SEASONS

STARTERS

ARTICHOKE BRUSCHETTA (V) (NEW) 7
Garlic crostini topped with chopped artichoke, tomato, mozzarella, basil and balsamic glaze

BONE MARROW (NEW) 9
Slow roasted bone marrow paired with balsamic onion compote and crostini

SMASH BURGER SLIDERS (NEW) 10
Three mini sliders with cheese and onions

GRILLED OCTOPUS (GF) (NEW) 10
Marinated grilled octopus with fingerling potatoes tossed in champagne vinaigrette

SALADS

Add grilled shrimp or grilled chicken $4

GRILLED STONE FRUIT (V) (GF)
Seasonal grilled fruit, whipped herbed chevre, mint and pistachios with pomegranate dressing

CHOP SALAD (GF) Side 4 Entree 8
Chopped romaine, tomato, bacon, onion, shredded cheddar and chopped egg

WATERMELON SALAD (GF)
Watermelon, cucumber, red onion, mint and cotija cheese with tajin dressing Side 4 Entree 8

SEAFOOD SALAD (GF)
Creamy mixed salad of shrimp & crab meat on greens Side 6 Entree 12

SIDES

BAKED POTATO (V) (GF) 3
SWEET POTATO (GF) (VG) 3
MASHED POTATO (V) (GF) 3
SAUTEED SPINACH (V) (GF) 3
CARROTS (V) (GF) 3
BROCCOLI (V) (GF) 3
COLESLAW (V) (GF) 3
GREEN BEANS (V) (GF) 3

PASTA

Add grilled shrimp or grilled chicken $4

ZUCCHINI NOODLES (V) 11
Zoodles with homemade marinara and parmesan cheese

CACIO E PEPE (V) 11
Bucatini pasta and Pecorino Romano cheese with toasted black pepper

FISH & SEAFOOD

All entrees include two sides

SEA BASS (GF)
Firm and flaky barramundi filet with toy box tomato and crab relish 16

GRILLED SALMON (GF)
Mango and pineapple salsa 3 oz. 17 6 oz. 19

ENTREE

All entrees include two sides

FRENCHED BONE IN PORK CHOP (GF) 16
Grilled pork chop with apple and pickled red onion

GRILLED LAMB CHOP (GF) 4 oz. 15 8 oz. 22
Grilled bone in lamb chop

FILET MIGNON 21
Grilled 5oz filet mignon topped a mustard panko butter

CHICKEN MILANESE 14
Herb breaded tender chicken breast, deep fried and served with grilled lemon

LIVER AND ONIONS 14
Seared beef liver with caramelized onions and bacon

DESSERTS

FRESH BAKED COOKIE OF THE DAY 2
PREMIUM SCOOPED ICE CREAM 2.5
SEASONAL SLICED FRUIT 2.5
SEASONAL FRUIT CROSTADA (NEW) 6
Italian fruit tart topped with French vanilla ice cream