

Seasons 52

FRESH | GRILL 52®

Seasonally inspired cooking with every item under 475 calories



Summer

Flatbreads

Rosemary & Parmesan Cheese Crispbread

Ripe Plum Tomato Flatbread with fresh basil, roasted garlic and melted Parmesan cheese

Garlic Chicken Flatbread with balsamic red onions, roasted red peppers and mozzarella cheese

Spicy Chipotle Shrimp Flatbread with grilled pineapple, feta cheese and roasted poblano peppers

Grilled Steak & Cremini Mushroom Flatbread with fresh spinach and Wisconsin blue cheese

Appetizers

Farmers' Market Vegetable Soup or **Chef's Soup of the Day** Bowl Cup

Colorado Buffalo Chili with corn cakes and cilantro sour cream Bowl Cup

Edamame whole soybeans steamed and served hot with Japanese green tea salt

Spicy Tandoori Chicken Skewers with fresh mango chutney and cucumber raita

Housemade Sonoma Goat Cheese Ravioli with roasted garlic and sweet basil in a light tomato broth

Caramelized Crab & Shrimp Stuffed Mushrooms with roasted garlic and Parmesan cheese

Chipotle Grilled Prawns with tomatillo salsa verde and fresh guacamole

Spicy Chicken Chile Relleno with goat cheese and spinach on pico de gallo

Small Salads

Tomato & Hass Avocado Salad with cilantro, Earthbound Farm organic arugula and grilled bruschetta

Wild Organic Arugula with goat cheese, grilled golden beets and toasted almonds

Kalymnos Greek Salad with feta cheese, cucumbers, tomatoes, sliced red onions and kalamata olives

Organic Baby Spinach with raspberries, toasted pine nuts and crumbled gorgonzola cheese

Mixed Greens Salad with toasted sunflower seeds, grape tomatoes, cucumbers and white balsamic vinaigrette

Entrée Salads

Summer Market Vegetable Plate with almond tabbouleh, corn on the cob, plum tomatoes and grilled tofu

BBQ Chicken over organic baby spinach and greens, corn, roasted peppers, sunflower seeds and blue cheese

Maui Tuna Crunch with sushi-grade seared tuna and tuna tartare, pineapple salsa, almonds and miso vinaigrette

Lemon Grass Salmon with organic field lettuce, grilled pineapple, jicama and toasted sesame dressing

Organic or Wild Salmon Available \$5 surcharge

Fish & Seafood

Grilled Boneless Rainbow Trout with roasted new potatoes, asparagus, baby carrots and broiled lemon

Caramelized Sea Scallops grilled and served with roasted asparagus and sundried tomato pearl pasta

Tiger Shrimp Penne Pasta and market vegetables sautéed in a lemon-basil sauce with Parmesan cheese

Roasted Crab-Stuffed Shrimp with a medley of fresh market vegetables in a light garlic sauce

Cedar Plank Atlantic Salmon with whole-roasted sweet carrots, fresh asparagus and red bliss potatoes

Organic or Wild Salmon Available \$5 surcharge

Poultry & Meat

Fieldale Farms All-Natural Chicken Citron with golden beets, broccoli and Lundberg organic wild rice

Wood-Roasted Pork Tenderloin on soft corn polenta, fresh leaf spinach, cremini mushrooms and sherry glaze

Grilled Rack of New Zealand Lamb with red bliss potatoes, asparagus, balsamic red onions and Dijon sauce

Char Crust Filet Mignon with Yukon garlic mashed potatoes, mushrooms, fresh vegetables and tamarind sauce

Grilled Turkey Tenderloin Skewer with vegetables, mushrooms and tamarind glaze over warm orzo salad

Desserts

Mini Indulgences ... individual servings of classic desserts

Mocha Macchiato

Belgian Chocolate Rocky Road

Chocolate Peanut Butter Mousse

Blueberry Cheesecake

Key Lime Pie

Old-Fashioned Carrot Cake

Pecan Pie with Vanilla Mousse

Market Fresh Fruit

Espresso • Cappuccino • Hot Tea • Coffee

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

Specialty Bottled Iced Tea

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

*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.