

Seasons

New Years Eve

Starters

SEASONS' NACHOS \$13

A Double Layer of Tortilla Chips Layered With Roasted Chicken, Cheddar Jack Cheese, Lettuce, Fresh Pico de Gallo and Seasons' Scallion Sour Cream

SEASONS' TENDERS \$10

Maple Sweet Chili, Root Beer BBQ, or Seasons' Hot Sauce

TWICE BAKED

POTATO SKINS \$10

Red Bliss Potatoes, Crispy Smoked Bacon, Seasons' Cheese Sauce, Scallion Sour Cream

SEAFOOD RISOTTO \$15

Lobster, Scallops, Baby Shrimp, Sweet Peas, Corn, Shredded Parmesan

SEASONS'

SPINACH-ARTICHOKE DIP \$10

Three Cheese Blend, Warm Tortilla Chips

CRISPY SHRIMP

APPETIZER \$9

Fried Baby Shrimp Tossed in our Sweet Chili Sauce and topped with Orange Soy Drizzle and Scallions

BACON WRAPPED FRESH SEA

SCALLOPS \$15

Pear Chutney, Maple Drizzle

May We Suggest a Soup or Salad with your Entrée

CUP OF HADDOCK

CHOWDER \$6

Fresh Haddock, Potatoes, Cream, Fresh Herbs, Bacon

FRENCH ONION SOUP \$6

with Melted Gruyere and Toasted Crostini

BABY GREENS SALAD \$7

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion, Shredded Carrots

CAESAR SALAD \$7

Romaine, Shaved Parmesan, Buttered Croutons, Creamy Caesar Dressing

Entrées (more on other side)

FRESH BAKED

LOBSTER PIE \$25

Maine Lobster Meat, Sherry Cream, Puff Pastry Crust, Whipped Potatoes, Seasons' Vegetables

LAND AND SEA \$40

Filet Mignon & Grilled Shrimp Skewer, Whipped Potato, Green Beans, Red Wine Demi

Entrées

12OZ. GRILLED NEW YORK STRIP \$24

Whipped Potato, Grilled Corn, Green Beans, Chimichurri

GRILLED SALMON \$18

Whipped Potato, Green Beans, A Sherry Cream Sauce

PAN SEARED CHICKEN MARSALA \$16

Whipped Potato, Green Beans, Marsala Mushroom Sauce

FRIED WHOLE

CLAM DINNER \$24

Fresh Maine Whole Clams, House Cut Maine French Fries, Tartar Sauce, Coleslaw

MAINE COAST BAKED HADDOCK \$16

Mashed Potatoes, Baby Spinach, Sherry Cream

SEASONS' ALFREDO \$17

Chicken Medallions, Broccoli, Ziti, Parmesan Cream Sauce, Garlic Bread

WINTER SCALLOP PLATE \$21

Fresh Sea Scallops, Mashed Sweet Potatoes, Baby Spinach, Port Plumped Cranberries, Maple Drizzle

VEGETABLE TASTING \$11

Sweet Potato Mash, Green Beans, Seasons' Medley, Quinoa, Roasted Red Potatoes, Baby Spinach, Candied Walnuts

BACON CHEDDAR BURGER \$13

Fresh Burger, Cheddar Cheese, Bacon Slices, Lettuce, Tomato, Onion, Pickles, Short Cut Maine Fries

SLOW ROASTED

12 OZ. PRIME RIB \$24

Whipped Potatoes, Seasons' Vegetables, Horseradish Cream, Au Jus
(Larger sizes may be cut at the cost of \$1.50 per oz.)

FISH N' CHIPS \$16

Beer Battered Haddock, House Cut Fries, Seasons' Slaw

Desserts

SWEET CREAM BREAD PUDDING \$7

Rum Soaked Raisins, Crème Anglaise, Molasses-Maine Maple Caramel

VANILLA BEAN CRÈME BRULEE \$7

Fresh Berries, Crackling Raw Sugar Crust

CHOCOLATE MOUSSE \$7

Dark Chocolate, Whipped Cream, Shaved Dark Belgian Chocolate

HIGH TECH BROWNIE SUNDAE \$7

Vanilla Bean Ice Cream, Kahlua-infused Chocolate Sauce, Whipped Cream, Grated Chocolate

BLUEBERRY CHEESECAKE \$7

Housemade Cheesecake, Maine Blueberry Sauce, Fresh Whipped Cream, Candied Walnuts