

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 (Caramel, 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 or 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/WRAPS & COLD SANDWICHES

*Ask your Server for choices of side items for
Sandwiches and Wraps*

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 / Wrap*

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 our own 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 / Wrap

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 / Wrap*

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 Salad 2.00, Grilled Chicken 3.00, Crabcake 4.50
Salmon 4.50, Coconut Shrimp 4.00, Steak 4.50*

Balsamic Chicken Wrap

Marinated Chicken Breast, Organic Baby Greens, Caramelized Onions and Goat Cheese Drizzled with a Balsamic Glaze 7.95

Chicken Salad Sandwich

Poached Chicken, Carrots, Apples and Walnuts tossed in Cinnamon Mayonnaise served on Sourdough bread 7.95

Turkey Sandwich

Oven Roasted Turkey, Organic Baby Greens topped with Cranberry Relish Spread served on fresh Wheat Berry bread 6.95

Seasons Stuffed Tomato

Beautiful Vine Ripe Tomato resting on a bed of Organic Baby Greens stuffed with your choice of our Chicken Salad or Tuna fish Salad 7.95

Tuna Salad Sandwich

Flakey Albacore Tuna mixed with Red Onions and Hardboiled Eggs topped with Organic Baby Greens and Vine Ripe Tomatoes served on toasted Wheat berry Bread 6.95

HOT SANDWICHES

Ask your server for choices of side items

Grilled Chicken Sandwich

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

Apricot Chipotle Chicken Sandwich

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

Bistro Burger*

Worcestershire Grilled Angus Burger with Organic Baby Greens, Red Onions and Vine Ripe Tomatoes on a Rustic Bun 6.95 Add Caramelized Onions, Bacon, American, Cheddar, 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, Organic Baby Greens, Vine Ripe Tomatoes, Gorgonzola Cheese and Caramelized Onions drizzled with Balsamic Glaze served on a grilled pita 8.95

Turkey Bacon Rustica

Turkey, Apple wood smoked Bacon, Provolone, Organic Baby Greens, Vine Ripe Tomato, and Red Onion with a Sundried Tomato Pesto spread on Rosemary Focaccia bread 8.95

Reuben

Sliced Corn Beef, Swiss cheese, Sauerkraut, Thousand Island dressing on grilled Rye 7.95

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, Organic Baby Greens and Vine Ripe Tomatoes on a Rustic Bun with Dill Spread 8.95

Crab Cake Sandwich

Fresh Lump Crabmeat with our special ingredients and very little filler topped with Organic Baby Greens and Vine Ripe Tomatoes served with Roasted Red Pepper sauce 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 Balsamic Vinaigrette tucked inside Rosemary Focaccia bread 7.95

Grilled Chicken Panini

Grilled Chicken, Provolone, Organic Baby Greens, Vine Ripe Tomatoes, Red Onion drizzled with our Balsamic Vinaigrette served on Brioche bread 7.95

Vegetable and Cheese

Grilled Seasonal Vegetables, Caramelized Onions, Mozzarella Cheese topped with a Toasted Pine Nut Pesto Spread served on Brioche Bread 7.95

PICK -A- PAIR

\$ 6.50

Mix and Match any of the two following items:

½ Chicken Salad Sandwich

½ Corned Beef

½ Tuna Sandwich

½ Turkey Sandwich

Cup of French Onion

Cup of Seasonal Soup

(additional \$1.00 up-charge on some soups because we use the real stuff)

House Salad

Caesar Salad

***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