

FLATBREADS

- BLACKENED STEAK & BLUE CHEESE** cremini mushrooms, spinach, caramelized onions (470 cal) 11.2
- GRILLED GARLIC PESTO CHICKEN** fresh mozzarella cheese, balsamic onions, roasted red peppers, arugula (470 cal) 10
- ROASTED ROMA TOMATO** fresh mozzarella cheese, Parmesan, ribbons of basil (430 cal) 9.8
- ALL-NATURAL PEPPERONI** artisan salumi, roasted Roma tomatoes, fresh mozzarella, basil pesto (470 cal) 10.5
- ARTICHOKE & LAURA CHENEL GOAT CHEESE** leaf spinach, balsamic onions, roasted peppers (390 cal) 10.8
- GLUTEN SENSITIVE FLATBREAD (+20 cal) +2

APPETIZERS

- SHRIMP SCAMPI SKILLET** roasted plum tomatoes, parsley, garlic butter, bruschetta (330 cal) 10.8
- CIDER-GLAZED GRILLED CHICKEN SKEWERS** Fuji apple slaw, sun-dried cranberries, toasted pumpkin seeds (460 cal) 10
- OAK-GRILLED ARTICHOKEs** remoulade sauce (300 cal) 11.5
- KABOCHA SQUASH RAVIOLI** brown butter, walnuts, crispy sage (340 cal) 10.2
- HUMMUS DUO WITH CRISP HAWAIIAN SEA SALT LAVOSH** minted edamame hummus, roasted red pepper hummus (450 cal) 7.5
- BLISTERED SHISHITO PEPPERS** roasted corn, Sonoma goat-feta cheese, lemon aioli, sumac (250 cal) 7.7
- LUMP CRAB, ROASTED SHRIMP & SPINACH STUFFED MUSHROOMS** under Parmesan-panko crust (220 cal) 11
- DUCK WING "LOLLIPOPS"** Korean Gochujang red chili glaze, sesame seeds (470 cal) 10
- *AHI TUNA TARTARE** layered with wasabi-avocado mousse, tropical salsa, Hawaiian sea salt crisps (460 cal) 13.8



SALADS

- KALYMNOS GREEK** feta cheese, cucumbers, tomatoes, sliced red onions, kalamata olives (230 cal) 8.8
- WARM HARVEST MUSHROOMS & ARUGULA** truffle dressing, shaved Parmesan cheese (190 cal) 9
- SPINACH & CARAMELIZED BOSCH PEAR** toasted walnuts, gorgonzola, sherry-walnut vinaigrette (340 cal) 9.8
- ORGANIC FIELD GREENS** cucumbers, tomatoes, pumpkin seeds, white balsamic vinaigrette (180 cal) 6.8
- CRISP ROMAINE & TUSCAN KALE CAESAR** shaved Parmesan cheese, toasted garlic ciabatta croutons (340 cal) 9

JOIN US FOR SUNSET AT SEASONS,
OUR HAPPIEST HOUR.
SELECT COCKTAILS, WINES, BEERS
AND \$5 SMALL PLATES.
MONDAY - FRIDAY 4:00 - 6:30 PM

ENTRÉE SALADS

- LUMP CRAB WEDGE** crispy vegetables, zesty mustard dressing, yuzu vinaigrette (320 cal) 20
- *MAUI TUNA CRUNCH** sushi-grade seared tuna, organic greens, pineapple, toasted almonds, sesame dressing (360 cal) 18.5
- BBQ CHICKEN** baby spinach, romaine, sweet corn, roasted red peppers, pumpkin seeds, crumbled blue cheese (470 cal) 14
- *SESAME GRILLED SALMON** organic greens, pineapple, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal) 18.2
- *GRILLED FLAT IRON STEAK** Bibb lettuce, butternut squash, grilled red onion, cheddar tuile, horseradish vinaigrette (510 cal) 17.5
- AUTUMN VEGETARIAN TASTING** quinoa-citrus salad, soft taco, seasonal vegetables, cedar-roasted tofu, fruit salsa (490 cal) 16.3



