



FLATBREADS Gluten-Sensitive Flatbread +2

- PESTO CHICKEN AND FRESH MOZZARELLA

balsamic Cipollini onions, wood-grilled red peppers, arugula

11
- ROASTED TOMATO

mozzarella, Parmesan, basil

10.5
- LOBSTER AND FRESH MOZZARELLA

wood-grilled red peppers, scallions, lobster sour cream

16.5

STARTERS

- LUMP CRAB CAKE

Maryland-style, mustard sauce

14
- KOREAN BBQ BEEF SKEWERS

gochujang chili paste, honey, ginger, sesame seeds

13.5
- AVOCADO TOAST

wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic

9.5

SOUPS

- \*

BUTTERNUT SQUASH

green apple, crispy shiitake mushrooms

7 | 8
- MUSHROOM BISQUE

sour cream, chives

7 | 8
- LOBSTER BISQUE

sherry, chives

8 | 9

SALADS

- ROMAINE CAESAR

Parmesan croutons

10
- FIELD GREENS

organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

8

SIDES

- MAC 'N' CHEESE

Parmesan panko, aged cheddar cheese sauce

7
- CRAB POLENTA

lump crab, aged cheddar, toasted panko

8.5
- CARAMELIZED BRUSSELS SPROUTS

crispy applewood smoked bacon, 15-year aged balsamic

7

LUNCH SERVED DAILY 11AM-3PM

- GRILLED CHICKEN CAPRESE SANDWICH

mozzarella, roasted tomatoes, arugula, ciabatta roll, basil pesto, organic greens salad, white balsamic vinaigrette

12.5
- NAKED CHEDDAR BURGER\*

grass-fed beef, aged cheddar fondue, organic greens salad, white balsamic vinaigrette

14.5
- LUMP CRAB CAKE SANDWICH

Maryland-style, lettuce, brioche bun, mustard sauce

16

KIDS

- MAC 'N' CHEESE

seasonal vegetable

8
- CHICKEN TENDERS

grilled chicken tenders, marble potatoes, seasonal vegetable

8.5
- CHEESE FLATBREAD

Parmesan, mozzarella, tomato-basil sauce

6

ENTRÉE SALADS

- \*

SESAME-GRILLED SALMON\*

organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing

20

MAY WE SUGGEST...

- CARAMELIZED GRILLED SEA SCALLOPS

French green beans, mascarpone risotto

29
- CEDAR PLANK-ROASTED SALMON\*

Norwegian salmon, French green beans, marble potatoes, dill-mustard sauce

24.5

ENTRÉES

- \*

WOOD-GRILLED SHRIMP AND GRITS

chorizo, bacon, tomatoes, stone-ground grits

20
- \*

WOOD-GRILLED DRY-RUBBED PORK CHOP\*

grilled lemon-honey glaze, marble potatoes, French green beans

23
- WOOD-GRILLED BONELESS RAINBOW TROUT

French green beans, marble potatoes, dill-mustard sauce

20
- WOOD-GRILLED FILET MIGNON\*

6 oz 30 | 8 oz 35  
marble potatoes, French green beans, red wine sauce

GREEN BOX DINNERS

A complete Seasons 52 dining experience to go.  
Advanced 24 hour preorder required.

CHOICE OF SALAD

ROMAINE CAESAR or FIELD GREENS

ENTRÉE CHOICES

- KONA CRUSTED

WOOD-GRILLED TENDERLOIN\*

aged balsamic demi-glace

or

WHOLE SIDE OF CEDAR

PLANK-ROASTED SALMON\*

dill mustard sauce

165

125

SERVED WITH

LEMON-PARSLEY MARBLE POTATOES

WITH A CHOICE OF

- CARAMELIZED BRUSSELS SPROUTS

crispy applewood smoked bacon, 15-year aged balsamic

or

FRENCH GREEN BEANS

roasted tomatoes & lemon vinaigrette

COMPLIMENTARY MINI INDULGENCES

Choose six from the following:

- TURTLE CHEESECAKE

RASPBERRY CHOCOLATE CHIP CANNOLI

BELGIAN CHOCOLATE S'MORES

TWO BOTTLES FOR \$52

- Emmolo, Sauvignon Blanc, Napa Valley '19

Sting, Il Palagio 'Roxanne', Bianco, Tuscany, Italy '18

Riondo Sparkling Rose, Veneto, Italy NV

Sea Sun by Caymus, Pinot Noir, CA '19

Conundrum Red, CA '18

Bonanza by Caymus, Cabernet Sauvignon, Lot 3, CA