

## *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.

### **Spring Mushroom Tart**

Mixed spring mushrooms, goat cheese in flaky pastry, with balsamic reduction and baby arugula.

### **Smoked Salmon Plate**

Smoked salmon, sliced tomato, sliced red onion and capers along with flat bread crackers.

## *Entrée Salads*

### **House Mixed Green Salad**

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

### **Watermelon & Feta Salad**

Watermelon, feta cheese, julienned red onion served on a bed of baby arugula with our house made honey Dijon vinaigrette

### **Kale Farro Salad**

Roasted pine nuts, thinly sliced radishes, chickpeas, wine soaked raisins, shredded kale, shaved parmesan and honey balsamic vinaigrette.

### **Berry & Beet Salad**

Cranberry blue cheese, roasted golden beets and almonds over baby greens, garnished with mixed seasonal berries and raspberry vinaigrette.

*+ 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 with zip sauce and served with two sides.

### Grilled Salmon

Our favorite, fresh salmon is chargrilled to perfection, garnished with lemon herb butter and served with two sides.

## Seasonal Entrées

### Lamb Chop Gremolata

Grilled lamb chops, lemon mint gremolata and fig glaze. Served with two sides.

### Citrus Herb Roasted Chicken

Lightly seasoned bone-in chicken quarter, roasted and served with two sides.

### Crab-Stuffed Baked Avocado

Ripe avocado stuffed with a savory mixture of blue crab meat and sweet corn, served with two sides.

### Beef Short Rib Cannelloni

Tender pasta stuffed with shredded braised beef short rib, Ricotta and Parmesan cheeses, topped with red wine reduction, served with one side.

### Whitefish Milanese

Great Lakes whitefish lightly breaded and served with arugula, shaved fennel and onion tossed with orange vinaigrette. Served with two sides.

### Pear & Fig Flatbread

Sliced pear, goat cheese, white truffle oil, fig jam and arugula topped with a balsamic honey glaze. Served with two sides.

## Sides

**Baked Potato**

**Baked Sweet Potato**

**Vegetable Du Jour**

**Quinoa Pilaf**

**Steamed Spinach**

**Roasted Asparagus**

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