

# Seasons 52

FRESH | GRILL

Seasonally inspired cooking with every item less than 475 calories



## FLATBREADS

- Blackened Steak & Blue Cheese** cremini mushrooms, spinach, caramelized onions 9.75
- Roasted Roma Tomato** fresh mozzarella cheese, Parmesan, ribbons of basil 8.50
- Grilled Garlic Pesto Chicken** fresh mozzarella cheese, balsamic onions, roasted red peppers, arugula 8.95
- Artichoke & Laura Chenel Goat Cheese** leaf spinach, balsamic onions, roasted peppers 9.95

## APPETIZERS

- Warm Roasted Olives** citrus, fresh herbs, olive oil 6.95
- Grilled Chipotle Spiced Chicken Skewers** summer corn salad, tomatillo salsa 8.95
- Shrimp Scampi Skillet** roasted plum tomatoes, parsley, garlic butter, bruschetta 9.95
- Hummus Duo with Crisp Hawaiian Sea Salt Lavosh** minted edamame hummus, roasted red pepper hummus 6.75
- Gengler Family Farm Organic Edamame** steamed whole soybeans, Japanese green tea salt 5.75
- Lump Crab, Roasted Shrimp & Spinach Stuffed Mushrooms** under Parmesan-panko crust 9.50
- \*Ahi Tuna Tartare** layered with wasabi-avocado mousse, tropical salsa, Hawaiian sea salt crisps 12.50

## SMALL SALADS

- Tomato & Hass Avocado** arugula, balsamic glaze, grilled bruschetta 8.95
- Kalymnos Greek** feta cheese, cucumbers, tomatoes, sliced red onions, kalamata olives 7.95
- Organic Field Greens** cucumbers, tomatoes, sunflower seeds, white balsamic vinaigrette 5.75
- Organic Baby Spinach** raspberries, toasted pine nuts, crumbled goat cheese 7.95
- Crisp Romaine & Baby Kale Caesar** shaved Parmesan cheese, toasted garlic ciabatta croutons 7.95

## ENTRÉE SALADS

- \*Maui Tuna Crunch** sushi-grade seared tuna, organic greens, pineapple, toasted almonds, sesame dressing 16.95
- BBQ Chicken** baby spinach, romaine, sweet corn, roasted red peppers, sunflower seeds, crumbled blue cheese 12.95
- \*Sesame Grilled Salmon** organic greens, pineapple, mango, jicama, lemongrass sauce, toasted sesame dressing 15.95
- Lump Crab Wedge** summer vegetables, zesty mustard dressing, yuzu vinaigrette 18.95
- \*Grilled Flat Iron Steak** Bibb lettuce, summer corn, roasted tomatoes, crumbled blue cheese 15.75

## SOFT TACOS & LETTUCE WRAPS

- Blackened Mahi Mahi** pico de gallo, salsa verde, cilantro sour cream 9.50
- Vegetarian Black Bean and Roasted Pepper** feta cheese 7.95
- Red Mole Braised Beef** jalapeño-lime slaw, guacamole, pickled red onion 9.50
- Korean Duck Lettuce Wraps** red chili glaze, crispy vegetables, Asian pear, ginger-lime vinaigrette 10.75

## SANDWICHES

- Crispy "Banh Mi"** chili-glazed Maple Leaf Farms duck, vegetable-pear confetti, cilantro, mint 10.50
- \*Signature Burger** Angus beef blended with mushroom duxelle, butter lettuce, roasted tomatoes, housemade pickles 9.50
- Grilled Chicken Caprese** fresh mozzarella, roasted tomatoes, basil pesto 7.95

## SIDES

- Tamale Tots**  
red mole, chili sour cream 2.75
- Quinoa Grain and Citrus Salad**  
jicama, Traverse City cherries, fresh mint 2.95
- Zesty Summer Slaw**  
Savoy cabbage, parsley, horseradish zest 2.75
- Roasted Idaho Potato Wedges**  
truffle sauce, tamarind BBQ 2.75
- Housemade Pickles** 2.75