FISH AND SEAFOOD

- LOBSTER PAPPARDELLE** fresh pasta, Maine lobster, fresh vegetables, sherry-lobster sauce (770 cal) 27
- *CEDAR-PLANK ROASTED SALMON** roasted vegetables & crushed potatoes, dill-mustard sauce, grilled lemon (440 cal) 21.5
- CARAMELIZED GRILLED SEA SCALLOPS** butternut squash risotto, broccolini, lemon butter (450 cal) 25.5
- GRILLED BONELESS RAINBOW TROUT** Babé Farms heritage carrots, crushed roasted potatoes, grilled lemon (450 cal) 19
- LEMON AND HERB ROASTED WHOLE BRANZINO** Meyer lemon, thyme, broccolini, crushed roasted potatoes (430 cal) 29
- SOUTHERN-STYLE SHRIMP & GRITS** sauté of shrimp, chorizo, bacon and sweet peppers over stone ground cheddar grits (720 cal) 20.5

POULTRY AND MEAT

- *WOOD-GRILLED PORK TENDERLOIN** sweet potato mash, sauté of bacon, French green beans and brussels sprout leaves, zesty jus (520 cal) 19
- *OAK-GRILLED RACK OF LAMB** caramelized root vegetables, Yukon mash, pomegranate sauce (500 cal) 29
- MAPLE-GLAZED ALL-NATURAL ROASTED HALF CHICKEN** Autumn harvest vegetables, zesty chicken jus (500 cal) 18.5
- PLAINVILLE FARMS TURKEY SKEWER** cucumber, tomato and herb salad, soft grilled pita, cilantro sour cream (480 cal) 17.3
- *OAK-GRILLED FILET MIGNON** mushrooms, roasted tomato, broccolini, Yukon mash, red wine sauce (470 cal) 29
- *OAK-GRILLED NEW YORK STRIP** Parmesan and herb marinated, toybox tomatoes, bravas-style potatoes, roasted tomato chimichurri (790 cal) 31

SEASONAL COCKTAILS

- PUMPKIN PISCO SOUR** Crop Organic Pumpkin Vodka, Pisco, Aromatic Bitters (270 cal) 12
- MEYER LEMONADE** Crop Organic Meyer Lemon Vodka, Pineapple Juice, Meyer Lemon, Agave Nectar (200 cal) 11.5

CHEF'S SUGGESTIONS

-- SOUPS --

- BUTTERNUT SQUASH** Shiitake mushrooms, chives
Cup (210 cal) 6 Bowl (230 cal) 7
- PORCINI MUSHROOM BISQUE** sour cream, Black Trumpet mushrooms
Cup (270 cal) 6 Bowl (320 cal) 7
- PIEDMONTESE BEEF & BLACK BEAN CHILI** cilantro sour cream
Cup (370 cal) 7 Bowl (440 cal) 8

-- FLATBREADS --

- LOBSTER & FRESH MOZZARELLA** roasted sweet peppers, slivered scallion, lobster sour cream (420 cal) 15.9
- TRIO OF ROASTED MUSHROOMS** garlic confit, spinach, green onions, goat cheese, truffle oil (400 cal) 11.5

-- APPETIZER --

- LUMP CRAB CAKE** Maryland-style, mustard sauce (280 cal) 11.8

-- SMALL SALAD --

- HEIRLOOM TOMATOES & WARM HERB-CRUSTED MOZZARELLA** 15-year aged balsamic (420 cal) 10.5

-- ENTRÉES --

- OAK-GRILLED GEORGES BANK SWORDFISH** roasted tomato-caper broth, kalamata olives, citrus-braised fennel (520 cal) 28.5
- ASIAN-GLAZED CHILEAN SEA BASS** organic black rice, snow peas, shiitake mushrooms, micro wasabi (580 cal) 31.8
- ROASTED MANCHESTER FARMS QUAIL** mushroom risotto stuffing, leaf spinach, bacon, balsamic demi-glace (590 cal) 26

