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SEASONS  
C A F E

BON APPETIT

EXECUTIVE CHEF - JESSE MILLER

## Appetizers

### **CAPRESE SALAD / 6.95**

SLICED TOMATOES, FRESH MOZZARELLA CHEESE, BASIL,  
AND THIN-SLICED PROSCIUTTO, DRIZZLED WITH BALSAMIC REDUCTION

### **BUTTERNUT SQUASH BISQUE / 7.95**

LITTLENECK CLAMS, CREMA, AND CHIVES

### **CREAM OF MUSHROOM SOUP / 7.95**

GARNISHED WITH PORTABELLA MUSHROOMS AND CHIVES

### **FRIED RAVIOLI / 8.95**

ROASTED TOMATO SALSA

### **SPINACH STUFFED PORTABELLA MUSHROOM / 8.95**

GORGONZOLA CREAM SAUCE

### **DEEP FRIED MOZZARELLA / 7.95**

ROASTED TOMATO SALSA

### **MARGHERITA PIZZA / 10.95**

ROASTED TOMATOES, FRESH MOZZARELLA, BASIL, AND PROSCIUTTO

### **CRAB CAKES / 12.95**

GARNISHED WITH CHIPOTLE AIOLI AND LEMON VINAIGRETTE

## Salads

ALL SALADS COME WITH A POPOVER

### **PEAR & ALMOND SALAD / 14.95**

MIXED GREENS, SLICED PEARS, JICAMA, AND CANDIED ALMONDS TOSSED  
WITH BANANA VINAIGRETTE AND TOPPED WITH GOAT CHEESE FRITTER

### **BABY SPINACH SALAD / 15.95**

OVEN-ROASTED CHICKEN BREAST, SMOKED ALMONDS, JICAMA,  
AND GORGONZOLA CHEESE TOSSED WITH PECAN-BACON VINAIGRETTE

### **CHICKEN AND ASIAGO CAESAR SALAD / 15.95**

OVEN-ROASTED CHICKEN BREAST, FIRE-ROASTED PEPPERS, ASIAGO CHEESE,  
AND HOMEMADE CROUTONS TOSSED WITH CAESAR DRESSING

### **SALMON CITRUS SALAD / 17.95**

MIXED GREENS, GRILLED SALMON, FIRE-ROASTED PEPPERS,  
FRESH MOZZARELLA, PECAN-SMOKED BACON BITS, AND CANDIED ALMONDS  
TOSSED WITH LEMON VINAIGRETTE

### **SALMON CAESAR / 17.95**

ROMAINE LETTUCE, GRILLED SALMON, SMOKED ALMONDS, CARAMELIZED ONIONS,  
HOMEMADE CROUTONS AND ASIAGO CHEESE TOSSED IN CAESAR DRESSING.

NOTICE:  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR SHELLFISH,  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## Entrees

DINNERS INCLUDE POPOVER AND HONEY BUTTER  
AND CHEF'S CHOICE FRESH VEGETABLES.  
ADD SIDE HOUSE SALAD \$2.95

### **CHICKEN MARSALA / 17.95**

OVEN-ROASTED CHICKEN WITH THE CHEF'S SIGNATURE MARSALA SAUCE  
SERVED WITH MUSHROOM RISOTTO

### **CHICKEN OSCAR / 18.95**

OVEN- ROASTED CHICKEN TOPPED WITH SAUTÉED CRAB AND  
BÉARNAISE SAUCE SERVED WITH BROCCOLINI

### **ROAST RACK OF PORK / 19.95**

CHEF-CARVED BONE-IN PORK ROAST SEASONED AND SLOW ROASTED  
STUFFED WITH APPLE RAISIN CHUTNEY TOPPED WITH APPLEJACK JUS  
LIE SERVED WITH MASHED BUTTERNUT SQUASH

