

Seasons

Seasons...

A dining experience unique to the Carolinas.

*At **Seasons**, our signature dishes feature the distinctive tastes and textures of the Carolinas. We use the finest products from local farms, mountain lakes and coastal waters to create a menu which reflects the flavors and rich traditions of our region. Our special seasonal menu items take advantage of the freshest natural ingredients available in our local markets.*

APPETIZERS AND SMALL PLATES

Pan Seared Crab Cakes with Garden Patch Greens, Coleslaw, and Bistro Sauce
\$9.50

Grilled Shrimp with freshly squeezed Citrus and Fresh Herb BBQ Sauce
\$8.75

**Low Country Cakes with Rice, Black Eyed Peas, Bacon Bits,
Scallions and Shredded Cheddar Cheese with Spicy Mayonnaise**
\$6.50

**Crispy Fried 13 Wings, Tossed in Buffalo Sauce
Served with Celery and Carrot Sticks with Blue Cheese Dressing**
13 Wings \$9.25
Petite 6 Wings \$5.50

SOUPS

French Onion \$4.95
Onion Soup Scented with Burgundy, Croutons, Swiss and Parmesan Cheeses

Clam Chowder \$4.95
**Carolina Clam Chowder with Pork Belly, Mirepoix, Diced Chefs Potatoes,
Lobster Base and Sweet Carolina Wine**

Mediterranean Vegetable Soup \$4.95
**A Panoply of Fresh Seasonal Vegetables, Olive Oil, Garlic, Herbs and Freshly Grated
Parmesan Cheese**

SALADS

Farmers Market Salad \$4.75
Exotic Greens, Cucumbers, Tomatoes, Toasted Pecans and Dried Cranberries

Triangle Caesar Salad \$4.50
**Fresh, Crisp Chopped Romaine Lettuce served with our Creamy Caesar Dressing,
Romano Pecorino Cheese and Baguette Triangles**

Carolina Spinach Salad \$6.25
**Baby Spinach, Dried Cranberries, Mandarin Oranges, Toasted Sliced Almonds,
and Marinated Bermuda Onions with Balsamic Vinaigrette**

Select the Protein for your Salad

Grilled Chicken Breast	\$4.00
Seared Salmon	\$8.00
Grilled Shrimp (6)	\$8.00

ENTRÉE SALADS

New Wave Cobb Salad \$10.50

Chopped Fresh Mixed Greens with Diced Grilled Chicken, Hard Boiled Egg,
Bacon, Avocado and Blue Cheese Crumbles.
Served with Champagne Vinaigrette

Country Grilled Chicken Salad \$12.50

Diced Grilled Chicken Breast Tossed with Crispy Chopped Celery,
Toasted Pecans, Dried Cranberries in Light Mayonnaise.
Served with Fresh Seasonal Fruit and Garden Patch Greens

SANDWICHES AND FAVORITES

All Sandwiches are served with your choice of French Fries,
Potato Chips or Fresh Fruit Cup

Flame Grilled 1/2lb. Burger \$8.50

Half Pound Patty, Lettuce, Tomato, Onion, Pickle and your choice of Cheese

Three Tiered Roasted Turkey Club \$8.95

Bacon, Lettuce, Tomato, American and Swiss Cheese on your choice of Bread

Grilled Chicken & Two Cheese Panini \$9.95

Provolone and Buffalo Mozzarella, Served on Focaccia Bread with Pesto Sauce

Grilled Vegetables & Marinated Tofu \$9.75

In a Spinach Wrap with Guacamole

Marble Ryebean \$9.50

Kosher Style Corn Beef, Melted Swiss Cheese, Aged Sauerkraut
and Thousand Island Dressing

Philly Cheese Steak \$8.50

Tender Philly Beef, Grilled Peppers and Onions with Provolone Cheese on a Hoagie Roll

The Piedmont BLT \$7.95

A Generous Portion of Bacon, Lettuce and Tomato on your choice of Bread

Cuban Sandwich \$9.75

Cuban Bread, Grilled Pork Loin, Shaved Ham, Swiss Cheese,
Sliced Dill Pickles and Mustard

Spicy Chicken Quesadilla \$8.95

Grilled Chicken, Roasted Peppers and Jack Cheese;
Folded into a Flour Tortilla and Lightly Grilled.
Accompanied by Salsa, Sour Cream and Guacamole

Carolina Sliders \$7.95

Pork Loin Medallions, Bacon and Cheddar Cheese with a side of Coleslaw