-- ENTRÉE ACCOMPANIMENTS --

- SHRIMP SCAMPI SKILLET** (330 cal) 10.8
- CARAMELIZED SEA SCALLOPS** (370 cal) 10.8
- MAINE LOBSTER TAIL** (150 cal) 11.8

-- AUTUMN VEGETABLES --

- CARAMELIZED BRUSSELS SPROUTS** crispy bacon, garlic, Parmesan crust (460 cal) 5
- ROASTED ACORN SQUASH** maple brown butter (330 cal) 3.6

-- CRAFT / LOCAL BEER -- (95-150 cal/12 oz) 6.3

- WOODCHUCK SEASONAL CIDER**
- ALLAGASH WHITE ALE**
- BALLAST POINT SCULPIN IPA**
- 805 BLONDE ALE**
- GREEN FLASH WEST COAST IPA**
- LAGUNITAS IPA**
- MERMAID'S RED ALE**
- MISSION IPA**
- NORTH COAST PRANQSTER**



WINE

DRINK THEM BEFORE THEY'RE FAMOUS

MICHAEL DAVID *PETITE PETIT*, **PETITE SIRAH**, LODI '13 GLASS 13 BOTTLE 52

TILIA **BONARDA**, MENDOZA '13 GLASS 10 BOTTLE 40

BOTTEGA VINAIA **TEROLDEGO**, TRENTO, ITALY, '11/'12 GLASS 14.25 BOTTLE 57

PENFOLDS BIN 28, **SHIRAZ/SYRAH**, SOUTH AUSTRALIA, AU '11 GLASS 19 BOTTLE 76

BRECA **GARNACHA**, CALATAYUD, SPAIN, '12 GLASS 12 BOTTLE 48

Our wine list has been hand-selected by our Master Sommelier, one of fewer than 250 worldwide.

COCKTAILS

PUMPKIN PISCO SOUR Crop Organic Pumpkin Vodka, Pisco, Aromatic Bitters (270 cal) 12

MEYER LEMONADE Crop Organic Meyer Lemon Vodka, Pineapple Juice, Meyer Lemon, Agave Nectar (200 cal) 11.5

POMEGRANATE MARGARITA MARTINI 1800 Silver Tequila, Patrón Citrónge & Pomegranate Juice (310 cal) 13.5

CUCUMBER BASIL SMASH Prairie Organic Cucumber Vodka, White Cranberry Juice, Agave, Fresh Lime, Cucumber & Basil (390 cal) 10.5

MANGO JALAPEÑO CRUSH Prairie Organic Gin, Mango, Housemade Lemonade, Fresh Jalapeño, Cilantro & Cucumber (240 cal) 10

HAWAIIAN PINEAPPLE COSMOPOLITAN Pineapple Vodka & Patrón Citrónge (290 cal) 12.9

ORGANIC SUNSHINE MARTINI Orange-Infused Prairie Organic Vodka & Simple Syrup (220 cal) 12

NEW OLD FASHIONED Breaker Craft Bourbon, Heering Cherry, Apple Bitters, Orange Wheel & Cherry (250 cal) 11.3

PRAIRIE MULE Prairie Organic Vodka, Ginger Beer, Fresh Lime, Served in a Traditional Copper Mug (210 cal) 9.9

BOURBON BERRY BRAMBLE Maker's Mark Bourbon, St-Germain Elderflower Liqueur, Fresh Raspberries, Blackberries & Lime (220 cal) 12

PEARFECT STORM Absolut Pears, St-Germain Elderflower Liqueur, Fresh Bosc Pears & Thyme (200 cal) 11.3

CRAFT, LOCAL & IMPORTED BEERS

(95-150 CAL per 12-oz.)

