished off to a crispy texture in our oven 7.95*

# SALADS

## Bartlett Pear Salad

*Organic Baby Greens, sliced Pears topped with Candied Walnuts, Blue Cheese crumbles and tossed in our Balsamic Vinaigrette Half Portion 4.95 Full Portion 7.95*

## Caesar Salad

*Hearts of Romaine Lettuce, Made in House Croutons, fresh Parmesan Romano cheese tossed with Caesar dressing Half portion 4.95 Full portion 6.95*

## Goat Cheese Salad

*Organic Baby Greens, Sundried Cherries, Candied Walnuts, Nut Encrusted Fresh Goat Cheese tossed with a Vanilla Bean Vinaigrette Half Portion 5.95 Full Portion 8.95*

## Grilled Ahi Tuna Salad \*

*Grilled Sushi grade Tuna resting on a bed of Organic Baby Greens, Carrots, Red Onions with an Asian-Ginger Dressing 9.95*

## Oriental Crispy Chicken Salad

*Organic Baby Greens, Slivered Almonds, Carrots, Crispy Chicken and Mandarin Oranges served with a side of our Asian-Ginger Vinaigrette Half Portion 4.95 Full Portion 7.95*

## Seasons Salad

*Organic Baby Greens, Red Onion, Vine Ripe Tomatoes and Shredded Carrots, served with your choice of dressing. Half Portion 2.95 Full Portion 5.95*

## Southwest Steak Salad \*

*Grilled Steak resting on a bed of Organic Baby Greens, Red Onions, Vine Ripe Tomatoes and Pepper jack Cheese topped off with Corn and Black Beans with a Chipotle Ranch dressing 9.95*

**\*\*\*Add to any Salad: Chicken 3.00, Crabcake 4.50, Salmon 4.50, Coconut Shrimp 4.00, Steak 4.50\*\*\***

*All Dressings are Made In House-Balsamic Vinaigrette, Blue Cheese, Honey Mustard, and Ranch*

# MAIN COURSES

*Served with your choice of Tossed or Caesar salad*

## Baby Back Ribs

*Slow roasted baby back ribs basted in Apple Cider finished with our own Sweet Barbeque Sauce served with coleslaw and sweet potato fries Half rack 12.95 Full Rack 17.95*

## Braised Pork Shank

*Bone-in Pork Shank slow roasted stewing in a Roasted Demi Glace Sauce served with garlic smashed potatoes 18.95*

## Filet Medallions\*

*Twin Filet Medallions with Caramelized Shallots, Blue Cheese Butter and Veal Demi Glace served with garlic smashed potatoes 20.95*

## Cowboy Steak\*

*Marinated 12-14 oz. New York Strip Steak grilled to your liking topped with Onion Strings served with garlic smashed potatoes 19.95*

## Bistro Steak\*

*Marinated 8 oz. Center Cut Choice Steak grilled to perfection topped with Roasted Balsamic Onions and served with garlic smashed potatoes 14.95*

## Chicken Gorgonzola

*Pan Seared Breast of Chicken, Roasted Garlic and Red Peppers topped with a Gorgonzola Cream sauce served with garlic smashed potatoes 15.95*

## Chicken Marsala

*Grilled Chicken Breast topped with Caramelized Shallots, Roasted Garlic, Portabella Mushrooms and Sweet Marsala Wine served with garlic smashed potatoes Half Portion 11.95 Full Portion 14.95*

## Chicken Parmesan

*Lightly Breaded Chicken Breast topped with Marinara and Italian Cheese served with a side of linguine Half portion 10.95 Full Portions 13.95*

## Crab Cakes

*Fresh Lump Crabmeat mixed with our own special ingredients and very little filler drizzled with a Roasted Red Pepper Remoulade served on a bed of Jasmine rice 15.95*

## Ahi Tuna

*Grilled Sushi Grade Yellow-fin Tuna finished with an Orange Sesame Glaze served on a bed of Jasmine rice 18.95*

## Coconut Shrimp

*Coconut Breaded Shrimp fried until golden brown served with a spicy Plum sauce served resting on a bed of Jasmine rice 14.95*

