

# Seasons 52

FRESH | GRILL 52

Seasonally inspired cooking with every item under 475 calories



autumn

## Flatbreads

- Rosemary & Parmesan Cheese Crispbread 3.75
- Ripe Plum Tomato Flatbread with fresh basil, roasted garlic essence and melted Parmesan cheese 7.75
- Spicy Chipotle Shrimp Flatbread with grilled pineapple, Feta cheese and roasted poblano peppers 9.95
- Garlic Chicken Flatbread with balsamic red onions, roasted red peppers and Mozzarella cheese 8.50
- Grilled Steak & Cremini Mushroom Flatbread with fresh spinach and Wisconsin blue cheese 8.95

## Appetizers

- Farmer's Market Vegetable Soup or Chef's Soup of the Day Bowl 5.25 Cup 4.75
- Colorado Buffalo Chili with corn cakes and cilantro sour cream Bowl 5.75 Cup 5.25
- Edamame whole soybeans steamed and served hot with Japanese green tea salt 4.75
- Housemade Sonoma Goat Cheese Ravioli with roasted garlic and sweet basil in a light tomato broth 7.75
- Ahi Tuna Seared Rare sliced and served chilled with Asian cucumber salad and sesame crisps 11.50\*
- Caramelized Crab & Shrimp Stuffed Mushrooms with roasted garlic and Parmesan cheese 8.95
- Gulf Shrimp Cocktail with fresh lemon, French dressing and cocktail sauce 9.95

## Small Salads

- Cranberry Tabbouleh with fresh mint, lemon, cucumbers, tomatoes and toasted almonds 4.95
- Mixed Greens Salad with toasted pumpkin seeds, grape tomatoes, cucumbers and white balsamic vinaigrette 5.25
- Kalymnos Greek Salad with Feta cheese, cucumbers, tomatoes, thin red onions and kalamata olives 7.50
- Baby Spinach Salad with fresh sliced seasonal pears, toasted pine nuts and crumbled blue cheese 6.75

## Sandwiches (accompanied by fresh greens salad)

- Oak-Fired Western Buffalo Burger with guacamole, spicy chili sour cream and roasted pepper salsa 9.95\*
- Roasted Market Vegetable Sandwich with three cheeses and tomato-basil sauce on grilled ciabatta bread 7.95
- Blackened Corvina Sandwich with Chipotle lime rémoulade on a grilled whole wheat bun 12.75
- Grilled Chicken Caesar Sandwich with lettuce and tomato in soft Mediterranean bread 8.95
- Grilled Portobello Turkey Burger under melted Mozzarella cheese with sliced tomatoes on a whole wheat bun 9.50

## Entrée Salads

- Soup & Salad your choice of a bowl of vegetable soup or today's soup with a mixed greens salad 9.75
- Grilled Chicken Salad with roasted peppers, tomatoes, capers, Caesar dressing and Parmesan cheese 11.75
- Tamarind-Glazed Salmon Salad with tropical salsa, festive greens and cumin-lime vinaigrette 14.95
- Mediterranean Shrimp Salad with spinach, chick peas, roasted peppers, cucumber, tomato and Feta cheese 11.95
- Grilled Duck Breast Chop Salad with jícama, grilled fruit, toasted almonds, hoisin and sesame dressing 13.95

## Lunch Main Plates

- Canadian Black Mussels Marinara steamed in zesty marinara sauce with toasted garlic croutons 8.95
- Spicy Chicken Chile Relleno with goat cheese, spinach and roasted corn cakes on pico de gallo 8.95
- Autumn Market Vegetable Plate with golden beets, butternut squash, grilled tofu and organic Lundberg wild rice 12.95
- Tiger Shrimp Penne Pasta and market vegetables sautéed in a lemon-basil sauce with Parmesan cheese 16.95
- Teriyaki Sesame Chicken Skewers with roasted Hawaiian pineapple, tropical fruit salsa and fresh greens salad 8.50
- Caramelized Sea Scallops grilled and served with roasted asparagus and sundried tomato pearl pasta 18.95
- Grilled Boneless Rainbow Trout with parsley new potatoes, fresh roasted vegetables and broiled lemon 15.95
- Cedar Plank Atlantic Salmon with whole-roasted sweet carrots, fresh asparagus and red bliss potatoes 17.95
- Chicken Breast Cabernet with Lundberg wild rice, broccoli, mushrooms, pearl onions and red wine sauce 14.95

