



SEASONALLY INSPIRED COOKING
VISIT SEASONS52.COM FOR ADDITIONAL SEASONAL ITEMS

FLATBREADS

- BLACKENED STEAK & BLUE CHEESE** cremini mushrooms, spinach, caramelized onions (470 cal) 11.7
- GARLIC PESTO CHICKEN** mozzarella, balsamic onions, roasted red peppers, arugula (460 cal) 10.4
- ROASTED ROMA TOMATO** mozzarella, Parmesan, basil (380 cal) 9.9
- ALL-NATURAL PEPPERONI** roasted Roma tomatoes, mozzarella, basil pesto (530 cal) 10.8
- ARTICHOKE & LAURA CHENEL GOAT CHEESE** leaf spinach, balsamic onions, roasted peppers (390 cal) 10.9

SALADS

- SPINACH & CAMELIZED BOSC PEAR** toasted walnuts, Gorgonzola, sherry-walnut vinaigrette (340 cal) 9.8
- ORGANIC FIELD GREENS** cucumbers, tomatoes, pumpkin seeds, white balsamic vinaigrette (180 cal) 6.9
- CRISP ROMAINE & TUSCAN KALE CAESAR** shaved Parmesan, toasted garlic ciabatta croutons (360 cal) 9
- WARM HARVEST MUSHROOMS & ARUGULA** truffle dressing, shaved Parmesan (190 cal) 9
- LUMP CRAB WEDGE** crispy vegetables, zesty mustard dressing, yuzu vinaigrette (320 cal) 20.5
- BBQ CHICKEN** baby spinach, romaine, sweet corn, roasted red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (470 cal) 14.5
- *SESAME GRILLED SALMON** organic greens, pineapple, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal) 18.2
- *WOOD-GRILLED FLAT IRON STEAK** baby spinach, romaine, sweet corn, roasted red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (460 cal) 17.9
- *MAUI TUNA CRUNCH** sushi-grade seared tuna, organic greens, pineapple, toasted almonds, sesame dressing (360 cal) 18.8

APPETIZERS

- SHRIMP SCAMPI SKILLET** crispy bomba rice, roasted plum tomatoes, garlic butter (460 cal) 10.8
- CIDER-GLAZED GRILLED CHICKEN SKEWERS** Fuji apple slaw, sun-dried cranberries, toasted pumpkin seeds (440 cal) 10
- LUMP CRAB CAKE** Maryland-style, mustard sauce (300 cal) 12.8
- MEDITERRANEAN HUMMUS** roasted cauliflower & onions, sumac, assorted breads (760 cal) 7.9
- BLISTERED SHISHITO PEPPERS** roasted corn, Sonoma goat-feta cheese, lemon aioli, sumac (250 cal) 7.7
- LUMP CRAB, ROASTED SHRIMP & SPINACH STUFFED MUSHROOMS** panko crust (230 cal) 11.5
- DUCK WING "LOLLIPOPS"** Korean Gochujang red chili glaze, sesame seeds (470 cal) 10.4
- *AHI TUNA TARTARE** layered with wasabi-avocado mousse, tropical salsa, Hawaiian sea salt crisps (460 cal) 13.9

PAIRINGS

Select a half flatbread, pair with a bowl of soup or salad (370 - 710 cal) 11.5

- FLATBREAD:** Blackened Steak | Pepperoni Artichoke & Goat Cheese Pesto Chicken | Roasted Tomato
- PAIR WITH ONE:** Butternut Squash Soup Portuguese Kale & Chorizo Soup Organic Field Greens Chili +2

SIDES

- WOOD-GRILLED POTATO SALAD** (190 cal)
- FUJI APPLE SLAW** (290 cal)
- WARM BEETS & TOASTED ALMONDS** (190 cal)
- QUINOA GRAIN & CRANBERRY SALAD** (270 cal)
- HOUSEMADE PICKLES** (15 cal)
- CUP OF SOUP +1 , BOWL +2** (200-440 cal)
- ORGANIC FIELD GREENS +2** (180 cal)

HANDHELDS

- Served with choice of side
- BLACKENED MAHI MAHI TACOS** pico de gallo, salsa verde, cilantro sour cream (460 cal) 11.9
- "KNIFE & FORK" GRILLED VEGETABLE SANDWICH** burrata, 15-year aged balsamic, toasted ciabatta (710 cal) 10.2
- CRISPY BRAISED SHORT RIB SANDWICH** aged cheddar, pickled red onion, horseradish crema, au jus dip (520 cal) 12.2
- LUMP CRAB CAKE SANDWICH** Maryland-style, lettuce, tomato, mustard sauce, brioche bun (450 cal) 15.2
- LOBSTER "BLT" LETTUCE WRAPS** lobster salad, Beefsteak tomato, Applewood bacon (190 cal) 16.8
- GRILLED CHICKEN CAPRESE SANDWICH** mozzarella, roasted tomatoes, basil pesto, sprouted-grain ciabatta (630 cal) 10.2
- *SIGNATURE BURGER** Angus beef blended with mushroom duxelle, butter lettuce, roasted tomatoes, brioche bun, housemade pickles (520 cal) 11.9

ENTRÉES

- SEAFOOD PAELLA** sea scallops, Maine lobster tail, mussels, Chilean sea bass, chorizo (610 cal) 28.9
- MAPLE-GLAZED ALL-NATURAL ROASTED HALF CHICKEN** root vegetables, Yukon mash, zesty jus (550 cal) 18.9
- VEGETARIAN TASTING** wood-grilled kohlrabi steak, vegan paella, asparagus, fennel-roasted onion (480 cal) 16.8
- *WOOD-GRILLED FLAT IRON STEAK** trio of roasted mushrooms, Broccolini, Yukon mash, red wine sauce (460 cal) 17.9
- CAMELIZED GRILLED SEA SCALLOPS** leek & butternut squash risotto, Broccolini, lemon butter (500 cal) 25.5
- WOOD-GRILLED BONELESS RAINBOW TROUT** crushed potatoes, heritage carrots, grilled lemon (450 cal) 19.5
- *CEDAR PLANK-ROASTED SALMON** roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon (440 cal) 22
- SOUTHERN-STYLE SHRIMP & GRITS** sautéed shrimp, chorizo, bacon, stone ground cheddar grits (700 cal) 20.8

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.