

## *Soups & Starters*

### **Soup of The Day**

Ask Your Server About Today's Freshly Prepared Soups

### **Salad Selection**

Choice of Garden or Classic Caesar Salad

### **Smoked Salmon Bruschetta**

Crispy Toasted Crostini topped with Smoked Salmon and Fresh Tomatoes with Capers and Dill

### **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*

### **Tropical Spinach Salad**

Grilled shrimp served over fresh spinach, toasted pecans, fresh pineapple, papaya, 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

### Veal Scalopini

Lightly dusted veal scaloppini, sautéed with fresh mushrooms and capers. Finished with fresh lemon & parsley

### Floridian Porkchop

Citrus, cilantro and garlic marinated bone-in pork chop, flame grilled and served with microgreen, avocado and tomato garnish

### Fire Roasted Chicken

Airline chicken grilled and basted with a coconut rum glaze. Served with macadamia nuts and blistered tomatoes

### Fresh Catch of the Day

Ask your server about today's Florida Fresh Catch special.

### 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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