

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.

Spinach Artichoke Dip

Creamy spinach, tender artichokes, and melted Asiago and Parmesan cheeses. Served with tortilla chips.

Entrée Salads

Chilled Poached Salmon Salad

Chilled poached salmon served over baby greens with tomato, red onion, capers, hard cooked egg and Kalamata olives. Served with herb vinaigrette.

Autumn Chicken Orchard Salad

Baby spinach with diced apples, red grapes, dried cranberries and candied walnuts, topped with grilled chicken. Served with raspberry vinaigrette.

Side Salad

Maple Salad

Baby lettuce, raisins, bleu cheese crumbles, toasted pine nuts and maple vinaigrette.

Caesar Salad

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

Roasted Brussels Salad

Roasted Brussels sprouts tossed with diced apples, red onion, dried cherries, feta cheese and maple vinaigrette.

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

Fresh salmon filet, served char-grilled or poached with a cranberry orange gastrique. Served with two sides.

Fresh Catch of the Day

Ask your server about tonight's fresh catch of the day.

Seasonal Entrées

Herb Marinated Lamb Chops

Marinated bone-in lamb chops grilled over an open flame with mint jelly. Served with two sides.

Chicken Fricassée

A classic chicken stew with bone-in chicken thighs simmered in white wine with mushroom halves, carrots, celery, onions and baby potatoes.

Beef Tenderloin Medallions

Tender beef medallions sautéed with wild mushrooms and a rich Madeira wine sauce on the side.

Scallops with Angel Hair

Sea scallops sautéed in garlic butter. Served over angel hair pasta with tomatoes.

Farmers Chicken Pot Pie

Diced chicken, green peas, carrots, pearl onions and celery in a creamy sauce and flakey pie crust.

Eggplant Tower with Tofu and Vegetables

Sliced eggplant with tofu, onions, zucchini, tomato, carrots and red bell peppers.

Sides

Clover Honey Glazed Carrots

Cauliflower Au Gratin

Sautéed Baby Spinach with Olive Oil Garlic Confit

Vegetable Du Jour

Sweet Potato & Pecan Casserole

Baked Potato

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