

SEASONS *Lakehouse*

RESTAURANT & PUB

Appetizers

GARLIC SHERRIED MUSHROOMS - \$6

Button Mushrooms simmered in Sherry Wine & Baked with a 4 Blend Cheese served with Garlic Bread for Dipping

TWISTED SHRIMP - \$9

Lightly Dusted Shrimp served with Sweet Red Chili Sauce & Cran-Cilantro Cole Slaw.

SPINACH ARTICHOKE JALAPENO DIP - \$7

Served warm, topped with 5 Blend Cheese, served with Pita Bread, Corn Chips, & Baby Carrots.

STREET TACOS (3 tacos per order/one style per order)

SMOKEY PORK – Coleslaw, Diced Tomato, Sweet Onions, & Honey BBQ - \$8

STEAK – Beef Tenderloin, Shredded Cabbage, Tomato, Green Onions, Cheddar Cheese, & Cilantro Lime Aioli - \$9

CAJUN SHRIMP – White Cheddar, Honey Chipotle Aioli, Lettuce & Tomato - \$9

MONKEY BREAD - \$6

Pull apart Paesano Bread, Stuffed with Pesto, Roasted Peppers, Sun-dried Tomatoes, Italian Cheeses, & Garlic Butter.

SEASONAL CHARCUTERIE BOARD - \$11

Assorted Artisanal Meats, Soppresata, Cheese, Marinated Olives, Peppadew Peppers, Fig, & Fruit.

BAKED PORTOBELLO MUSHROOM - \$9

Roma Tomato, Basil Pesto, Italian Cheeses, drizzled with Balsamic.

SCALLOP AU GRATIN - \$10

Tender Bay Scallop baked with Sun-dried Tomatoes, Roasted Yellow Peppers, Garlic Butter & Romano-blend Cheeses, & served with Garlic Toast.

BAKED BRIE - \$8

Sweet & Tart Cherries, Candied Walnuts, served with Sliced Apples & Assorted Crackers.

Soups & Salads

FRENCH ONION SOUP - \$6

French classic covered with Swiss & Provolone Cheeses.

SOUP DU JOUR c.\$3 b.\$6

Two Chef creations. Please ask your server for today's choices!

GARLIC PARMESAN DINNER ROLLS – 4 for \$2 or 6 for \$3

Served warm drizzled with Garlic Parmesan Butter.

LAKESIDE GARDEN SALAD - \$4

Fresh Mixed Greens, Grape Tomatoes, Black Olives, Mild Banana Pepper Rings, Cucumbers, Red Onions, & Herbed Croutons served with your Choice of Dressing.

MINI LEMONY CAESAR - \$4

Romaine tossed with a Creamy Caesar Dressing, Herbed Croutons, Shaved Romano, Garnished with Sweet Grape Tomatoes.

Entrée Salads

(Add Chicken: \$4 Add: Skirt Steak, Salmon or Shrimp \$6)

PEAR & GOAT CHEESE - \$10

Bibb & Radicchio Lettuces with Chevre, Red Pear, Golden Raisins, Candied Walnuts, Shredded Carrots, Yellow Peppers, Chow Mein Noodles. Tossed with Raspberry-Walnut Vinaigrette.

SESAME CHICKEN - \$11

Baby Spinach, Napa Cabbage, Red Onions, Shredded Carrots, Red Peppers, Water Chestnuts, Mandarin Oranges, Roasted Peanuts, Cucumbers, Crispy Egg Noodles. Tossed with Sweet Asian Sesame Dressing.

BLEU CHEESE & APPLE - \$8

Spring Mix Granny Smith Apples, Candied Walnuts, Red Onion, Bleu Cheese, Shredded Carrots, Celery, Crispy Egg Noodles tossed with a Apple Cider Vinaigrette.

WEDGIE - \$8

Crisp Iceberg Lettuce, covered with Creamy Bleu Cheese, Roma Tomatoes, Smoked Pepper Bacon, Crumbled Bleu Cheese, Yellow Peppers, & Herbed Croutons.

MARINATED GREEK SKIRT STEAK - \$12

Mixed Greens, Red Onions, Roasted Peppers, Kalamata Olives, Cucumber, Feta, served with a Homemade Red Wine Vinaigrette.

KALE CAESAR - \$9

Blend of Baby Kale & Romaine Lettuce, Crunchy Herb Croutons, Grape Tomatoes, Shaved Romano & Parmesan with a Sweet Tangy Lemony Caesar Dressing.

Dressings: Balsamic Vinaigrette, Bleu Cheese, Creamy Garlic, French, Italian, Ranch, Raspberry Walnut Vinaigrette.

Pub fare

All Sandwiches are served with one choice of: Crispy Seasoned Fries, Tater Tots, Sweet Potato Fries, Waffle Fries or Onion Petals.

HICKORY SMOKED TURKEY - \$9

Buttered Texas Toast, Candied Bacon, Spring Mix, Roasted Tomato, Gouda Cheese, topped with a Smokey BBQ Aioli.

PULLED PORK - \$8

Fresh Smoked Pork Butt with Caramelized Onions, Bourbon BBQ, American Cheese, & Pickles served on a Brioche Bun.

ITALIAN TURKEY CIABATTA - \$10

Sliced Turkey, Prosciutto, Sun-dried Tomatoes, Roasted Peppers, Spring Mix, Fontina Cheese, & Pesto Mayo, served on a Ciabatta Bun.

