

# SEASONS 52

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

Seasonal Cup Of Soup  
Field Greens  
Romaine Caesar  
Watermelon And Tomato Salad

## SECOND COURSE

Cedar Plank-Roasted Salmon\*  
6oz Wood-Grilled Filet Mignon\* 8oz add \$5.00  
Caramelized Grilled Sea Scallops

## THIRD COURSE

Mini Indulgence Dessert

## WINES

*Enhance Your Experience With These Wines That Pair Perfectly With Our Menu*

	5oz	9oz	bottle
<b>Sparkling</b>			
<i>Riondo 'Spumante', Prosecco, Veneto, Italy NV</i>	\$9	-	\$45
<i>Jansz, Brut Rosé, Tasmania, Australia NV</i>	\$12	-	\$60
<b>White</b>			
<i>Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '22</i>	\$14.5	\$22	\$58
<i>La Crema, Chardonnay, Monterey '21</i>	\$13	\$19	\$52
<b>Red</b>			
<i>Tilia, Malbec, Mendoza, Argentina '20/'21</i>	\$8.5	\$13	\$34
<i>Lake Sonoma, Cabernet Sauvignon, Alexander Valley '19</i>	\$15.5	\$23	\$62



**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.