## Grilled Salmon

*Grilled Norwegian Salmon, seasoned with special Herbs topped with a Dill Buerre Blanc and served on a bed of Jasmine rice 15.95*

## Pan Seared Sea Scallops

*Pan Seared Sea Scallops topped with a Lemon Herb Cream sauce resting on a bed of Jasmine rice 18.95*

## Pistachio Parmesan Encrusted Grouper

*Fresh Grouper infused with Pistachio nuts and Parmesan, pan seared served with a Lemon Buerre Blanc served with Jasmine rice 16.95*

## Grilled Polenta Vegetable Tower

*Grilled seasonal vegetables towered on top of a marinated Portabella Mushroom served with a Grilled Herb and Cheese Polenta square drizzled with a Balsamic Reduction 12.95*

## Sundried Tomato Pasta

*Grilled Chicken tossed with a Bowtie Pasta and a Sundried Tomatoes Pesto Cream sauce (Can substitute Grilled seasonal vegetables for additional \$1.00) Half portion 12.95 Full portion 14.95*

## Georges Bank Seafood Pasta

*Sautéed Shrimp and Sea Scallops tossed with Prosciutto, Mushrooms, Basil, Shallots and linguine finished in a white wine cream sauce 18.95*

## Fire Roasted Vegetable Ravioli

*Herb Ravioli stuffed with a mixture of fire roasted vegetables and topped off with a portabella mushroom cream Sauce Half portion 12.95 Full portion 16.95 Add Grilled Chicken 3.00*

## Linguine & Marinara

*Linguine cooked Al-Dente and served with our made in-house Marinara Sauce 9.95*

## LITE BITE MENU (after 4:00pm)

*Served with Seasons Fries*

### Grilled Chicken Sandwich

*Marinated Chicken Breast, Applewood Bacon, Smoked Provolone, Baby Greens, Vine Ripe Tomatoes and Red Onion with sweet Roasted Red Pepper Spread on a Rustic Bun 7.95*

### Apricot Chipotle Chicken Sandwich

*Marinated Chicken Breast, Caramelized Onions, Roasted Red Peppers, Baby Greens topped with an Apricot Chipotle sauce served on a toasted Rosemary Focaccia Bread 7.95*

### Bistro Burger\*

*Worcestershire Grilled Certified Angus Burger with Baby Greens, Red Onion, Vine Ripe Tomatoes, on Rustic Bun 6.95 Add Caramelized Onions, Bacon, American, Cheddar, Provolone, Swiss Cheeses each item .75*

### Black & Blu Burger\*

*Our Bistro Burger topped with melted Blue Cheese Crumbles grilled to your liking 7.95*

### Texas Style Burger\*

*Our Bistro Burger topped with BBQ Sauce, Bacon, Pepper-jack Cheese and Fried Onion Strings 8.50*

### Steak Pita\*

*Grilled Steak, Baby Greens, Vine Ripe Tomatoes, Gorgonzola Cheese and Caramelized Onions drizzled with Balsamic Glaze served on a grilled pita 8.95*

### Fish N Chips

*Yuengling Beer Battered Fish fried Golden Brown and Seasons fries served with our house made Tartar sauce 8.95*

### Fish Sandwich

*Fresh Fish of the Day, Grilled, Blackened or Broiled, Baby Greens and Vine Ripe Tomatoes on a Rustic Bun with Dill Spread 8.95*

### Crab Cake Sandwich

*Fresh Lump Crabmeat mix with our own special ingredients and very little filler topped with Baby Greens and Vine Ripe Tomatoes with a Roasted Red Pepper spread served on a Rustic Bun 8.95*

### Portabella Mushroom Sandwich

*A fresh marinated Portabella, Grilled Seasonal Vegetables, Roasted Red Pepper, fresh Basil and Smoked Provolone drizzled with a Balsamic Vinaigrette tucked inside a Rosemary Focaccia bread 7.95*

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness**

*18% Gratuity will be added to checks for parties of 6 or more regardless if you split the check*