## Desserts

- Mini Indulgences ... individual servings of classic desserts 2.50 ea

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|-------------------------------|------------------------------------|
| Key Lime Pie                  | Mocha Macchiato                    |
| Old-Fashioned Carrot Cake     | Rocky Road                         |
| Pecan Pie with Vanilla Mousse | Pumpkin Pie with Ginger Snap Crust |
| Market Fresh Fruit            | Chocolate and Peanut Butter Mousse |

Espresso 3.00 • Cappuccino 3.50 • Hot Tea 2.50 • Coffee 2.50

Fiji (1 liter) 5.50 • San Pellegrino (1 liter) 5.50

\*THESE MENU ITEMS ARE COOKED TO THE LEVEL OF DONENESS YOU REQUEST. CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

9/15/09-L

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award winning  
ORIGINAL  
MINI INDULGENCE  
created & founded 2002  
Orlando, Florida



# wine



## DRINK THESE BEFORE THEY BECOME FAMOUS

	GLASS	BOTTLE
Tilia <b>Torrontes</b> , Salta '08/'09	7.5	30
Mulderbosch <b>Chardonnay</b> , Stellenbosch '05	10	40
Leanne Vineyard <b>Pinot Noir</b> , Rogue '06	10	40
Planeta 'Segreta' <b>Nero d'Avola/Merlot</b> , Sicily '07	9	36

## MARTINIS & UP DRINKS

**POMEGRANATE MARGARITA MARTINI**  
Patrón Silver Tequila, Patrón Citrónge  
& Pomegranate Juice 12.75

**MIDNIGHT MARTINI**  
Blavod Vodka, Blue Raspberry  
& Cranberry Juice 10.25

**CITRUS SOUR APPLE MARTINI**  
Ketel One Citroen Vodka with Fresh  
Lime Juice & Sour Apple Schnapps 9.25

**MANDARIN ORANGE COSMOPOLITAN**  
Hanger One Mandarin Orange  
Blossom Vodka & Patrón Citrónge 12.25

**RASPBERRY SWEET TEATINI**  
Fire Fly Sweet Tea Vodka  
& Raspberry Puree 9.25

**HAWAIIAN PINEAPPLE COSMOPOLITAN**  
Van Gogh Pineapple Vodka  
& Patrón Citrónge 12.25

**CHOCOLATES & ESPRESSO MARTINI**  
Van Gogh Double Espresso Vodka,  
Bailey's Irish Cream & Godiva Chocolate  
Liqueur 11.25

## BEERS

Amstel Light	5.25
Budweiser	4.50
Bud Light	4.50
Corona	5.25
Guinness	5.25
Haake Beck	4.50
Heineken	5.25
Michelob Ultra	4.50
Miller Lite	4.50
Newcastle Brown Ale	5.25
Sam Adams Lager	5.25
Samuel Smith's Lager (Organic)	5.50
Sierra Nevada	5.25
Stella Artois	5.25

## COGNACS & BRANDIES

Rémy Martin V.S.O.P.	14
Hennessy V.S.	13
Hennessy Paradis	60

## SINGLE MALT SCOTCH

Glenfiddich, 12 Year Old	10
Glenlivet, 12 Year Old	10
Macallan, 12 Year Old	12
Macallan, 18 Year Old	25

## CORDIALS & LIQUEURS

B&B	Godiva Chocolate
Bailey's Irish Cream	Grand Marnier
Chambord	Kahlua
Cointreau	Licor 43
Amaretto DiSaronno	Midori
Drambuie	Sambuca Romana
Frangelico	Southern Comfort
Galliano	Tia Maria

Our wine list has been hand selected by our Master Sommelier, George Miliotes, who is the 152<sup>nd</sup> Master Sommelier in the world. Several wines on this list are from makers who are producing wines made from organically-grown grapes.