## ENTRÉES

- Shrimp Cavatappi Pasta** broccolini, roasted Roma tomatoes, mushrooms, fire-roasted peppers, tomato-herb broth 18.95
- Herb-Roasted All-Natural Chicken** grilled panzanella salad, summer tomatoes, basil-infused olive oil 16.95
- Plainville Farms Turkey Skewer** grilled vegetable-farro pilaf, Zinfandel BBQ glaze 15.95
- Summer Vegetarian Tasting** quinoa-citrus salad, soft taco, seasonal vegetables, cedar-roasted tofu, tropical salsa 14.75
- \*Grilled Flat Iron Steak** sugar snap peas, toybox tomatoes, cremini mushrooms, mashed potatoes, red wine sauce 15.95
- Caramelized Grilled Sea Scallops** sweet corn risotto, snap peas, toybox tomatoes, lemon butter drizzle 19.95
- Grilled Boneless Rainbow Trout** baby carrots, crushed roasted potatoes, grilled lemon 16.75
- \*Cedar-Plank Roasted Salmon** roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon 19.95

## DESSERTS

**Mini Indulgences...** individual servings of classic desserts 2.75 ea

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|------------------------------------|----------------------------------|
| Chocolate Peanut Butter Torte      | Carrot Cake with Cinnamon Honey  |
| Key Lime Pie                       | Belgian Chocolate S'more         |
| Mocha Macchiato                    | Raspberry Chocolate Chip Cannoli |
| Pecan Pie with Vanilla Bean Mousse | Blueberries with Lemon Curd      |

Espresso 3.00 • Cappuccino 3.50 • Hot Tea 2.50 • Coffee 2.50  
Fiji (1 liter) 5.50 • San Pellegrino (500 ml) 2.95 • Fresh Brewed Iced Tea 2.75

John Zuffinetti, Managing Partner

Seth Moon, Executive Chef Partner

\*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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# wine

## OUR MASTER SOMMELIER RECOMMENDS THESE

DRINK THEM BEFORE THEY'RE FAMOUS WINES:		
	GLASS	BOTTLE
Wolf Blass <b>Chardonnay</b> , South Australia '11	9	36
Penfolds Thomas Hyland <b>Riesling</b> , Adelaide, AU '11	10	40
Clarendon Hills Brookman <b>Merlot</b> , Clarendon, AU '07/'08	12.5	50
Clarendon Hills Sandown <b>Cabernet Sauvignon</b> , Clarendon, AU '07/'08	15	60

Our wine list has been hand selected by Master Sommelier, George Miliotes, one of fewer than 250 Master Sommeliers worldwide.



## COCKTAILS

**STRAWBERRY BASIL INFUSION**  
Strawberry-Infused Prairie Organic Vodka, Agave Nectar & Fresh Basil 11.95

**STRAWBERRY-COCONUT SKINNY MARTINI**  
Strawberry-Infused Prairie Organic Vodka, Pineapple-Coconut Water & Agave Nectar 11.95

**SUPERFRUIT MARTINI**  
Veev Açai Spirit, POM Pomegranate Blueberry Juice & Organic Agave Nectar 12.95

**ORGANIC SUNSHINE MARTINI**  
Orange-Infused Prairie Organic Vodka & Agave Nectar 10.95

**POMEGRANATE MARGARITA MARTINI**  
Patrón Silver Tequila, Patrón Citrónge & Pomegranate Juice 13.50

**CITRUS SOUR APPLE MARTINI**  
Ketel One Citroen Vodka, Lime Juice & Sour Apple Schnapps 10.95

**MANDARIN ORANGE COSMOPOLITAN**  
Grey Goose L'Orange Vodka & Patrón Citrónge 12.95

**HAWAIIAN PINEAPPLE COSMOPOLITAN**  
Van Gogh Pineapple Vodka & Patrón Citrónge 12.95

**CHOCOLATE & ESPRESSO MARTINI**  
Van Gogh Double Espresso Vodka, Bailey's Irish Cream & Godiva Chocolate Liqueur 12.95

**CUCUMBER BASIL SMASH**  
Prairie Organic Cucumber Vodka, White Cranberry Juice, Agave, Fresh Lime, Cucumber & Basil 10.50

