Soups & Starters

Chicken Noodle Soup

Egg noodles and moist white meat chicken simmered in a light broth with carrots, onions and celery.

Soup of the Day

All soups are homemade with the freshest quality ingredients. Ask your server about today's feature.

Mushroom Strudel

Wild mushrooms are blended with creamy goat cheese and wrapped in a flakey phyllo crust, served with a smoked tomato jam.

Entrée Salads

Shrimp Louie Salad

Poached jumbo shrimp, grape tomato, hard cooked egg, diced cucumber, sliced avocado on a bed of crisp lettuce with Louie dressing

Apple Walnut Spinach Salad

Baby Spinach with fresh diced apples, red grapes, dried cranberries and candied walnuts, served with raspberry vinaigrette dressing.

Arugula & Farro Salad

Arugula greens tossed with ginger maple vinaigrette, farro grain, feta cheese, walnuts, and golden raisins

Caesar Salad

Traditional Caesar salad with romaine lettuce, toasted croutons and Parmesan cheese served with Caesar dressing.

House Mixed Green Salad

Mixed greens, diced cucumbers, red onions and grape tomatoes with choice of dressing.

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. +

Signature Entrées

Petite Filet

All Seasons signature tenderloin petite filet, grilled to your specification, served with Zip sauce.

Grilled Salmon

Our favorite, fresh salmon is char-grilled to perfection, or poached, and garnished with lemon herb butter.

Seasonal Entrées

Herb Marinated Lamb Chops

Marinated bone-in lamb chops grilled over an open flame.

Stuffed Lobster Tail

Wild caught Atlantic lobster tail, split and stuffed with Crab Imperial

Mediterranean Roast Chicken

Mediterranean herb marinated chicken, roasted to perfection with your choice of light or dark meat.

Nonna's Spaghetti and Meatballs

Tender meatballs of ground beef, veal, pork with italian herbs, slow cooked in marinara, served on a bed of spaghetti and garnished with grated pecorino cheese.

Butternut Rice Bowl

Butternut squash sautéed with onions, golden raisin and chickpeas, seasoned with Tunisian spices and served over white rice

Salmon Burger

Fresh Salmon, minced and formed into a patty with herbs and lemon and then griddled. Served on a multi-grain bun and topped with sweet tomato relish and green goddess sauce.

Sides

Baked Potato Baked Sweet Potato Vegetable Du Jour Quinoa Kale Pilaf Steamed Broccoli Glazed Carrots

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