

Soups & Starters

Soup of The Day

Ask Your Server About Today's Freshly Prepared Soups

Salad Selection

Choice of Garden or Classic Caesar Salad

Butternut Crostini

Chopped roasted butternut squash, ricotta, balsamic glaze, and garnished with chopped hazelnuts

Roasted Carrot Hummus

Classic hummus enhanced with roasted carrot puree, drizzled with olive oil and Tunesian spice. Served with pita bread and crudite.

Coconut Shrimp

Orange Horseradish Dipping Sauce

Entrée Salads

Harvest Spinach Salad

Fresh spinach, toasted pecans, sliced apple, hard cooked egg and crumbled feta with apple cider vinaigrette

Bountiful Garden Salad

Arugula maple roasted squash, roasted beets, quinoa, goat cheese, toasted almonds, served with orange poppy seed vinaigrette

House Roasted Beet Salad

Roasted Beet Salad with Arugula, Cheve and Champagne Vinaigrette with a Grilled Chicken Breast

+ 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 beef tenderloin petite filet

Grilled Salmon

Salmon lightly seasoned, grilled and served on a bed of butternut squash hash and topped with Michigan maple butter. Salmon may also be Baked or Poached.

Seasonal Entrées

Pork Chop

House cut pork chop, grilled and served with apple compound butter, micro greens and a side of homemade cinnamon applesauce

Braised Lamb Shanks

American lamb shank slow cooked in red wine and stock with aromatic herbs and vegetables until fork tender.

Smoked Paprika Chicken

Roasted Chicken with Garlic and Smoked Paprika Rub, served with Lemon Garlic Yogurt and Citrus Gremolata

Whitefish Provencal

Butter broiled Great Lakes whitefish topped with fresh basil, olive and tomato relish

Eggplant Parmesan

Thinly sliced eggplant, pan fried and topped with marinara sauce and provolone cheese, baked golden brown.

Sides

Sautéed Broccolini

Steamed Cauliflower

Mashed Redskins

Chefs Specialty Vegetable of the Day

Baked Potato

Sautéed Brussels Sprouts

Grain Dujour

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