

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.

Shrimp Cocktail

Chilled shrimp served with cocktail sauce and lemon.

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.

Cheese Blintz

Tender crepes filled with slightly sweetened ricotta cheese.
Served with fruit compote and a side of applesauce.

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.

Shrimp Ravioli

Pasta pillows filled with chopped shrimp and served with a lobster cream sauce.

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

Vegetable du Jour

Baked Sweet Potato

Quinoa Pilaf

Sautéed Spinach

Roasted Asparagus

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