

Winter

seasons



BISTRO AND GRILLE

Dinner Menu

### SOUPS

Potato Leek ~ cup 3.5, bowl 6    Chili ~ cup 3.5, bowl 6

### SALADS

Winter Salad ~ small 4, entrée 7

*Grilled romaine with Blue Jacket Dairy  
gretna grilling cheese, onions and a sweet  
balsamic dressing.*

Caesar Salad ~ small 4, entrée 7

*Crisp romaine tossed with parmesan  
cheese and our classic Caesar dressing,  
served with pita chips.*

*Add chicken to any salad for 4.*

House Salad ~ small 3.5, entrée 6.5

*Mixed greens, cucumber, tomato and red  
onion served with the house lemon  
vinaigrette -our grandmother's recipe.*

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### APPETIZERS

Baked Brie

*Brie cheese baked with candied walnuts and brown sugar in puff pastry. Served with apple raisin compote...8.5*

Ribs and Slaw

*Pineapple hoisin glazed pork ribs with spaghetti squash slaw...9*

Polenta Fries with Truffle Aioli

*Sprinkled with sumac and served with red pepper strips...6*

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### ENTREES

ALL ENTREES COME WITH YOUR CHOICE OF A CUP OF SOUP OR SALAD.

Certified Angus Beef from the Grille

*Your choice of the following cuts of beef served with feta mashed potatoes.*

Eight Ounce Filet of beef with red wine demi glace...31\*

Twelve ounce New York strip with herb compound butter...31\*

Eight ounce flat iron with red wine demi glace and crispy tobacco onions...25\*

Milk Braised Pork

*An Italian dish we learned from a longtime family friend, this pork shoulder is slow cooked in milk and served with  
horseradish mashed sweet potatoes and sauteed spinach...18*

Lamb Stew with Crème Fraîche

*A classic bistro dish of lamb slow cooked with white wine and vegetables. Served with oven baked rice and lemon crème fraiche...21.5*

Thai Chicken

*Char grilled chicken breast with peanut sauce served on white rice and accompanied by spaghetti squash slaw...16*

Roasted Portabella

*Stuffed with vegetables and feta cheese, topped with smoked gouda momay sauce and served on a bed of white rice...15*

Fig and Balsamic Glazed Salmon

*Pan seared medium and served with feta mashed potatoes...22*

## DINNER SANDWICHES

DINNER SANDWICHES ARE SERVED WITH STEAK FRIES AND A HOUSE SALAD.

### Bison Burger

*Lean bison char-grilled medium rare and served on a Kaiser roll... 10.5\**

### Classic Burger

*This half pound burger is made of chopped prime rib char-grilled to your liking -the best burger in town... 10.5\**

### Chicken with Apple Raisin Compote

*Grilled chicken breast with brie cheese and apple raisin compote on a croissant... 10.5*

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## DESSERTS

### Sticky Toffee Pudding

*A traditional British dish featuring a date sponge cake with sticky toffee sauce and vanilla ice cream ...6.5*

### Apple Strudel

*This is a recipe that Doug learned from an Austrian chef in Vail. Topped with crème anglaise...7.5*

### Orange Chipotle Chocolate Cake

*Our classic flourless chocolate cake with an orange chipotle glaze ...8*

### Lemon Almond Napoleon

*Layers of puff pastry with lemon curd and amaretto whipped cream...7*

### Jeni's Ice Cream

*Jeni's Ice Cream is made in Columbus and is available in some fascinating flavors. Your server will be happy to tell you about the flavors we are currently serving...single 4, double 6*

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## BEVERAGES

FREE REFILLS OFFERED ON PEPSI PRODUCTS, COFFEE AND ICED TEA.

Pepsi ~ 2  
Diet Pepsi ~ 2  
Mountain Dew ~ 2  
Sierra Mist ~ 2  
Dr. Pepper ~ 2  
Pink Lemonade ~ 2  
  
Orange Juice ~ 2.5  
Cranberry Juice ~ 2.5  
Grapefruit Juice ~ 2.5

Hot Tea ~ 1.25  
Iced Tea ~ 1.75  
Coffee ~ 1.5  
Chocolate Truffle Hot Cocoa ~ 1.5  
Smoothies ~ 3.75  
    Four Berry  
    Strawberry  
    Mango Pineapple  
    Peach Pear Apricot  
Add banana for \$.25

Chai Latte ~ 3  
Espresso ~ 2.5  
Macchiato ~ 2.5  
Cappucino ~ 2.75  
    Latte ~ 3  
    Steamer ~ 3  
Flavorings .60 each  
Vanilla, Hazelnut, Caramel, Sugar Free  
Vanilla, Sugar Free Hazelnut, Sugar  
Free Caramel, Peppermint, Irish Cream

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[www.seasonsrestaurantandgrille.com](http://www.seasonsrestaurantandgrille.com)

*Before ordering, please inform your server of any dietary restrictions.*

*\*The consumption of raw or undercooked foods may increase your risk for food borne illness.*

*An automatic 18% gratuity will be added to parties of six or more.*