## Whites

### Chardonnay

*apple to citrus to tropical fruit, listed light to heavy oak*

	GLASS (1/4 bottle)	BOTTLE
Indaba, West Cape '08	6.25	25
Geyser Peak, Alexander '07	7.25	29
Greg Norman Estates, Eden '07/'08	8	32
Carmel Road, Monterey '08	9	36
Markham, Napa '06/'07	10.5	42
Radford Dale, Stellenbosch '08	11	44
Verget Macon-Villages, Burgundy '08	12	48
ZD, California '07	12.5	50
Mer Soleil, Central Coast '06/'07	15	60
Cakebread, Napa '08	18	72
Domaine Gagey, Beaune Greve 1 <sup>st</sup> Cru <i>Le Clos Blanc</i> , Burgundy '06 (Organic)	90	
Far Niente, Napa '07	90	

### Pinot Grigio / Pinot Gris

*ripe apple with a touch of almond and light body*

Santa Julia, Mendoza '09	7	28
King Estate, Willamette '07/'08	10	40
Masi <i>Masiano</i> , Veneto '07	38	
Conte Brandolini, Friuli-Venezia Giulia '08	11	44

### Pinot Blanc

*peaches and cream and kiss of oak*

Selbach-Oster, Mosel '06	11	44
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### Sauvignon Blanc

*pink grapefruit and crisp finish*

Brampton, West Cape '07	7.25	29
Honig, Napa '08	9	36
Mulderbosch, Stellenbosch '07/'08	11.5	46
TENZ, Marlborough '07	50	

### Riesling

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

Selbach-Oster <i>Kabinett</i> , Mosel '07/'08	8.25	33
Selbach <i>Spatlese</i> , Mosel '07	9.5	36
Sokol Blosser <i>Evolution</i> , American MV	40	
Eroica, Columbia '07/'08	11	44

### Fabulous Unoaked Whites

*crisp and clean, listed sweet to dry*

Martin & Weyrich <i>Moscato Allegro</i> <i>Moscato</i> , California '07	8.5	34
Pacific Rim <i>Gewürztraminer</i> , Yakima '07	7	28
Paso a Paso <i>Verdejo</i> , La Mancha '07/'08	7.25	29
Raats Family <i>Original Chenin Blanc</i> , Coastal '08	7.5	30
Salomon <i>Hochterrassen Grüner Veltliner</i> , Kamptal '07	38	

### White Zinfandel

Woodbridge by Robert Mondavi, California '08/'09	6.25	25
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### Sparkling

*perfect any time*

Marques de Gelida Brut, Cava '04/'05	7.75	31
Schramsberg <i>Mirabelle</i> , North Coast MV	35	
Domaine Carneros, Carneros '04/'05 (Organic)	55	
Chartogne – Taillet <i>Cuvee Sainte Anne</i> , Champagne MV	14	70
Gimonnet <i>Cuvee Gastronom</i> , Champagne '02/'04	85	

### Dessert Wines

	3-oz POUR	
Selbach-Oster Bernkasteler Badstube Riesling Auslese, Mosel '06	8	
Royal Tokaji Wine Company Aszu 5 Puttonyos Tokaji, Hungary '05	13	

### Ports

	3-oz POUR	
Fonseca Late Bottle Vintage Port '03	9	
Warre's Otima 10-Year Aged Tawny Port	11	