**MANGO JALAPEÑO CRUSH**  
Prairie Organic Gin, Mango, Housemade Lemonade, Fresh Jalapeño, Cilantro & Cucumber 9.95

**PRAIRIE MULE**  
Prairie Organic Vodka, Ginger Beer, Fresh Lime, Served in a Traditional Copper Mug 9.50

## DOMESTIC & IMPORTED BEERS

**American / Classic** 4.95  
• Budweiser • Bud Light • Miller Lite  
• Michelob Ultra • Coors Light

**Specialty / Import** 5.75  
• Amstel Light • Newcastle Brown Ale  
• Stella Artois • Guinness  
• Sam Adams Lager • Heineken  
• Sierra Nevada • Corona  
• Samuel Smith's Organic Lager  
• Beck's Non-Alcoholic • Shiner Bock  
• Rahr Ugly Pug Black Lager

## SINGLE MALT SCOTCH (2 oz)

Glenfiddich 12 Year Old	11
Glenlivet 12 Year Old	11
Macallan 12 Year Old	13
Macallan 18 Year Old	31

## WHITES

### CHARDONNAY

	GLASS (1/4 bottle)	BOTTLE
<i>apple to citrus to tropical fruit, listed light to heavy oak</i>		
Indaba, West Cape '13	6.5	26
Chateau St. Jean, Sonoma '11/'12	8.5	34
Greg Norman Estates, Eden '12	9	36
Carmel Road, Monterey '11/'12	10	40
Markham, Napa '11/'12	11	44
ZD, California '12	13.5	54
Chehalem INOX, Willamette '11	14.5	58
Mer Soleil, Central Coast '12	16	64
Cakebread, Napa '12	18.5	74
Thierry Matrot Chevalieres, Meursault '10/'11	87	
Far Niente, Napa '12	96	

### PINOT GRIGIO/PINOT GRIS

	GLASS (1/4 bottle)	BOTTLE
<i>ripe apple with a touch of almond and light body</i>		
Santa Julia, Mendoza '13	7.5	30
King Estate, Willamette '12	11	44
Conte Brandolini, Friuli-Venezia Giulia '12/'13	11.5	46
Trimbach, Alsace '09/'11	17	68

### PINOT BLANC

<i>peaches and cream and kiss of oak</i>		
Selbach-Oster, Mosel '12	11.5	46

### SAUVIGNON BLANC

<i>pink grapefruit and crisp finish</i>		
Brampton, West Cape '13	8	32
Spy Valley, Marlborough '12/'13 (sustainable)	10.5	42
Honig, Napa '12/'13 (sustainable)	10	40
Bayten, Constantia '13	12	48

### RIESLING

<i>fruity to lightly sweet with a finish like a perfect Granny Smith apple</i>		
Selbach QbA, Mosel '12/'13	9.5	38
Selbach-Oster Kabinett, Mosel '11/'12	12.5	50
Sokol Blosser Evolution, American MV	42	
Eroica, Columbia '12/'13	46	

### VIOGNIER

<i>pear, apricot and spice with a touch of oak</i>		
Casillero del Diablo, Casablanca '11/'12	8.5	34

### FABULOUS UNOAKED WHITES/ROSÉ

<i>crisp and clean, listed sweet to dry</i>		
Borsao Rosé, Campo de Borgia '13	6.5	26
Jam Jar Sweet White Blend, Western Cape '12/'13	7.5	30
Pacific Rim Gewürztraminer, Yakima '12	8	32
Aveleda Vinho Verde, Portugal '12/'13	7.5	30
Tilia Torrontes, Salta '12/'13	9	36
Raats Family Original Chenin Blanc, Coastal '12	8.5	34
Hirsch #1 Grüner Veltliner, Kamptal '11/'12	10.5	42

### WHITE ZINFANDEL

Woodbridge by Robert Mondavi, California '13	7	28
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### SPARKLING

	5-oz POUR	
<i>perfect any time</i>		
Zardetto Prosecco, Treviso NV	8.5	38
Marques de Gelida Brut, Cava '08/'09	9	40
Schramsberg Mirabelle North Coast MV	44	
Domaine Carneros, Carneros '08/'09 (organic)	58	
Chartogne - Taillet Cuvee Sainte Anne, Champagne MV	14.5	65
Gimonnet Cuvee Gastronom, Champagne '06/'08	89	

