RESTAURANT WEEK
LUNCH MENU

Seasons 52
FRESH GRILL | WINE BAR

FIRST COURSE *Select one of the following*

SEASONAL CUP OF SOUP

LOBSTER BISQUE +$2

FIELD GREENS SALAD

ROMAINE CAESAR SALAD

SECOND COURSE *Select one of the following*

WOOD-GRILLED IDAHO RAINBOW TROUT

MEDITERRANEAN WOOD-GRILLED CHICKEN SALAD

SEASONAL BRICK OVEN GNOCCHI

SESAME-GRILLED SALMON SALAD*

WOOD-GRILLED SHRIMP AND GRITS

THIRD COURSE

MINI INDULGENCE DESSERT

$30 PER PERSON

WINES

Enhance your experience with these wines that pair perfectly with our menu.

SPARKLING	**5 oz**	**btl**
Riondo, Prosecco, Veneto, Italy NV	9	44
Jansz, Brut Rosé, Tasmania, Australia NV	12	59

WHITE	**3 oz**	**6 oz**	**9 oz**	**btl**
La Crema, Chardonnay, Monterey, California '23	7	13	19	51
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '24/'25	8	15	22	59

RED				
Benton-Lane, Pinot Noir, Willamette Valley, Oregon '23	7	14	21	55
RouteStock, Cabernet Sauvignon, Napa Valley, California '24	9	17	25	67

Menu pricing is subject to change and is not inclusive of alcohol, tax and gratuity.

**Contains (or 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. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed on the menu. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*

RW-1-0626_W3

RESTAURANT WEEK
DINNER MENU

Seasons 52
FRESH GRILL | WINE BAR

FIRST COURSE *Select one of the following*

SEASONAL CUP OF SOUP

LOBSTER BISQUE +$2

FIELD GREENS SALAD

ROMAINE CAESAR SALAD

SECOND COURSE *Select one of the following*

CEDAR PLANK-ROASTED SALMON*

WOOD-GRILLED DRY-RUBBED PORK CHOP*

CARAMELIZED GRILLED SEA SCALLOPS

WOOD-GRILLED KONA CRUSTED LAMB LOIN*

THIRD COURSE

MINI INDULGENCE DESSERT

☼ ☼ ☼ ☼ ☼ ☼ ☼ ☼ ☼ ☼ ☼ **$39** PER PERSON

WINES

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Riondo, Prosecco, Veneto, Italy NV	9	44
Jansz, Brut Rosé, Tasmania, Australia NV	12	59

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