

Seasons Restaurant Dinner Menu

Appetizers & Small Plates

Pan Seared Crab Cakes

(Served with garden patch greens, coleslaw, and Bistro Sauce) 10.00

Chilled Shrimp Cocktail

(Served with horseradish enhanced cocktail sauce) 9.75

Grilled Shrimp

(Served with freshly squeezed citrus and fresh herb BBQ sauce) 9.50

Skillet Seared Vegetable Potstickers

(With edamame aioli and sweet chili sauce) 9.00

Hummus with Pita Bread

(Served with fresh baby carrots) 9.00

Crispy Fried Wings

(Tossed in Buffalo sauce, served with celery and carrot sticks with bleu cheese dressing)

13 Wings 11.00 Petite 6 Wings 7.00

Soups

French Onion

(Onion soup scented with Burgundy, croutons, and Swiss and Parmesan Cheese) 5.00

Clam Chowder

(Carolina clam chowder with pork belly, mirepoix, diced chefs potatoes, lobster base, and sweet Carolina wine) 7.00

Mediterranean Vegetable Soup

(A panoply of fresh seasonal vegetables, olive oil, garlic, herbs, and freshly grated Parmesan Cheese)

5.00

Salads

Farmers Market Salad

(Exotic greens, cucumbers, tomatoes, toasted Pecans and dried cranberries) 5.00

Triangle Caesar Salad

(Fresh, crisp chopped romaine lettuce served with our creamy Caesar dressing, Pecorino-Romano Cheese, and baguette triangles) 5.00

Carolina Spinach Salad

(Baby spinach, dried cranberries, Mandarin oranges, toasted sliced almonds, and marinated Bermuda onions with balsamic vinaigrette) 7.00

Select the protein for your salad:

Grilled Chicken Breast 6.00

Seared Salmon 9.00

Grilled Shrimp 9.00

Entrée Salad

New Wave Cobb Salad

(Chopped fresh mixed greens with diced grilled chicken, hard-boiled egg, bacon, avocado and bleu cheese crumbles, served with champagne vinaigrette) 12.00

Sides

French Fries 3.00

Fresh Vegetables 3.00

Fresh Seasonal Fruit 4.00

Farm-To-Table

Sustainable Fish Selection

To ensure the best quality and freshness in local sustainable fish, Seasons Restaurant will offer our fish selection every week. Your server will explain the selection.

Grilled First Hand Foods Skirt Steak Tacos with Chipotle, Crema and Caraway Jalapeño Slaw 17.25

Pan Seared Sky Blue Beer marinated Pork Ribeye with Creamy Orange Sauce 18.95

Sautéed Ashley Farms Chicken Breast with Peach BBQ Sauce 16.50

Local Peach Bourbon Ice Cream 6.75

Warm Covington County Sweet Potato Tartelette 6.50

Main Entrees

Sautéed Chicken Breast

(Served with roasted tomatoes, basil, Kalamata olives, and artichoke hearts ragoût with rice and daily selection of vegetable) 16.50

Roasted Salmon Filet

(Served with your choice of rice or mashed potatoes and fresh vegetable of the day) 17.25

Egg Linguini Nest

(Served with fresh shallots, garlic, olive oil, diced tomatoes and Pecorino-Romano cheese) 14.25

Grilled 8oz Beef Filet Mignon

(With Demi-Glace served with a house salad, mashed potatoes or rice, and our daily vegetable selection) 27.00

Grilled 12oz N.Y. Strip Steak

(Seasoned with sea salt and black pepper and topped with matre d' butter served with house salad, mashed potatoes or rice, and our daily vegetable selection) 25.00

Sandwiches

Flame Grilled 1/2lb Burger

(Half pound patty, lettuce, tomato, onion, pickle, and your choice of cheese) 9.25

Three-Tiered Roasted Turkey Club

(With bacon, lettuce, tomato, American and Swiss cheese on your choice of bread) 9.50

Grilled Chicken and Two Cheese Panini

(Provolone and Buffalo Mozzarella, served on Foccacia bread with pesto sauce) 9.95

(Side options for sandwiches include potato chips, French fries, seasonal fruit cup, and side salad.)