

Soups & Starters

Soup of The Day

Ask Your Server About Today's Freshly Prepared Soups

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

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

Baja Chopped Salad

Chopped greens tossed with black beans, avocado, red onion, corn, olives, Monterey Jack cheese, tortilla strips and roasted pepper Ranch

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

Valley Pork Chop

Citrus, cilantro and garlic marinated bone-in pork chop, flame grilled and served with microgreen, 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 corn tortillas, guacamole, Baja sauce, spiced Oaxaca cheese and fresh limes

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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