## Reds

### Merlot

*velvety with plush tannin*

	GLASS (1/4 bottle)	BOTTLE
Honoro Vera, Jumilla '07	6.25	25
Ray's Station, North Coast '06	8.5	34
Chateau Ste. Michelle <i>Indian Wells</i> , Columbia '06/'07	10.5	42
St. Francis, Sonoma '06	12	48
Robert Mondavi, Napa '05/'06	50	
Gargiulo <i>Money Road Ranch</i> , Oakville '05	15	60
Chappellet, Napa '06	62	
Twomey, Napa '05	90	

### Pinot Noir

*silky smooth and sexy*

Mirassou, California '08	6.5	26
Carlidge & Browne, California '07/'08	7.5	30
Sebastiani, Sonoma Coast '07	9.5	38
Kim Crawford, Marlborough '07/'08	11	44
Schug, Sonoma Coast '07	13.5	54
Chehalem 3 <i>Vineyard</i> , Willamette '07	66	
Sinskey, Carneros '06 (Organic)	68	
Scott Paul <i>La Paulée</i> , Willamette '06/'07	70	
Jadot Beaune 1 <sup>st</sup> Cru, Burgundy '06 (Organic)	75	
Etude, Carneros '06	80	
Freeman, Russian River '06	90	

### Shiraz/Grenache

*rich and plump with power*

De Fuego <i>Old Vines</i> , Calatayud '07/'08	7.25	29
Woop Woop, South Eastern Australia '08	8.5	34
St. Hallett <i>Gamekeeper's Reserve</i> , Barossa '06/'08	9.5	38
Winner's Tank, Langhorne Creek '07	12	48
Torbreck <i>Woodcutter's</i> , Barossa '08	55	
Elderton, Barossa '06	60	
Joseph <i>Angel Gully</i> , McLaren Vale '03	80	

### Petite Sirah

*blackberry flavors, inky purple color and strong tannins*

Markham, Napa '03	14	56
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### Zinfandel

*spicy with ripe fruit and perfect for food off the wood-burning grill*

Christopher Vineyard, Napa '06	9	36
Ravenswood, Napa '06	10	40
Seghesio, Sonoma '08	42	
Ravenswood <i>Teldeschi</i> , Dry Creek '06	65	

### Tempranillo

*animal and exotic, perfect with red meat*

Sierra Cantabria Crianza, Rioja '05	9.5	38
Muga <i>Prado Enea</i> Gran Reserva, Rioja '00/'01	85	

### Sangiovese

*cherries and earth screaming for food*

Santa Cristina, Tuscany '07/'08	6.75	27
Retromarcia, Chianti Classico '06/'07	9.5	38
Antinori <i>Pèppoli</i> , Chianti Classico '06/'07	58	

### Cabernets & Bordeaux Varietals

*the kings of the reds with tannin, force and structure*

Concha y Toro <i>Xplorador</i> , Central '08	6.25	25
Casillero del Diablo <i>Carmenere</i> , Central '07/'08	7.25	29
Gascon <i>Malbec</i> , Mendoza '08	8.25	33
Chateau de Parenchère, Bordeaux '06	9	36
Lake Sonoma Cabernet, Alexander '06	11	44
Catena <i>Vista Flores</i> , <i>Malbec</i> , Mendoza '06	10	40
Mulderbosch <i>Faithful Hound</i> , Stellenbosch '05	12.5	50
De Toren <i>Fusion V</i> , Stellenbosch '06	15	60
Tom Eddy <i>Elodian</i> , Napa '05	18	72
Radford Dale <i>Gravity</i> , Stellenbosch '06	66	
Chappellet <i>Signature</i> , Napa '07	75	
Altamura, Napa '05/'06	95	
Penfolds <i>Bin 389</i> Cabernet/Shiraz, South Australia '04	15	60
Joseph Phelps, Napa '05/'06	90	
Silver Oak, Alexander '05	110	
Caymus, Napa '06/'07	125	
Caymus <i>Special Selection</i> , Napa '06	225	
Silver Oak, Napa '04	200	

**Organic - Produced with organically-grown grapes**