

STARTERS

SPINACH ARTICHOKE DIP

House spinach and artichoke cheese dip recipe with tortilla chips

\$13.49

CHICKEN QUESADILLA

Pulled chicken, Pico De Gallo, herb oil, scallion sour cream & cheddar cheese\$12.99 \$6 Happy Hour

BONELESS TENDER APPETIZER

Small order of our crispy tenders with a choice of sauce \$12.99 \$6 Happy Hour

APPETIZER SAMPLER

Hand breaded chicken tenders, Rob's chips, and cheese curds served with marinara sauce & tender dipping sauce \$18.49

CRISPY CHEESE CURDS

Hand breaded cheese curds served with house marinara sauce \$11.99

SEASONS' TWICE BAKED

Red bliss potato halves, whipped potato, house bacon bits, Seasons' cheese sauce, scallions & scallion sour cream \$12.49 \$6 Happy Hour

SEASONS' WINGS

Served bone-in and tossed in your choice of sauce with celery and carrot stick garnish Five \$12.99 Ten \$18.99

ROB'S CHIPS

House-cut Maine kettle chips, Seasons' cheese sauce, bacon bits & parsley garnish \$10.99 \$6 Happy Hour

Substitute smoked Gouda cheese sauce for only \$1



PRETZEL BITES

Five vegetarian friendly salted soft pretzel sticks with smoked Gouda cheese sauce \$12.49

SEASONS' NACHOS

Tortilla chips, pulled roasted chicken, cheddar cheese blend, lettuce, scallions, house Pico De Gallo & scallion sour cream \$14.49

ROOT BEER BBQ PORK NACHOS

Freshly cooked tortilla chips, house pulled pork, cheddar cheese, root beer BBQ sauce, scallion sour cream, jalapenos & chopped scallions \$14.49

CRAB RANGOON

Six Rangoon served with our sweet chili sauce \$12.99

BUFFALO CHICKEN DIP

Three cheese blend house made buffalo dip with tortilla chips, carrots & celery sticks \$13.49 \$6 Happy Hour

LOADED FRIES OR TOTS

TRENT'S TATER SKIN STYLE 👩 BITES

Melted cheddar cheese. bacon bits . scallion sour cream & scallions \$11.99

NACHO LOAD

Your choice of either beef or pulled chicken served with Pico De Gallo, shredded lettuce. Seasons' cheese sauce, scallion sour cream & scallions

\$11.99

FLATTIES

Roasted corn, House

marinara sauce, pepperoni, mozzarella & Parmesan cheese \$13.49

NORTH OF THE BORDER

Topped with melted cheese curds & house recipe gravy \$10.99

Pulled pork, jalapenos, pineapple chunks and bacon

bits, root beer BBQ sauce, melted mozzarella cheese, & topped with chopped fresh cilantro

\$13.49

SPICY LUAU 📾 SWEET CHILI **CHICKEN**

Pulled chicken, diced red onion, bacon bits & mozzarella cheese over our house sweet chili sauce topped with ranch dressing & chopped scallions \$13.49

VEGGIE onions, Pico de Gallo, mozzarella. garlic cream, Parmesan & herb oil

\$13.49

PEPPERONI BAC-ONION 📾



\$13.49

Large parties (9 or more) will have a 20% gratuity already included

sauteed mushrooms, & house cheese sauce \$11.99

caramelized onions.

PHILLY STYLE

Pulled chicken, sauteed

CHICKEN

green peppers,



CAESAR SALAD

Romaine tossed in our house Caesar dressing with croutons & shredded Parmesan cheese \$11.49 \$17.99 with grilled chicken

SEASONS' PICK TWO

CHOOSE ANY ONE OF THESE: Seasons' BLT Seasons' turkey sandwich Two W.A. Bean red snapper hot dogs Grilled Cheese sandwich AND ANY ONE OF THESE: Soup of the day (cup) Side house salad Side Caesar salad Haddock chowder (cup) French onion soup \$15.99



House root beer BBQ Ranch House sweet maple chili House bleu cheese House bacon ranch Spicy mayo

SEASONS' MAC & CHEESE

Seasons' house cheese sauced Cavatappi topped with bread crumbs \$15.99

BUFFALO MAC

Cilantro-lime tossed crispy chicken tenders over Seasons' mac and cheese, blue cheese crumbles & topped with chopped scallions \$18.99

BUFFALO CHICKEN SALAD

Crispy chicken tenders tossed in cilantro-lime hot sauce, romaine tossed in ranch dressing, bacon, red onion, shredded carrots, bleu cheese crumbles & croutons

\$15.99

SEASONS' CHOPPED SALAD

Iceberg lettuce, roasted pulled chicken, cheddar cheese, house bacon bits, sliced egg, tomatoes, cucumbers, carrots, red onions & croutons \$15.99

HOUSE SALAD

Mixed greens, grape tomatoes, cucumbers, red onion rings, shredded carrots & croutons \$11.49

GREEK SALAD

Romaine tossed in a house italian topped with Kalamata olives, Feta cheese, cucumbers, red onions, tomatoes & banana peppers

