

Seasons Restaurant

Starters

Crab Salad Stuffed Tomato \$9.5

Super lump crabmeat with leeks, capers, and herbs stuffed into a large tomato served with croutinis

Tenderloin Toasted Ravioli \$ 9

Housemade ravioli stuffed with fresh ground Angus tenderloin served with marinara

Poached Shrimp Cocktail \$11.5

Large cold spiced shrimp chilled and served with classic cocktail sauce

Fried Artichoke Hearts \$7

Breaded with crispy panko bread crumbs then tossed in garlic caper butter and served with Parmesan peppercorn aioli and marinara

Maryland Style Crab Cakes \$9.5

Fresh blue crab pattied with peppers, shallots and herbs, seared and served on a bed of slaw with smoked chili-lime aioli

Crispy Fried Chicken Wings \$10

Tossed in your choice of our tangy buffalo sauce or teriyaki

Chicken Nachos \$10

Crispy corn tortilla chips topped with roasted chicken, pickled jalapenos, diced tomato, diced onions black olives, salsa, sour cream, guacamole and cheddar cheese

Warm Baked Brie \$7

Imported French Brie wrapped in puff pastry and served with cranberry apricot chutney

Chef's Soup Du Jour Cup \$3 Bowl \$4

Salads

Old Hickory Garden Gem \$6

Mixed greens, tomato, mushroom, red onion, cucumber, croutons and your choice of dressing

Spinach and Goat Cheese Salad \$7

Baby spinach leaves, dried cranberries, spiced walnuts, and crispy goat cheese patties with raspberry balsamic vinaigrette

Summer Tomato and Avocado Salad \$6.5

Layers of fresh tomatoes, sliced Avocado, mozzarella, and fresh herbs, then drizzled with olive oil

The Hill Salad \$6

Chopped iceberg, salami, red onions, kalamata olives, artichoke hearts, tomato, shredded mozzarella, pickled peppers, and house creamy Italian dressing

Classic Caesar Salad \$6

Crisp romaine, housemade croutons, and Parmesan cheese tossed in classic garlic anchovy dressing.

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Entrees

All entrees served with choice of roasted garlic mashed potatoes, twice baked potato, or wild rice pilaf
Add a side mixed green or caesar salad for \$3
Add three large grilled shrimp for \$3

Filet of Beef Tenderloin

Hand Cut Angus filet grilled and topped with Demi Glace and a haystack of fried leeks
4oz. Petite \$17 8oz. Regular \$22

Filet of Beef Tenderloin with Buttered Crab

Hand Cut Angus filet grilled and topped with lump blue crab meat and béarnaise sauce
4oz. Petite \$19 8oz. Regular \$24

Grilled Ribeye Steak \$22

12 oz. Hand Cut Angus Ribeye grilled and topped with Parmesan Peppercorn Aioli and Crispy Tobacco Onions

Grilled Atlantic Salmon

Fresh Cut Atlantic Salmon Filet Grilled and Finished with sweet chili glaze
4oz. Petite \$13 8oz. Regular \$17

Sesame Crusted Tilapia

Mild tilapia crusted with sesame seeds and crispy Panko bread crumbs, pan seared and glazed with teriyaki Petite \$13 Regular \$16

Smoked Pork Chop \$18

Cured and smoked over hickory wood chips then grilled and topped with housemade chipotle peach barbeque sauce

Chicken Marsala \$15

Sautéed Chicken breast served with a wild mushroom Marsala reduction

Pasta

Goat Cheese and Tomato Ravioli \$14

Housemade Ravioli stuffed with fresh goat cheese and herbs then tossed with wild mushrooms, tomatoes, asparagus, and fresh garlic

Summer Shrimp Pasta \$17

Sautéed shrimp, pancetta, spring peas, and bowtie pasta tossed in lemon garlic butter

Pollo con Broccoli \$15

Sautéed chicken and broccoli served over bowtie pasta with a rich garlic cream sauce

Sandwiches

Prime Rib Melt \$12

Warm shaved prime rib of beef with melted provolone cheese and horseradish cream on a toasted cibatta and your choice of French fries or onion rings

Grilled Baja Chicken Sandwich \$10

Barbeque spiced rubbed chicken breast on a toasted Kaiser bun with apple wood smoked bacon, pepper jack cheese, lettuce, tomato, red onion, and guacamole

Barbecue Bison Burger \$12

Half pound ground Bison patty grilled and basted in Barbecue sauce then topped with crispy tobacco onions and served on a toasted Kaiser bun with lettuce, tomato, red onion, and your choice of cheese.