



## FLATBREADS

Gluten-Sensitive Flatbread +2

<b>PESTO CHICKEN AND FRESH MOZZARELLA</b>	11	
balsamic Cipollini onions, wood-grilled red peppers, arugula		
<b>ROASTED TOMATO</b>	10.5	
mozzarella, Parmesan, basil		
<b>LOBSTER AND FRESH MOZZARELLA</b>	16.5	
wood-grilled red peppers, scallions, lobster sour cream		

## STARTERS

<b>LUMP CRAB CAKE</b>	14	
Maryland-style, mustard sauce		
<b>KOREAN BBQ BEEF SKEWERS</b>	13.5	
gochujang chili paste, honey, ginger, sesame seeds		
<b>AVOCADO TOAST</b>	9.5	
wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic		

## SOUPS

<b>BUTTERNUT SQUASH</b>	7   8	
green apple, crispy shiitake mushrooms		
<b>MUSHROOM BISQUE</b>	7   8	
sour cream, chives		
<b>LOBSTER BISQUE</b>	8   9	
sherry, chives		

## SALADS

<b>ROMAINE CAESAR</b>	10	
Parmesan croutons		
<b>FIELD GREENS</b>	8	
organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette		

## SIDES

<b>MAC 'N' CHEESE</b>	7	
Parmesan panko, aged cheddar cheese sauce		
<b>CRAB POLENTA</b>	8.5	
lump crab, aged cheddar, toasted panko		
<b>CARMELIZED BRUSSELS SPROUTS</b>	7	
crispy applewood smoked bacon, 15-year aged balsamic		

## LUNCH

SERVED DAILY 11AM-3PM

<b>GRILLED CHICKEN CAPRESE SANDWICH</b>	12.5	
mozzarella, roasted tomatoes, arugula, ciabatta roll, basil pesto, organic greens salad, white balsamic vinaigrette		
<b>NAKED CHEDDAR BURGER*</b>	14.5	
grass-fed beef, aged cheddar fondue, organic greens salad, white balsamic vinaigrette		
<b>LUMP CRAB CAKE SANDWICH</b>	16	
Maryland-style, lettuce, brioche bun, mustard sauce		

## KIDS

<b>MAC 'N' CHEESE</b>	8	
seasonal vegetable		
<b>CHICKEN TENDERS</b>	8.5	
grilled chicken tenders, marble potatoes, seasonal vegetable		
<b>CHEESE FLATBREAD</b>	6	
Parmesan, mozzarella, tomato-basil sauce		

## ENTRÉE SALADS

<b>SESAME-GRILLED SALMON*</b>	20
organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing	

## MAY WE SUGGEST...

<b>CARMELIZED GRILLED SEA SCALLOPS</b>	29
French green beans, mascarpone risotto	
<b>CEDAR PLANK-ROASTED SALMON*</b>	24.5
Norwegian salmon, French green beans, marble potatoes, dill-mustard sauce	

## ENTRÉES

<b>WOOD-GRILLED SHRIMP AND GRITS</b>	20
chorizo, bacon, tomatoes, stone-ground grits	
<b>WOOD-GRILLED DRY-RUBBED PORK CHOP*</b>	23
grilled lemon-honey glaze, marble potatoes, French green beans	
<b>WOOD-GRILLED BONELESS RAINBOW TROUT</b>	20
French green beans, marble potatoes, dill-mustard sauce	
<b>WOOD-GRILLED FILET MIGNON*</b>	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\*** 165

aged balsamic demi-glace

or

**WHOLE SIDE OF CEDAR**

**PLANK-ROASTED SALMON\*** 125

dill mustard sauce

### SERVED WITH

**LEMON-PARSLEY MARBLE POTATOES**

### WITH A CHOICE OF

**CARMELIZED 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