

## DINNER MENU

### FLATBREADS

<b>GARLIC PESTO CHICKEN</b>	<b>\$9.<sup>75</sup></b>
mozzarella, balsamic Cipollini onions, roasted red peppers, arugula (460 cal)	
<b>BRAISED SHORT RIB &amp; CHEDDAR</b>	<b>\$11.<sup>75</sup></b>
pickled red onions, golden beets, horseradish crema, micro cilantro (460 cal)	
<b>CRISPY PROSCIUTTO &amp; ASPARAGUS</b>	<b>\$10.<sup>95</sup></b>
Camembert cheese, chervil (480 cal)	
<b>ALL-NATURAL PEPPERONI</b>	<b>\$9.<sup>95</sup></b>
roasted Roma tomatoes, mozzarella, basil pesto (530 cal)	
<b>ROASTED ROMA TOMATO</b>	<b>\$8.<sup>95</sup></b>
mozzarella, Parmesan, basil (380 cal)	
<b>LOBSTER &amp; FRESH MOZZARELLA</b>	<b>\$15.<sup>75</sup></b>
roasted sweet peppers, scallions, lobster sour cream (430 cal)	

### STARTERS

<b>LUMP CRAB CAKE</b>	<b>\$11.<sup>95</sup></b>
Maryland-style, mustard sauce (300 cal)	
<b>WHOLE ROASTED CAULIFLOWER</b>	<b>\$9.<sup>95</sup></b>
Gruyère, cheddar & Parmesan cheese sauce (640 cal)	
<b>WOOD-GRILLED ARTICHOKE</b>	<b>\$10.<sup>95</sup></b>
remoulade sauce (390 cal)	
<b>BUFFALO SPINACH &amp; BRUSSELS SPROUTS DIP</b>	<b>\$9.<sup>50</sup></b>
Gorgonzola crumbles, Applewood bacon (790 cal)	
<b>DUCK WING "LOLLIPOPS"</b>	<b>\$10.<sup>25</sup></b>
Korean Gochujang red chili glaze, sesame seeds (470 cal)	
<b>BLISTERED SHISHITO PEPPERS</b>	<b>\$7.<sup>50</sup></b>
roasted corn, goat-feta cheese, lemon aioli, sumac (390 cal)	
<b>LUMP CRAB, ROASTED SHRIMP &amp; SPINACH STUFFED MUSHROOMS</b>	<b>\$10.<sup>50</sup></b>
panko crust (230 cal)	
<b>MEDITERRANEAN HUMMUS</b>	<b>\$6.<sup>95</sup></b>

roasted cauliflower & onions, sumac, assorted breads (760 cal)

<b>SHRIMP SCAMPI</b>	<b>\$10.<sup>95</sup></b>
garlic butter, white wine, basil (290 cal)	
<b>MEYER LEMON &amp; RICOTTA RAVIOLI</b>	<b>\$9.<sup>95</sup></b>
sautéed shrimp, roasted red peppers, English peas, brown butter (380 cal)	
<b>AHI TUNA TARTARE*</b>	<b>\$13.<sup>75</sup></b>
handline tuna, wasabi-avocado mousse, tropical salsa (480 cal)	

### SALADS

<b>CALIFORNIA GOLDEN BEETS</b>	<b>\$8.<sup>75</sup></b>
Laura Chenel goat cheese, toasted pistachios, micro basil (190 cal)	
<b>CRISPY PROSCIUTTO &amp; BURRATA</b>	<b>\$9.<sup>75</sup></b>
arugula, grilled asparagus, shaved fennel, 15-year aged balsamic (410 cal)	
<b>CHOPPED GREEK</b>	<b>\$8.<sup>25</sup></b>
chickpeas, Kalamata olives, red onions, pepperoncini, roasted red peppers, feta, Greek dressing (340 cal)	
<b>CRISP ROMAINE &amp; BABY KALE CAESAR</b>	<b>\$8.<sup>25</sup></b>
shaved Parmesan, toasted ciabatta croutons (340 cal)	
<b>ORGANIC FIELD GREENS</b>	<b>\$6.<sup>50</sup></b>
toybox tomatoes, savory granola, white balsamic vinaigrette (210 cal)	
<b>SPINACH</b>	<b>\$8.<sup>75</sup></b>
spring strawberries, pea tendrils, toasted almonds, Gorgonzola, white balsamic vinaigrette -request without gorgonzola	
<b>MAUI TUNA CRUNCH*</b>	<b>\$18.<sup>50</sup></b>
seared handline tuna, organic greens, mango, almonds, toasted sesame dressing (370 cal)	
<b>SESAME GRILLED SALMON</b>	<b>\$17.<sup>50</sup></b>
organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal)	
<b>BBQ CHICKEN</b>	<b>\$14.<sup>50</sup></b>
baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, Gorgonzola, cumin-lime vinaigrette (470 cal)	
<b>THAI STEAK &amp; NOODLE*</b>	<b>\$17.<sup>50</sup></b>
vegetable & egg noodles, avocado, mango, toybox tomatoes, sesame-peanut vinaigrette (690 cal)	

## SOUPS

### POTATO & ROASTED LEEK SOUP

crispy Applewood bacon, chives • Cup (240 cal) Bowl (270 cal)	
Chef's Dujour - Cup	\$5.75
Chef's Dujour - Bowl	\$6.75