### DESSERT WINE

Selbach-Oster Bernkastler Badstube Riesling Auslese, Mosel '10	3-oz POUR	8.5
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### PORT

Warre's Otima 10-Year Aged Tawny Port	3-oz POUR	11.5
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## REDS

### MERLOT

<i>velvety with plush tannin</i>		
Juntos, Alicante '12/'13	6.5	26
Anna's Vineyard, Slovenia '12/'13	9	36
Ray's Station, North Coast '12	10.5	42
St. Francis, Sonoma '08/'09	12.5	50
Chateau Ste. Michelle Indian Wells, Columbia '11	14.5	58
Robert Mondavi, Napa '11	53	
Twomey, Napa '09	93	

### PINOT NOIR/GAMAY

<i>silky smooth and sexy</i>		
Mirassou, California '12/'13	6.5	26
Macedon, Macedonia '12/'13	9	36
Jolie Saison Gamay, France '12	11	44
Kim Crawford, Marlborough '13 (sustainable)	11.5	46
Schug, Sonoma Coast '12	14	56
Chehalem 3 Vineyard, Willamette '11/'12	18	72
Sinskey, Carneros '10/'11 (organic)	71	
Etude, Carneros '11/'12	83	
Vincent Girardin Old Vine, Pommard '11	87	
Freeman, Russian River '11	93	

### PETITE SIRAH

<i>blackberry flavors, inky purple color and strong tannins</i>		
Michael David Petite Petit, Lodi '11	12.5	50

### SHIRAZ/GRENACHE/MONASTRELL

<i>rich and plump with power</i>		
Jam Jar Sweet Shiraz, South Africa '12/'13	7.5	30
Wrongo Dongo Monastrell, Jumilla '12/'13	8	32
Monte Oton Garnacha, Campo de Borja '12/'13	8.5	34
Woop Woop, South Eastern Australia '13	9	36
St Hallet Gamekeeper's Reserve, Barossa '12	10.5	42
Torbreck Woodcutters, Barossa '12	58	
Jean-Luc Colombo Les Bartavelles, Chateaufeuf du Pape '11/'12	80	
Alto Moncayo Garnacha, Campo de Borja '10/'11	89	

### ZINFANDEL

<i>spicy with ripe fruit and perfect for food off the wood-burning grill</i>		
Ravenswood, Napa '12	10.5	42
Mauritson, Sonoma '11/'12	50	
Ravenswood Teldeschi, Dry Creek '11	68	

### TEMPRANILLO

<i>animal and exotic, perfect with red meat</i>		
Sierra Cantabria Crianza, Rioja '11/'12	10	40
Muga Prado Enea Gran Reserva, Rioja '05/'09	88	

### SANGIOVESE

<i>cherries and earth screaming for food</i>		
Santa Cristina, Tuscany '12	7	28
Retromarcia, Chianti Classico '10/'11	10	40
Antinori Pèppoli, Chianti Classico '10/'11	61	

### CABERNETS & BORDEAUX VARIETALS

<i>the king of the reds with tannin, force and structure</i>		
Concha y Toro Xplorador, Central '12/'13	7	28
Casillero del Diablo Carmenere, Central '12	8.5	34
Gascon Malbec, Mendoza '12	9	36
Chateau Rostaing Cabernet Franc, Bordeaux '11	9.5	38
Chateau de Parenchère, Bordeaux '10	10	40
Lake Sonoma, Alexander '10	12	48
Catena Vista Flores Malbec, Mendoza '11/'12	10.5	42
Markham Cellar 1879, Napa '11	18.5	74
Glenelly, Stellenbosch '11	15	60
Coyam, Colchagua '09/'10 (biodynamic)	17	68
Ladera Stiles Block, Napa '10	79	
Chappellet Signature, Napa '10	86	
De Toren Z, Stellenbosch '10/'11	68	
Silver Oak, Alexander '09	115	
Caymus, Napa '11	130	
Silver Oak, Napa '08	199	
Caymus Special Selection, Napa '11	228	