

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.

White Fish Pâté

Smoked whitefish pâté served with flatbread crackers.

Entrée Salads

Mediterranean Chicken Salad

Romaine lettuce tossed with herbed vinaigrette, Kalamata olives, grape tomatoes, artichokes, cucumbers, crumbled feta cheese and grilled chicken breast.

Winter Turkey Salad

Bibb lettuce tossed with poppy seed dressing, gorgonzola cheese, toasted pecans, dried cranberries, grape tomatoes and diced herb roasted turkey.

Side Salad

White Bean Salad

White bean salad tossed with lemon, olive oil, chopped parsley, scallions and Parmesan, sun dried tomatoes and artichoke hearts.

Roasted Cauliflower Salad

Mixed greens tossed with champagne vinaigrette, roasted cauliflower florets, green olives, pine nuts and drizzled with basil pesto.

Tabbouleh Pasta Salad

Rotini pasta tossed with vibrant chopped parsley, tomatoes, onions, bulger wheat, lemon, olive oil and seasoning.

Caesar Salad

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

Seasonal Entrées

Braised Lamb Shank

Tender lamb shanks, braised with aromatic vegetables and a tangy red wine sauce. Served with two sides.

Roasted Duck Breast

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

Beef Tournedo Agrodolce

Beef tenderloin tournedos with Cipollini onions, wild mushrooms and fig glaze. Served with two sides.

Wild Mushroom & Fennel Tagliatelle

Tagliatelle pasta tossed with wild mushrooms, confit fennel, roasted garlic and herb cream.

Pan Roasted Chicken

Rosemary chicken quarter, sweet potato & apple hash. Served with one side.

Portabella Mushroom Napoleon

Portabella mushroom layered with roast tomatoes, spinach and goat cheese.

Sides

Creamed Spinach

Vegetable du Jour

Classic Succotash

Balsamic Glazed Brussels with Bacon

Sweet Potato Casserole

Baked Potato

Parmesan Truffle Fries

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