SPECIALTY / IMPORT 6.3

Stella Artois
Guinness Stout
Heineken
Sierra Nevada
Corona Extra
Beck's Non-Alcoholic
Allagash White Ale
Ballast Point Sculpin IPA
805 Blonde Ale
Green Flash West Coast IPA
Lagunitas IPA
Mermaid's Red Ale
Mission IPA
North Coast PrnQster
Stone IPA
Woodchuck Seasonal Cider

AMERICAN / CLASSIC 5.5

Bud Light
Miller Lite
Michelob Ultra

WHITES

(150 CAL per 6-oz. glass/600 CAL per 750ml bottle)

CHARDONNAY

apple to citrus to tropical fruit

Indaba, West Cape '13	7.5	30
Chateau Ste. Michelle <i>Mimi</i> , Horse Heaven Hills '13	9.5	38
Greg Norman Estates, Eden '13	11.5	46
Carmel Road, Monterey '14 (<i>unoaked</i>)	12.5	50
Markham, Napa '13/'14	12	48
Chehalem INOX, Willamette '13 (<i>unoaked</i>)	16	64
Mer Soleil Reserve, Central Coast '13	17	68
Cakebread, Napa '12/'13	22	88
Far Niente, Napa '13/'14		99

PINOT GRIGIO/PINOT GRIS

ripe apple with a touch of almond and light body

Santa Julia, Mendoza '14	8.5	34
King Estate, Willamette '14	12	48
Conte Brandolini, Friuli-Venezia Giulia '13	12.5	50
Trimbach, Alsace '11/'12	18	72

PINOT BLANC

peaches and cream and kiss of oak

Selbach-Oster, Mosel '14	12.5	50
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SAUVIGNON BLANC

pink grapefruit and crisp finish

Brampton, West Cape '13/'14	9	36
Spy Valley, Marlborough '14 (<i>sustainable</i>)	11.5	46
Honig, Napa '13 (<i>sustainable</i>)	10.5	42
Bayten, Constantia '13/'14	13	52

RIESLING

fruity to lightly sweet with a finish like a Granny Smith apple

Selbach QbA, Mosel '13/'14	10.5	42
Selbach-Oster <i>Kabinett</i> , Mosel '13/'14	13.5	54
Sokol Blosser <i>Evolution</i> , American MV	45	
Eroica, Columbia '13	50	

VIOGNIER

pear, apricot and spice with a touch of oak

Casillero del Diablo, Casablanca '14	9.5	38
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FABULOUS UNOAKED WHITES/ROSÉ

crisp and clean, listed sweet to dry

Borsao Rosé , Campo de Borja '13/'14	7.5	30
Jam Jar Sweet White Blend Moscato , Western Cape '14	8.5	34
Pacific Rim Gewürztraminer , Yakima '13/'14	8.5	34
Aveleda Vinho Verde , Portugal '13/'14	8	32
Tilia Torrentes , Salta '13/'14	10	40
Roots Family <i>Original</i> Chenin Blanc , Coastal '12/'13	9.5	38
Hirsch #1 Grüner Veltliner , Kamptal '13/'14	12	48

WHITE ZINFANDEL

Woodbridge by Robert Mondavi, California '14	7.5	30
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SPARKLING

(130 CAL per 5-oz. glass/680 CAL per 750ml bottle)

Zardetto Prosecco , Treviso NV	9	45
Marques de Gelida Brut, Cava '11/'12	9.5	47
Schramsberg <i>Mirabelle</i> North Coast MV	45	
Domaine Carneros, Carneros '10/'11 (<i>organic</i>)	61	
Chartogne-Taillet <i>Cuvée Sainte-Anne</i> , Champagne MV	15.5	77
Gimonnet <i>Cuvée Gastronom</i> , Champagne '08/'09	92	

DESSERT WINE

(140 CAL per 3-oz. glass/1200 CAL per 750ml bottle)

Selbach-Oster Bernkasteler Badstube Riesling Auslese, Mosel '10/'13	9	
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PORT

(140 CAL per 3-oz. glass/800 CAL per 500ml bottle)

Warre's Otima 10-Year Aged Tawny Port	12.5	
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REDS

(150 CAL per 6-oz. glass/600 CAL per 750ml bottle)

