

LUNCH 11AM – 2PM

SOUPS & SALAD

SOUP OF THE DAY 10/12

PUMPKIN SOUP 10/12 ^VⓂ

heirloom pumpkin > grain salad > rocket > herb ricotta

MARKET GREENS 14 Ⓜ

salanova lettuce > raw shaved garden vegetables
cherry tomatoes > citrus vinaigrette

QUINOA GARDEN BOWL 14 ^VⓂ

basil > arugula > sunflower seeds > roasted beets
dried cherries > charred broccoli > tahini vinaigrette

AVIARA COBB 17 Ⓜ

romaine > grilled chicken breast > tomato > crushed egg
blue cheese > avocado > thick cut bacon > ranch dressing

GRILLED AVOCADO SALAD 18 ^VⓂ

young lettuce > pickled red onion > pea shoots > goat cheese
candied walnuts > charred corn > chili vinaigrette

CLASSIC CAESAR 15

pecorino > croutons > white anchovy > garlic dressing

>>ADD PROTEIN

chicken 6 > catch 11 > shrimp (5) 14 > new york steak 15

BURGERS WRAPS & MORE

>> CHOICE OF SIDE:
fries or mixed green salad
(or substitute truffle fries for \$3)

AVIARA DOUBLE 18

two 1/4 lb patties > american > lettuce > tomato > onion
secret sauce > pickles > brioche bun > choice sirloin or veggie

TURKEY BURGER 18

mediterranean salad > arugula > tzatziki > brioche bun

B.L.T.A. SANDWICH 16

bacon > arugula > tomato > smashed avocado
lemon-garlic aioli > toasted sourdough

GRILLED VEGGIE WRAP 16 ^V

mashed avocado > hummus > grilled veggies > sprouts
arugula

SMOKED SALMON SANDWICH 18

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

ROASTED SWORDFISH SANDWICH 18

line-caught > pear cabbage slaw > soy aioli > panko crust

SMOKED TURKEY CLUB 18

bacon > avocado > tomato > lemon aioli > butter lettuce
pullman loaf



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📷 EATSEASONS

#REASONSTOSEASONS

SHARE

ROASTED SALSA & GUACAMOLE 15 ^VⓂ

CHEF'S WHIM CEVICHE 16 Ⓜ

local catch > daily preparation

STEAK TARTARE 17 Ⓜ

vinaigrette > house pickles > sunny quail egg
grilled country toast

ROASTED GARLIC HUMMUS 14 ^V

baby carrots > radish > flatbread

HAND STRETCHED PIZZA

MARGHERITA 18 ^V

mozzarella > cherry tomato > basil

CLASSIC PEPPERONI 19

mozzarella > pepperoni

SAUSAGE 19

smoked paprika & fennel sausage > swiss chard
cherry tomato

AUTUMN PIZZA 19

ricotta > yam puree > squash > eggplant
peppers > arugula > balsamic drizzle

SEASONS SIGNATURES

12oz PRIME NY STEAK FRITES 42

striploin > mesclun > chimichurri > fries

SKUNA BAY SALMON 34

earl grey currants > charred cauliflower
curry emulsion > arugula > almonds

VEAL & PORK BOLOGNESE 29

house-made tagliatelle > cherry tomato
pecorino

FISH TACOS 18

roasted or fried > local catch of the day
avocado > pico de gallo > cilantro crema

VEGETARIAN TACO 17

portobello > pablano > corn > pico de gallo
queso fresco

HAPPY HOUR
4PM - 6PM

BEVERAGE

JUICE 4

cranberry > orange
pineapple > lemonade

SOFT DRINKS 5

sprite > coke > diet coke
ginger ale > root beer > iced tea

SMOOTHIES 6

vanilla > mango > strawberry
carribbean > pina colada

18% service charge included for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

^V VEGETARIAN | Ⓜ GLUTEN FREE | Ⓜ RAW

Chef de Cuisine | James Waters

KITCHEN COUNTER

Pull up a front-row seat alongside Seasons' working kitchen, six guests can enjoy a thrilling culinary adventure while dining on a special five-course menu featuring the day's freshest seasonal ingredients. Seasons' culinary team will prepare a one-of-a-kind meal designed to delight and surprise, with an emphasis on what's local, seasonal, and organic.

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Party Size 2-6
\$95 per person >> \$35 wine pairing
Ask your server or hostess for more details

CHEF'S TABLE

Eat like a Family at the Chef's Table in this exclusive setting inside Seasons Restaurant's working kitchen. Enjoy the evening with family, friends and important visitors as you share in the culinary creations and get the ultimate backstage pass to the artistry being created right before your eyes.

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Party Size 6-12
\$65 per person >> \$35 wine pairing
Ask your server or hostess for more details

PRIVATE DINING ROOM

Whether you're bringing together generations of family members, celebrating a special occasion or planning an executive business retreat, Seasons Private Dining Room is the perfect place to tailor an event specific to your needs so that you can enjoy precious time together.

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For more information please contact our sales and catering department via email or call +1 (760) 603-3716.