

Soups & Starters

Chicken Noodle Soup

Egg noodles and moist white meat chicken simmered in a light broth with carrots, onions and celery.

Soup of the Day

All soups are homemade with the freshest quality ingredients. Ask your server about today's feature.

Shrimp Cocktail

Shrimp served with cocktail sauce and lemon.

Lox Plate

Smoked salmon lox, sliced hard boiled egg, sliced tomato, sliced red onion along with flat bread crackers.

Entrée Salads

All Seasons Salad

Baby spinach, dried cherries, candied pecans, onions and crumbled bleu cheese. Served with a raspberry vinaigrette.

Autumn Cobb Salad

Apple, pecan, dried cherry, egg, bacon, goat cheese, pearl barley and roast sweet corn kernels on a bed of romaine lettuce with choice of dressing.

Caesar Salad

Traditional Caesar salad with romaine lettuce, toasted croutons and Parmesan cheese served with Caesar dressing.

Traditional Wedge Salad

Wedge of iceberg lettuce with bacon, sliced red onions and diced tomatoes, served with bleu cheese dressing.

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. +

Signature Entrées

Petite Filet

All Seasons signature tenderloin petite filet, grilled to your specification, served with Zip sauce.

Grilled Salmon

Our favorite, fresh salmon is char-grilled to perfection, or poached, and garnished with lemon herb butter.

Shrimp Cake All Seasons

Hand made shrimp cake, griddled golden brown and served over crispy fried green tomato. Drizzled with remoulade.

Seasonal Entrées

Duck Confit

Maple Leaf Farms duck leg marinated with aromatic herbs, cooked until tender.

Tuscan Chicken Breast

Sautéed chicken breast with tomato, spinach and goat cheese, finished with a natural lemon rosemary scented jus.

Wild Mushroom Beef Stroganoff

Tender beef tips in a creamy wild mushroom sauce served over noodles.

+ Available as vegetarian mushroom stroganoff upon request

Lobster Pasta

Lump lobster meat mixed with pasta noodles, peas, pearl onions, parmesan and lemon cream sauce.

Portabella Crab Rockefeller

Portabella mushroom cap stuffed with a spinach and crab mixture topped with breadcrumbs and baked until golden brown.

+ Stuffed butternut squash hash in place of crab upon request.

Eggplant Tower with Tofu and Vegetables

Sliced eggplant towered with tofu, onion, zucchini, tomato, carrot and red bell pepper.

Sides

Baked Potato

Baked Sweet Potato

Butternut Squash Hash

Roast Brussel Sprouts

Steamed Spinach

Vegetable Du Jour

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