



SPECIALTY MENU

GLUTEN-SENSITIVE made without gluten-containing ingredients.

FLATBREADS *(request all with gluten-sensitive flatbread)*

PESTO CHICKEN AND FRESH MOZZARELLA

balsamic Cipollini onions, wood-grilled red peppers, arugula

ROASTED CORN, AGED CHEDDAR AND SPICED BACON

sour cream, lime

ROASTED TOMATO

mozzarella, Parmesan, basil

ALL-NATURAL PEPPERONI

roasted tomato, mozzarella, Parmesan, basil

LOBSTER AND FRESH MOZZARELLA

wood-grilled red peppers, scallions, lobster sour cream

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

celery hearts, radishes, crispy lavash, green olives *(request without crispy lavash)*

AHI TUNA TARTARE*

handline tuna, wasabi-avocado mousse, tropical salsa *(request gluten-sensitive crisps)*

SOUP

ASPARAGUS *(request without roll)*

POTATO LEEK

crispy applewood bacon, chives *(request without crackers)*

SALADS

ROMAINE CAESAR *(request without croutons)*

FIELD GREENS

organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

SPINACH AND STRAWBERRY

strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette

ENTRÉE SALADS

STEAK SALAD*

Skirt steak, baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette

SESAME-GRILLED SALMON*

organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing

MAY WE SUGGEST...

CARAMELIZED GRILLED SEA SCALLOPS

roasted asparagus, mascarpone risotto

CEDAR PLANK-ROASTED SALMON*

French green beans, marble potatoes, dill-mustard sauce

FILET MIGNON* AND MAINE LOBSTER TAIL

roasted asparagus, marble potatoes, herb butter

ENTRÉES

WOOD-GRILLED SHRIMP AND GRITS

chorizo, bacon, stone-ground cheddar grits

WOOD-GRILLED BONELESS RAINBOW TROUT

roasted asparagus, marble potatoes, dill-mustard sauce

WOOD-GRILLED PORK TENDERLOIN*

French green beans, polenta, shallot-herb jus

WOOD-GRILLED FILET MIGNON*

roasted shiitake mushrooms, asparagus, Yukon mash, red wine sauce

LUNCH FEATURES

BLACKENED MAHI MAHI TACOS

pico de gallo, avocado-lime crema *(request lettuce cups)*

WOOD-GRILLED STEAK TACOS*

pico de gallo, avocado-lime crema *(request lettuce cups)*

NAKED CHEDDAR BURGER*

grass-fed beef, aged cheddar fondue, organic greens salad, white balsamic vinaigrette *(request without cheddar fondue)*

ACCOMPANIMENTS

LEMON-GRILLED SHRIMP SKEWER

WOOD-GRILLED MAINE LOBSTER TAIL

CARAMELIZED GRILLED SEA SCALLOPS

SIDES

LEMON-PARSLEY MARBLE POTATOES

YUKON MASHED POTATOES

STEAMED LEAF SPINACH

ROASTED ASPARAGUS

CRAB POLENTA *(request without toasted panko)*

TRUFFLE RISOTTO

DESSERTS

FRESH FRUIT

ESPRESSO PANNA COTTA

VEGETARIAN made without meat, stock or gelatin from an animal, but may include dairy and/or eggs.

FLATBREADS

ROASTED TOMATO

mozzarella, Parmesan, basil

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

celery hearts, radishes, crispy lavash, green olives

AVOCADO TOAST

wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic

SOUP

ASPARAGUS

POTATO LEEK

crispy applewood bacon, chives *(request without bacon)*

SALADS

FIELD GREENS

organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

SPINACH AND STRAWBERRY

strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette
(request without Gorgonzola)

ENTRÉES

BRICK-OVEN VEGETABLE GNOCCHI

tomatoes, zucchini, tomato-basil sauce

VEGETABLES AND PASTA

sautéed with garlic and tomato-basil sauce, Parmesan

SIDES

MAC 'N' CHEESE

LEMON-PARSLEY MARBLE POTATOES

YUKON MASHED POTATOES

STEAMED LEAF SPINACH

ROASTED ASPARAGUS

WOOD-GRILLED CORN WHEELS

DESSERTS

FRESH FRUIT

STRAWBERRY CHEESECAKE

ESPRESSO PANNA COTTA

KEY LIME PIE

DUE TO SEASONALITY OF OUR MENU, ITEMS MAY BE SUBJECT TO CHANGE.

