

Seasons Restaurant

~Soups and Starters

Butternut Squash Soup

Chicken and White Bean Chili

Chef's Soup Du Jour

Cup \$3 Bowl \$4

Warm Baked Brie

Imported French Brie wrapped in puff pastry and served with apple-apricot chutney \$7

Maryland Style Crab Cakes

Fresh blue crab pattied with peppers, shallots and herbs, seared and served on a bed of slaw with smoked chili-lime aioli \$9.5

Bacon, Fennel, and Bleu Cheese Dip

A warm blend of Maytag bleu cheese, bacon, and fennel served with grilled pita bread \$8

Charcuterie and Fromage

Daily selection of sausages and cheeses served with croustades and dried fruit \$8

Mongolian Shrimp BBQ

Six large shrimp basted in Mongolian BBQ sauce then grilled and served over a carrot and rice noodle salad \$10.5

Fried Zucchini

Lightly breaded and fried golden and crispy served with marinara and smoked chili-lime aioli \$7

~Salads

Mixed Greens Salad

Mixed greens tossed with red onion, mushrooms, cherry tomatoes, cucumber, parmesan cheese, homemade croutons, and dressing of your choice. \$6

Classic Caesar Salad

Crisp romaine lettuce with garlic croutons and Parmesan cheese tossed in our classic garlic-anchovy dressing \$6

Baby Spinach, Poached Pear, and Walnut Salad

Fresh baby spinach, port wine poached pear, and toasted walnuts with a vanilla citrus vinaigrette \$7

"The Hill" Salad

Mixed greens, salami, red onions, kalamata olives, artichoke hearts, tomato, shredded mozzarella, pickled peppers and house Italian dressing \$6

Wedge Salad

Iceberg lettuce wedge with tomatoes and red onion drizzled with your choice of dressing and topped with chopped bacon and Maytag bleu cheese \$6

Add salmon or chicken to any salad for \$4

~Pasta

Mediterranean Shrimp

Sautéed shrimp, artichokes, kalamata olives, red onion, and penne tossed in a tomato cream sauce topped with feta cheese \$17

Wild Mushroom and Tomato

Wild mushrooms, tomatoes, spinach, Parmesan, and penne tossed in olive oil and fresh garlic \$14

Pollo Con Broccoli

Sautéed chicken and broccoli served over penne noodles in a rich garlic cream sauce \$15

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~From the Grill

*All entrees are served with choice of roasted garlic mashed potatoes, twice baked potato, or Parmesan risotto and seasonal vegetable of the day.
Add a side mixed green or Caesar salad for \$3*

Grilled 14 ounce Strip Steak

Hand cut and grilled to your preference and topped with wild mushroom confit, Maytag bleu cheese, and demi glace \$25

Grilled Filet of Beef Tenderloin

*Hand cut Certified Angus Beef filet grilled to your preference
Petite: \$17 Regular: \$22*

Grilled Filet of Beef Tenderloin with Buttered Crab

*Hand cut Certified Angus Beef filet grilled to your preference and topped with lump blue crab meat and béarnaise sauce
Petite: \$19 Regular: \$24*

Old Hickory Surf and Turf

*Hand cut Certified Angus Beef filet grilled to your preference served with three large grilled shrimp
Petite: \$19 Regular: \$25*

Cedar Wood Smoked Atlantic Salmon

*Hand cut salmon filet smoked and finished with roasted red pepper coulis
Petite: \$13 Regular: \$17*

Grilled Pork Tenderloin Medallions

Hand cut pork tenderloin medallions grilled and served with apple-apricot chutney and demi glace \$15

~Chefs Specialties

Smoked Half of Chicken

Brined and smoked half of chicken basted in housemade apple bacon barbecue sauce \$15

Grilled Bacon Wrapped Meatloaf

Slow roasted Angus beef meatloaf wrapped in smoked bacon, sliced and grilled to order with red wine demi glace \$15

Sesame Encrusted Tilapia

*Mild white fish encrusted with sesame seeds and Japanese bread crumbs, pan seared, and glazed with teriyaki
Petite: \$13 Regular: \$16*

~Sandwiches

Shaved Prime Rib Melt

Warm shaved prime rib of beef with horseradish cream and melted provolone cheese served on a toasted Cibatta bun with your choice of French fries or onion rings \$12

Grilled Baja Chicken Sandwich

Barbeque spice rubbed chicken breast on a toasted kaiser bun with apple wood smoked bacon, Pepper jack cheese, lettuce, tomato, red onion and guacamole \$10

Old Hickory Burger

Juicy half pound beef patty grilled to your preference on a toasted kaiser bun with lettuce, tomato, red onion, pickle, and your choice of cheese \$10

Cheeses: Aged sharp Cheddar, Classic American, Maytag Bleu, Swiss, or Pepper Jack

Seasons Restaurant is proud to serve fresh baked bread made in house daily