\$15.99

FRENCH ONION SOUP

Melted Gruyere & buttered croutons over a beef stock base\$6.99

HADDOCK CHOWDER

Cream, potatoes, haddock, onions & bacon bits \$6.49/\$7.49

SPANISH POTATO AND CHORIZO SOUP

Rich chicken broth with spicy sausage and many herbs & vegetables \$6.49/\$7.49

<u>GLUTEN FREE SAUCES</u>

House cilantro-lime hot House recipe hot Sonny's smoky habanero House Italian vinaigrette House honey mustard House balsamic vinaigrette

PASTA

ALFREDO

Cavatappi tossed in house Alfredo sauce with pulled chicken, broccoli & topped with shredded Parmesan \$17.99 \$18.99 May substitute blackened chicken for pulled chicken

TUSCAN PASTA

Cavatappi topped with pulled chicken, red sauce, cheese, spinach, onions, mushrooms, artichoke & a sprinkle of parmesan parsley \$18.99

SWEET CHILI MAC

House made sweet chili tossed tenders over our Seasons' mac & cheese topped with scallions \$18.99

6 DOLLAR DESSERTS

BROWNIE SUNDAE

Warm brownie topped with chocolate syrup, whipped cream & vanilla ice cream

CHEESECAKE

House made cheesecake topped with Maine blueberry sauce or strawberry sauce & whipped cream

LUNA'S WARM APPLE CAKE

Apple cake recipe with house made cinnamon ice cream, caramel drizzle & chopped walnuts

SHORTCAKE

Your choice of either Maine blueberry sauce or strawberry sauce topped with whipped cream



BURGERS AND SANDWICHES

HAMBURGER*

Char-broiled Angus burger with house kettle chips \$15.99 \$16.99

Veggie Burger \$ 14.99

SEASONS' SMASH BURGER

Twin Angus beef patties, sauteed mushrooms, sauteed onions, American cheese, spicy mayo & house kettle chips

\$16.49

CRISPY CHICKEN BACON RANCH WRAP

Crispy tenders, sliced bacon, cheddar cheese blend, shredded lettuce, With cheddar & bacon bacon ranch dressing & house kettle chips \$16.49

GREEK CHICKEN & HUMMUS 😡 WRAP

Hummus, pulled chicken, romaine lettuce, cherry tomatoes, cucumber, diced Feta Cheese & herb oil with house kettle chips \$16.49

BUFFALO CHICKEN CAESAR WRAP

Crispy chicken tossed in cilantro-lime hot sauce, romaine tossed in house Caesar dressing, crushed house-made croutons, Parmesan cheese & served with house kettle chips \$16.49

SEASONS' CUBAN 📟

Pulled pork, sliced ham, Gruyere, pickle, yellow mustard on a hard roll with house kettle chips \$16.49

MAINE LOBSTER ROLL

Maine lobstermeat from the Stonington docks mixed with mayo. Served with house kettle chips. \$18.99 Double lobster roll \$ 29.99

STEAK & CHEESE

Shaved prime rib, green peppers, mushrooms & onions. Topped with Seasons' house cheese sauce served with house kettle chips. \$16.99

NTREES

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

GRILLED SIRLOIN TIPS

Seared sirloin tips over jasmine rice with green peppers, mushrooms, caramelized onions & an herb oil garnish \$18.99

CHOICE RIBEYE 📾 **DINNER***

A 12oz choice ribeye steak served with whipped potatoes & green beans \$27.99

PRIME RIB*

Friday and Saturday after 4 pm. A gluten free dish of Seasons' signature prime rib, whipped potatoes, Seasons' vegetables, side of creamy horseradish sauce & topped with au jus

12 or 16 Ounce Priced Daily

SHRIMP BOWL 📖 Blackened baby shrimp,

guacamole, pineapplemango salsa & creamy chili lime sauce over jasmine rice topped with fresh cilantro \$17.99

CRISPY TENDER DINNER

Hand-dipped chicken tenders with Maine fries and choice of dipping sauce \$16.49

KETO GRILLED BRUSCHETTA CHICKEN

A gluten free meal of herb grilled chicken, melted mozzarella, olive oil roasted tomatoes, smoked onions, green beans, herb oil & fresh Parmesan cheese \$18.99

LEMON GINGER **CHICKEN**

Grilled jumbo tenders with a ginger glaze over jasmine rice with pineapple-mango salsa & a spicy mayo finish \$18.99

DOUBLE PLAY COMBO PLATTER

Served with coleslaw, choice of dipping sauce & Maine fries. Pick any two full portions of the following for

\$20.49

CHICKEN TENDERS HADDOCK NUGGETS **BABY SHRIMP**

SEASONS' CRISPY RIB DINNER

House crisped baby back ribs tossed in orange soy glaze & served with Maine fries \$20.99

FRIED CLAM DINNER

Fresh whole belly clams, Maine fries & coleslaw \$26.99

BLACKENED HADDOCK TACO BOWL



BAKED HADDOCK

Topped with cracker crumbs. Served with whipped potato & Seasons' vegetables. May be fried upon request. \$18.99

CRISPY SHRIMP DINNER

Crispy shrimp, Maine fries & coleslaw \$17.99

CRISPY HADDOCK NUGGET DINNER

Crispy haddock chunks hand-cut fries & coleslaw \$17.99