SHAVED PRIME RIB SANDWICH - \$15

Sliced USDA Choice Ribeye layered with Melted Fontina, Carmelized Onions, Mixed Greens, & Horseradish Chive Aioli on a Grilled Bianco Bun.

SIRACHA CHICKEN CIABATTA - \$9

Grilled Chicken & Pineapple slices with Roasted Peppers, Gouda Cheese, & Sriracha-Soy Aioli, served on a Ciabatta Bun

Gourmet Burgers

½ lb. USDA Fresh Choice Ground Chuck.
Gluten Free Bun available upon request.

All Burgers are served with choice of: Crispy Seasoned Fries, Tater Tots, Sweet Potato Fries, Waffle Fries or Onion Petals.

A-1 BURGER - \$11

Jumbo Onion Rings, A-1 Aioli, Fontina Cheese, Lettuce, & Roma Tomatoes. Served on a Brioche Bun.

SPICY BURGER - \$12

Pepperjack Cheese, Chipotle Mayo, Fried Jalapenos, Pickled Red Onion, & Lettuce. Served on a Brioche Bun.

ITALIANO BURGER - \$13

Prosciutto, Pepperoni, Roasted Pepper, Pesto Mayo, Provolone Cheese, & Balsamic Glaze. Served on a Ciabatta Bun.

GRILLED PORTOBELLO BURGER - \$10

Grilled Portobellos, Roasted Pepper, Provolone, Pesto Mayo, Lettuce, & Tomato. Served on a Brioche Bun.

TERIYAKI BURGER - \$10

Grilled Pineapple, Grilled Onions, Gouda Cheese, drizzled with Teriyaki Glaze. Served on a Brioche Bun.

***SEASONS PUB BURGER* - \$9**

½ lb. USDA Ground Chuck seasoned & cooked to your preferred temp. Served with Lettuce, Tomato, Onion, & Pickle. Served on a Brioche Bun.

Add a Choice of Cheese: American, Bleu Cheese, Fontina, Gouda, Pepperjack, or Provolone. - \$1

Add "Killer Bacon" – Smoked Pepper Bacon - \$2

(*May substitute Chicken Breast or Portobello at no additional charge on Pub Burger Only.)

Pub Dinner Entrees

Served with your choice of one side & soup du jour or salad.
May Substitute French Onion Soup +\$3

GARLIC PARMESAN DINNER ROLLS – 4 for \$2 or 6 for \$3.

ALASKAN FLOUNDER - \$16

Healthy & Low Fat content, flour dusted & sauteed drizzled with lemon dill & cilantro lime aioli.

FILET MIGNON - \$29

9oz. Center-cut Beef Tenderloin grilled to your liking!

Add: Garlic Butter +\$1 Add: Brandied Mushrooms & Onions +\$3

RIBEYE - \$26

12oz. Fresh choice cut steak with Montreal Steak Seasoning.

Add: Marinated Mushrooms +\$3

BRANDIED CHICKEN - \$15

Sauteed Chicken Breast topped with mushrooms, spinach, roasted tomatoes, & cream.

TILAPIA & SCALLOPS - \$17

Oven-baked Tilapia covered with tender garlic buttered Scallops, Roma Tomatoes, and Romano.

SALMON - \$18

Your Choice: **Blackened** with Michigan Cherry Chutney

Oven Roasted topped with Lemon Pepper Dill Sauce.

FILET & GARLIC SHRIMP - \$26

Center cut Beef Tenderloin grilled to your liking! Topped with Garlic Buttered Shrimp, Tomatoes, & Bacon pieces.

MESQUITE CHICKEN - \$15

Grilled, then Baked & Smothered with Roasted Yellow Peppers, Sun-dried Tomatoes, & Monterey Jack Cheese on a Fire-Roasted Tomato Sauce & Chipotle Aioli.

MEDITERRANEAN SKIRT STEAK - \$18

8oz. Marinated Skirt Steak with Capers, Kalamata Olives, Roasted Tomatoes, Romano Cheese Blend.

GUMBO - \$12 (Served with Soup or Salad Only)

Succulent Chicken, Gulf Shrimp & Andouille Sausage mixed with the "Holy Trinity" that consists of Celery, Onion, & Bell Pepper flavored with Cajun Seasoned Broth served over Seasoned White Rice.

HOMEMADE MAC & CHEESE - \$12 (Soup or Salad only)

Creamy Cheddar Cheese sauce with Bacon & Tomatoes.

Add: Shrimp - \$6 Add: Scallops - \$6

LASAGNA ROLLS - \$14 (Soup or Salad only)

Cheesy filled Lasagna Noodles covered with Mushrooms, Onions, & Spinach, with your choice of Sherry Alfredo or Roasted Tomato Sauce.

VEGETARIAN RISOTTO or PASTA - \$15 (Soup or Salad only)

Sun-dried Tomatoes, Spinach, Broccoli, & Mushrooms in a Sherry Alfredo Sauce.

- Gluten free pasta available
- Prime Rib available Fridays & Saturdays

Sides: Broccoli Crowns with Cheese Sauce, Grilled Asparagus Parmesan, Baked Potato, Crispy Season Seasoned Fries, Sweet Potato Fries, Tater Tots, Onion Petals, Creamy Rice with Spinach & Roasted Tomatoes, Waffle Fries, Yukon Gold Smashed

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.