SPECIALTY_SUM0721

LACTOSE/DAIRY SENSITIVE excludes all milk, dairy or lactose

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

celery hearts, radishes, crispy lavash, green olives

AVOCADO TOAST

wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic

SALADS

FIELD GREENS

organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

SPINACH AND STRAWBERRY

strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette

(request without Gorgonzola)

ENTRÉE SALADS

STEAK SALAD*

Skirt steak, baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette *(request without Gorgonzola)*

SESAME-GRILLED SALMON*

organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing

BBQ CHICKEN

baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette *(request without Gorgonzola)*

MAUI TUNA CRUNCH*

seared handline tuna, organic greens, mango, almonds, toasted sesame dressing

MAY WE SUGGEST...

CEDAR PLANK-ROASTED SALMON*

French green beans, marble potatoes, dill-mustard sauce

ENTRÉES

WOOD-GRILLED BONELESS RAINBOW TROUT

roasted asparagus, marble potatoes, dill-mustard sauce

BRICK-OVEN VEGETABLE GNOCCHI

tomatoes, zucchini, tomato-basil sauce

WOOD-GRILLED FILET MIGNON*

roasted shiitake mushrooms, asparagus, Yukon mash, red wine sauce

(request without Yukon mash, request with marble potatoes)

LUNCH FEATURES

NAKED CHEDDAR BURGER*

grass-fed beef, aged cheddar fondue, organic greens salad, white balsamic vinaigrette *(request without cheddar fondue)*

ACCOMPANIMENTS

LEMON-GRILLED SHRIMP SKEWER

WOOD-GRILLED MAINE LOBSTER TAIL

CARAMELIZED GRILLED SEA SCALLOPS

SIDES

LEMON-PARSLEY MARBLE POTATOES

STEAMED LEAF SPINACH

ROASTED ASPARAGUS

DESSERTS

FRESH FRUIT

VEGAN made without animal meat or any animal by-products, including honey.

FLATBREADS (request all without cheese)

ROASTED TOMATO

mozzarella, Parmesan, basil

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

celery hearts, radishes, crispy lavash, green olives *(request without lavash)*

AVOCADO TOAST

wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic

SALADS

FIELD GREENS

organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

(request oil and vinegar)

ENTRÉES

BRICK-OVEN VEGETABLE GNOCCHI

tomatoes, zucchini, tomato-basil sauce

VEGETABLES AND PASTA

sautéed with garlic and tomato-basil sauce, Parmesan *(request without Parmesan)*

SIDES

LEMON-PARSLEY MARBLE POTATOES

STEAMED LEAF SPINACH

ROASTED ASPARAGUS

DESSERTS

FRESH FRUIT

DUE TO SEASONALITY OF OUR MENU, ITEMS MAY BE SUBJECT TO CHANGE.

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE RESTAURANT IS NOT AN ALLERGEN-FREE ENVIRONMENT. SEASONS 52 MAKES EVERY EFFORT TO PROVIDE COMPLETE AND CURRENT CONTENT INFORMATION; HOWEVER, DUE TO THE HANDCRAFTED NATURE OF OUR MENU ITEMS AND VARIATIONS IN VENDOR SUPPLIED INGREDIENTS, WE CANNOT MAKE A GUARANTEE REGARDING THE ALLERGEN CONTENT OF ANY MENU ITEM. GUESTS WITH A SPECIAL FOOD SENSITIVITY OR DIETARY NEED SHOULD NOT RELY SOLELY ON THIS INFORMATION AS THE BASIS FOR DECIDING WHETHER TO CONSUME A PARTICULAR MENU ITEM AND ARE INDIVIDUALLY RESPONSIBLE FOR ENSURING THAT ANY SUCH MENU ITEM MEETS THEIR INDIVIDUAL DIETARY REQUIREMENTS.