



SEASONS

RESTAURANT

STARTERS

- BANG BANG SHRIMP** \$13
Lightly fried, jumbo shrimp, house made sauce
- CANDIED PORK BELLY** \$12
Slow roasted, jalapeno glaze, peach jam
- EDAMAME** \$7
Soybean pods, pink himalayan sea salt
- WINGS** \$12
Choice of Sweet chili, Teriyaki, Buffalo or Naked carrots, celery, ranch or bleu cheese
- PEPPER BITES** \$11
Sweet peppers, boudin, crawfish julie
- SEASONS HOUSE DIPS** \$10
Buffalo chicken or Spinach artichoke, tortilla chips

SEAFOOD

- SEASONS GULF FISH** \$26
Locally sourced, prepared grilled, sauteed, blackened, or fried, choice of two sides
- MEDITERRANEAN BLEND** \$29
Seasons gulf fish, artichokes, sun dried tomatoes, kalamata olives, feta, sauteed in white wine, choice of two sides
- PAN SEARED SCALLOPS** \$26
Scallop medallions, lightly seasoned, bacon wrapped, choice of two sides
- FISH TACOS** \$21
Lightly battered mahi-mahi, flour tortillas, mango pineapple salsa, choice of one side
- SEAFOOD PASTA** \$23
Scallops, shrimp, crawfish julie, new orleans cream sauce, capellini, served with a side salad and bread

SALADS

- SEASONS HOUSE SALAD** \$12
Mixed greens, diced apples, peeled carrots, dried cranberries, smoked gouda, chow mein
- CAESAR SALAD** \$10
Charred romaine, grated parmesan, shredded parmesan, croutons
- WEDGE SALAD** \$10
Split iceberg, bacon pieces, grape tomatoes, bleu cheese crumbles
- HARVEST SALAD** \$11
Chopped romaine, tomatoes, cucumbers, red onion, cheddar, croutons

ADDITIONS:

Grilled Chicken \$4 | Sautéed Shrimp \$6

DRESSINGS:

Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Caesar, 1000 Island

STEAKS

- TOMAHAWK CHOP** \$68
34oz, bone-in ribeye, grilled to temp choice of two sides
- SEASONS RIBEYE** \$39
16oz, 28 day dry aged, grilled to temp choice of two sides
- CENTER CUT FILET** \$37
8oz Filet Mignon, bacon wrapped, grilled to temp choice of two sides
- ADDITIONS:**
- Steak Oscar (crab meat, hollandaise) +\$9
Surf N' Turf (shrimp, scallops) +\$6
Herb Butter (rosemary, thyme, chives) +\$2
Demi Glace (mushrooms, pan sauce) +\$4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



SEASONS

RESTAURANT

ENTREES

PORK CHOP \$23

Bone-in, thick cut, grilled teriyaki glaze, diced apples, choice of two sides

CHICKEN MARSALA \$24

Scallopini, mushrooms, marsala reduction, capellini pasta, choice of two sides

CHICKEN PICCATA \$21

Scallopini, lemon caper sauce, white wine, capellini pasta, choice of two sides

CHICKEN & WAFFLES \$16

Lightly breaded tenders, homemade waffles, maple syrup, bacon pieces, powdered sugar, choice of one side

BAYOU PASTA \$21

Andouille sausage, boudin, chicken, tomatoes, red onion, new orleans cream sauce, capellini, served with a side salad and bread

HANDHELDS

PHILLY CHEESESTEAK \$14

Ribeye and sirloin blend, bell peppers, onions, smoked gouda, hoagie roll

SEASONS BLT \$11

Pork belly, crisp romaine, fried green tomato, toasted artisan bread, herb butter

CHICKEN SANDWICH \$13

Fried or grilled, romaine, tomato, bacon, smoked gouda, goju glaze, hoagie roll

GRILLED CHEESE \$10

Smoked gouda, white cheddar, american, pepperjack, artisan bread, herb butter

All handhelds served with fries

BURGERS

BEAST BURGER \$18

Blend of bison, boar, elk, wagyu

BRAVEHEART BURGER \$15

Blend of brisket, short rib, chuck

WAGYU BURGER \$17

American wagyu

SEASONS HOUSE BURGER \$16

Blend of ribeye, tenderloin, chuck

BLACK BEAN BURGER \$13

Vegan blend, black beans, brown rice, onions, corn, bell peppers

All Burgers are 8oz and served with fries.
Served on a toasted Sourdough Bun
Topped with lettuce, tomato and red onion*

ADDITIONS (+\$1) :

American, Smoked Gouda, Pepperjack, White Cheddar, Bleu Cheese, Bacon

SIDES

SIDEWINDER FRIES

SIDE SALAD

ROASTED RED POTATOES

SWEET POTATO TOTS

VEGETABLE MEDLEY

COLESLAW

HASSELBACK POTATO

SWEET POTATO

SELECT SIDES (+\$2)

GRILLED ASPARAGUS

SAUTEED SPINACH

COUSCOUS

WILD RICE

LOADED HASSELBACK

LOADED SWEET POTATO

BEVERAGES

PEPSI, DIET PEPSI, DR. PEPPER, DIET DR. PEPPER, MOUNTAIN DEW, SIERRA MIST, SUNKIST ORANGE, LEMONADE, SWEET TEA, UNSWEET TEA

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www.seasonsdothan.com