MERLOT

velvety with plush tannins

Juntos, Alicante '13/'14	7.5	30
Anna's Vineyard, Slovenia '12/'13	10	40
Ray's Station, North Coast '13	11.5	46
St. Francis, Sonoma '10/'11	13.5	54
Chateau Ste. Michelle <i>Indian Wells</i> , Columbia '11/'12	15.5	62
Robert Mondavi, Napa '12	56	
Twomey, Napa '10/'11	96	

PINOT NOIR/GAMAY

silky smooth and sexy

Mirassou, California '13	7.5	30
Macedon, Macedonia '13/'14	9.5	38
Jolie Saison Gamay , France '12	12	48
Kim Crawford, Marlborough '14 (<i>sustainable</i>)	12.5	50
Schug, Sonoma Coast '13	15	60
La Crema, Willamette '13	17	68
Sinskey, Carneros '12 (<i>organic</i>)	74	
Etude, Carneros '13	86	
Freeman, Russian River '13	93	
Fisher <i>Unity</i> , Anderson Valley '12/'13	23	92

PETITE SIRAH

blackberry flavors, inky purple color and strong tannins

Foppiano, Lot 96, Sonoma '12/'13	9.5	38
Michael David <i>Petite Petit</i> , Petite Sirah , Lodi '11/'12	13	52

SHIRAZ/GRENACHE/MONASTRELL

rich and plump with power

Jam Jar Sweet Shiraz, South Africa '14	8.5	34
Wrongo Dongo Monastrell , Jumilla '13	9	36
Monte Oton Garnacha , Campo de Borja '13/'14	9.5	38
St Hallett <i>Gamekeeper's Reserve</i> , Barossa '13	9.5	38
Henry's Drive <i>Pillar Box</i> , Padthaway, AU '12	11.5	46
Torbreck <i>Woodcutter's</i> , Barossa '13/'14	61	
Jean-Luc Colombo <i>Les Bartavelles</i> , Châteauneuf du Pape '11/'12	85	
Alto Moncayo Garnacha , Campo de Borja '11/'12	92	

ZINFANDEL

spicy and fruity, perfect for food off the wood-burning grill

Ravenswood, Napa '13	11.5	46
Mauritson, Sonoma '12/'13	54	
Ravenswood <i>Teldeschi</i> , Dry Creek '12/'13	71	

TEMPRANILLO

animal and exotic, perfect with red meat

Sierra Cantabria Crianza, Rioja '10/'11	11	44
Muga Prado Enea Gran Reserva, Rioja '05/'06	91	

SANGIOVESE

cherries and earth screaming for food

Santa Cristina, Tuscany '12/'13	8	32
Retromarcia, Chianti Classico '12/'13	11	44
Antinori <i>Pèppoli</i> , Chianti Classico '12/'13	64	

CABERNETS & BORDEAUX VARIETALS

the king of the reds with tannin, force and structure

Concha y Toro <i>Xplorador</i> , Central '13/'14	7.5	30
Casillero del Diablo Carmenere , Central '13/'14	9	36
Gascón Malbec , Mendoza '13/'14	9.5	38
Lamadrid Reserva Cabernet Franc , Mendoza '12	11	44
Château de Parenchère, Bordeaux '11/'12	11	44
Lake Sonoma, Alexander '13/'14	13	52
Catena Vista Flores Malbec , Mendoza '13/'14	11.5	46
Glenelly, Stellenbosch '11	16	64
Coyam, Colchagua '11/'12 (<i>biodynamic</i>)	18	72
Markham <i>Cellar 1879</i> , Napa '12/'13	19	76
De Toren Z, Stellenbosch '11	72	
Ladera <i>Stile Blocks</i> , Napa '10/'11	84	
Chappellet <i>Signature</i> , Napa '12	91	
Silver Oak, Alexander '10/'11	119	
Caymus, Napa '13	133	
Silver Oak, Napa '10	199	
Caymus <i>Special Selection</i> , Napa '12	232	



TO PRESERVE NATURAL RESOURCES,
WATER IS SERVED UPON REQUEST.