### **BROILED WALLEYE / 18.95**

LEMON PICATTA SAUCE AND MASHED BUTTERNUT SQUASH

### **GRILLED SALMON / 21.95**

HONEY BALSAMIC SAUCE, MASHED BUTTERNUT SQUASH

### **NEW YORK STRIP STEAK / 23.95**

BOURBON-MUSTARD SAUCE AND MASHED BUTTERNUT SQUASH

### **ROAST PRIME RIB OF BEEF**

10 OZ. / 23.95      14 OZ. / 26.95

SLOW-ROASTED, SEASONED, AND TOPPED WITH  
ROSEMARY DEMI-GLACE SERVED WITH MASHED BUTTERNUT SQUASH

### **CAJUN SHRIMP / 23.95**

JUMBO SHRIMP SEARED IN CAJUN BUTTER  
SERVED WITH MUSHROOM RISOTTO

### **STEAK OSCAR / 26.95**

FILET MIGNON TOPPED WITH SAUTÉED CRAB  
AND BÉARNAISE SAUCE SERVED WITH BROCCOLINI

### **FILET MIGNON / 29.95**

TOPPED WITH A PORT WINE REDUCTION  
SERVED WITH MASHED BUTTERNUT SQUASH

[ A 15% GRATUITY WILL BE ADDED TO TABLES OF 8 OR MORE. ]

## Pasta

**SWEET POTATO RAVIOLI** ..... 18.95

OVEN-ROASTED CHICKEN BREAST, SPINACH, DICED TOMATOES,  
SCALLIONS, ROASTED PUMPKIN SEEDS AND GOAT CHEESE CRUMBLES  
TOSSED IN BUTTERNUT SQUASH CREAM SAUCE

**CHICKEN PAPPARDELLE** ..... 17.95

OVEN-ROASTED CHICKEN BREAST, SAUTÉED BROCCOLINI,  
PORTABELLA MUSHROOMS, PECAN-SMOKED BACON AND  
FRESH MOZZARELLA TOSSED IN MORNAY SAUCE

**CAJUN BEEF TENDERLOIN PAPPARDELLE** ..... 25.95

SEARED BEEF TENDERLOIN, FIRE-ROASTED PEPPERS, PORTABELLA  
MUSHROOMS, SCALLIONS, AND BROCCOLINI TOSSED WITH  
GORGONZOLA CREAM SAUCE

## Casual Night Out

BURGERS AND SANDWICHES INCLUDE CHOICE OF:  
FRENCH FRIES, SWEET POTATO FRIES, CUP OF FRUIT

**SMOKEHOUSE BURGER** ..... 10.95

SMOKED CHEDDAR CHEESE, BACON, AND CHIPOTLE BBQ ON A KAISER ROLL

**GRILLED VEGETABLE PANINNI** ..... 10.95

GRILLED PORTABELLA MUSHROOM, FIRE-ROASTED PEPPERS,  
FRESH MOZZARELLA, SLICED TOMATOES, AND BABY SPINACH  
WITH BALSAMIC REDUCTION ON FOCACCIA BREAD

**ROASTED CHICKEN AND FOCACCIA** ..... 11.95

OVEN-ROASTED CHICKEN BREAST, GOAT CHEESE FRITTER, GRILLED  
PORTABELLA MUSHROOMS, AND BABY SPINACH ON FOCACCIA BREAD

**PORTABELLA MUSHROOM BURGER** ..... 11.95

HAMBURGER PATTY, TOPPED WITH A GRILLED PORTABELLA  
MUSHROOM AND GORGONZOLA AIOLI

**ITALIAN CHICKEN PANINNI** ..... 12.95

OVEN-ROASTED CHICKEN BREAST, THIN-SLICED PROSCIUTTO  
AND SLICED PEAR WITH GORGONZOLA DRESSING ON FOCACCIA

**PRIME RIB PHILLY STEAK SANDWICH** ..... 14.95

SLOW- ROASTED PRIME RIB SHAVED THIN WITH PEPPERS,  
ONION, AND PROVOLONE CHEESE ON A PARMESAN HOAGIE

**BEEF TIPS** ..... 15.50

TENDER BEEF TIPS SERVED OVER MUSHROOM RISOTTO,  
WITH A SIDE OF BROCCOLINI

**OPEN-FACED STEAK SANDWICH** ..... 17.95

PAN-SEARED FILET MIGNON COOKED TO ORDER, WITH DEMI-GLACE  
AND CARAMELIZED ONIONS, ON A SUNDRIED TOMATO BAGUETTE

## Desserts

ASK YOUR SERVER FOR TONIGHT'S FEATURED DESSERTS