

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.

Shrimp Cocktail

Chilled jumbo shrimp, served with cocktail sauce and lemon.

Brandied Chicken Liver Pâté

Fresh chicken liver pâté flavored with brandy and herbs, served on a bed of watercress with pickled onions, fruit compote and crackers.

Entrée Salads

Brown Derby Cobb Salad

Grilled chicken, avocado, hard-cooked egg, bacon, blue cheese crumbles, tomato, watercress and mixed greens.

Goat Cheese Apple Salad

Michigan apples, candied pecans, goat cheese, served on a bed of Bibb lettuce with a maple vinaigrette.

Caesar Salad

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

Beet and Blue Cheese Salad

Red and gold beets, blue cheese crumbles and mixed greens.

Traditional Wedge Salad

Wedge of iceberg lettuce with bacon, sliced red onions and diced tomatoes, served 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 risk of foodborne illness. +

Signature Entrées

Petite Filet

All Seasons signature tenderloin petite filet, grilled to your specification with zip sauce. Served with two sides.

Grilled Salmon

Our favorite, fresh salmon is chargrilled to perfection, garnished with lemon herb butter. 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

Pan Roasted Duck Breast

Maple Leaf Farms duck breast, pan roasted to medium rare, featuring a cherry port wine reduction. Served with two sides.

Steak Diane

Pan seared beef tenderloin medallions with sautéed crimini mushrooms, finished with brandy cream sauce. Served with two sides.

Braised Short Rib

Slow braised boneless short rib, pommes purée, glazed pearl onions and baby carrots, au jus.

Tuscan Chicken Breast

Sautéed chicken breast with tomato, spinach and goat cheese, finished with a natural lemon rosemary scented jus.

Butternut Ravioli

Pasta pillows stuffed with butternut squash, tossed with fresh sage and butter, topped with oven roasted onions and butternut, garnished with toasted pignolia.

Sides

Brussel Sprouts

Vegetable Du Jour

Pommes Purée

Baked Sweet Potato

Brown Rice Pilaf

Baked Potato

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