

LUNCH

SHARE

CRUDITE 16

chilled prawns, carrot, local radish, fennel, country toast, classic aioli

OVEN ROASTED SALSA & GUACAMOLE V 14

BAJA TOSTADAS 12

striped sea bass, aji-amarillo salsa, smoked crema, lime

STEAK TARTAR 16

bone marrow vinaigrette, house pickles

ROASTED GARLIC HUMMUS V 12

just baked garlic herb flat bread

KALE & ARTICHOKE DIP 10

parmesan, garlic herb flat bread

SOUP & SALADS

OVEN ROASTED TOMATO SOUP

CUP 8 / BOWL 10

croutons, basil, asiago

CLASSIC CAESAR 14

pecorino, anchovy dressing, croutons

CAFFEINATED BEETS 10

midnight moon, hazelnut, arugula

CALIFORNIA COBB 16

romaine, grilled chicken breast, tomato, crushed egg, blue cheese, avocado, thick cut bacon, basil-ranch dressing

AUTUMN GREENS GF 10

mustard & kale greens, apples, almonds, ricotta salata, citrus-dijon vinaigrette

ADD PROTEIN:

chicken 6 / steak 9 / catch 11 / shrimp 12

We proudly partner with and support local San Diego farmers featuring products from Santa Monica Seafood, NEWPORT Meats Co, and Prager Brothers Bread.

BURGERS, WRAPS & MORE

your choice of fries or mixed green salad

SEASONS BURGER

pepper relish, aged white cheddar, arugula, roasted garlic aioli

choice of: **sirloin 18** / **turkey 17** / **veggie 15**

B.L.T.T. 19

seared tuna, thick cut bacon, lettuce, tomato, horseradish aioli, ciabatta roll

GRILLED VEGGIE WRAP 14

mixed veggies, sun dried tomato aioli, goat cheese, arugula, flour tortilla

SMOKED SALMON 17

avocado, tomato, lemon aioli, smoked salmon, butter lettuce, pumpernickel

TURKEY CLUB 16

avocado, tomato, lemon aioli, applewood smoked turkey, butter lettuce, sourdough

SEASONS SIGNATURES

ROASTED SALMON 32

apple-cauliflower puree, brussels sprouts, caper-verjus brown butter

FISH TACOS GF 16

daily catch, pico de gallo, avocado, cilantro crema

HAND *stretched* PIZZA'S

MARGHERITA 17

mozzarella, tomato, basil

CLASSIC PEPPERONI 17

MUSHROOM 18

fontina, taleggio, thyme

SAUSAGE 18

smoked paprika & fennel sausage, tomato, swiss chard