

## *Soups & Starters*

### **Soup of The Day**

Ask Your Server About Today's Freshly Prepared Soup

### **Salad Selection**

Choice of Garden or Classic Caesar Salad

### **Stuffed Grilled Avocado**

Ripe avocado half, stuffed with a savory mixture of Pico de Gallo, sweet corn and black beans and grilled. Garnished with Cilantro and Sour Cream

### **Coconut Shrimp**

Orange Horseradish Dipping Sauce

## *Signature Entrées*

### **Petite Filet**

All Seasons signature beef tenderloin petite filet

### **Grilled Salmon**

Salmon lightly seasoned, grilled topped with Michigan maple butter. Salmon may also be Baked or Poached.

## *Seasonal Entrées*

### **Chefs Daily Inspiration**

Ask your server about Chef's daily Special utilizing thfresh local produce, meats and seafood

### **Valley Pork Chop**

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

### **Adobo Chicken**

Chicken thighs braised in a sweet and tart sauce of Mexican chilies, spices, vinegar, garlic, onion and tomatoes.

### **California Style Swordfish**

Grilled Swordfish, served with flour tortillas, guacamole, Baja sauce, tomatoes and fresh limes

## *Sides*

**Sautéed Broccoli**  
**Baked Potato**

**Steamed Cauliflower**  
**Sautéed Brussels**

**Mashed Redskins**  
**Vegetable Du jour**

+ *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.* +