### ASPARAGUS SOUP

lemon chantilly cream • Cup (190 cal) Bowl (210 cal)	
AE Vegetable Soup Cup	\$5.75
AE Vegetable Soup Cup	
AE Vegetable Soup Bowl	\$6.75
AE Vegetable Soup Bowl	

### GRASS-FED BEEF & BLACK BEAN CHILI

cilantro sour cream • Cup (380 cal) Bowl (450 cal)	
Grass-Fed Beef & Black Bean Chili - Cup	\$6.75
Grass-Fed Beef & Black Bean Chili - Bowl	\$7.75

## SEA

<b>WOOD-GRILLED HANDLINE TUNA*</b>	<b>\$25.95</b>
black rice, vegetable slaw, sesame-peanut vinaigrette (530 cal)	

<b>SOUTHERN-STYLE SHRIMP &amp; GRITS</b>	<b>\$19.95</b>
chorizo, bacon, stone ground cheddar grits (580 cal)	

<b>CEDAR PLANK-ROASTED SALMON</b>	<b>\$21.75</b>
roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon (490 cal)	

<b>WOOD-GRILLED BONELESS RAINBOW TROUT</b>	<b>\$18.50</b>
heritage carrots, crushed potatoes, grilled lemon (450 cal)	

<b>CARAMELIZED GRILLED SEA SCALLOPS</b>	<b>\$24.75</b>
lemon risotto, English peas, roasted asparagus (460 cal)	

<b>ASIAN-GLAZED CHILEAN SEA BASS</b>	<b>\$32.25</b>
black rice, snow peas, shiitake mushrooms, micro wasabi (620 cal)	

## LAND

<b>BONELESS BEEF SHORT RIB</b>	<b>\$24.75</b>
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slow braised, stone ground cheddar grits, heritage carrots, horseradish crema (880 cal)

<b>KONA-CRUSTED LAMB LOIN*</b>	<b>\$28.50</b>
sauté of vegetables, Yukon mash, balsamic demi-glace (500 cal)	

<b>HONEY &amp; HERB ALL-NATURAL ROASTED HALF CHICKEN</b>	<b>\$17.95</b>
sauté of vegetables, Yukon mash, lemon-herb jus (550 cal)	

<b>WOOD-GRILLED BBQ MEATLOAF</b>	<b>\$16.95</b>
grass-fed beef blended with mushrooms, green beans, Yukon mash (770 cal)	

<b>WOOD-GRILLED PORK TENDERLOIN*</b>	<b>\$18.75</b>
sauté of vegetables & bacon, sweet potato mash, zesty jus (590 cal)	

<b>VEGETABLE TASTING</b>	<b>\$15.95</b>
wood-grilled kohlrabi steak, vegan paella, asparagus, broccoli, Parmesan (520 cal)	

<b>WOOD-GRILLED FILET MIGNON*</b>	<b>\$27.95</b>
roasted mushrooms, asparagus, Yukon mash, red wine sauce (440 cal)	

<b>WOOD-GRILLED NEW YORK STRIP*</b>	<b>\$30.95</b>
sauté of vegetables, Yukon mash, roasted garlic butter (730 cal)	

## SIDES

<b>TRUFFLE "MAC 'N' CHEESE"</b>	<b>\$6.50</b>
cave-aged Gruyère & cheddar, cauliflower purée, roasted mushrooms, panko crust (560 cal)	

<b>KUNG PAO GREEN BEANS</b>	<b>\$4.50</b>
toasted peanuts, scallions (140 cal)	

<b>WHOLE ROASTED CAULIFLOWER</b>	<b>\$9.95</b>
Gruyère, cheddar & Parmesan cheese sauce (640 cal)	

<b>MAINE LOBSTER TAIL</b>	<b>\$11.50</b>
with melted lemon butter (150 cal)	

<b>CARAMELIZED SEA SCALLOPS</b>	<b>\$10.50</b>
with melted lemon butter (290 cal)	

<b>SHRIMP SCAMPI</b>	<b>\$10.95</b>
crispy bomba rice, roasted plum tomatoes, garlic butter (290 cal)	

## DESSERTS

<b>KEY LIME PIE</b>	<b>\$3.<sup>00</sup></b>
pecan crust, toasted meringue (310 cal)	
<b>PECAN PIE</b>	<b>\$3.<sup>00</sup></b>
vanilla bean mousse, whipped cream, honey-glazed pecan (370 cal)	
<b>BELGIAN CHOCOLATE S'MORE</b>	<b>\$3.<sup>00</sup></b>
chocolate cake, rocky road mousse, toasted marshmallow, chocolate-dipped graham cracker (300 cal)	
<b>MOCHA MACCHIATO</b>	<b>\$3.<sup>00</sup></b>
mocha & vanilla mousse, chocolate cake, caramel sauce (290 cal)	
<b>CHOCOLATE PEANUT BUTTER TORTE</b>	<b>\$3.<sup>00</sup></b>
chocolate cake, peanut butter mousse, peanut tuile (310 cal)	
<b>STRAWBERRY RHUBARB CHEESECAKE</b>	<b>\$3.<sup>00</sup></b>
strawberry rhubarb compote, housemade sugar cookie (260 cal)	

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