

Starters

ARTISAN CHEESE BOARD

Chef's selection of farmstead cheeses—paired with any combination of seasonal fruits, nuts, vegetables, meats, and breads, all locally sourced.

*Price and selection vary on season | *See server

SEASONS' MUSSELS

White wine, butter and garlic, herb vinaigrette steamed whole mussels, fresh basil, tomatoes, French baguette °GF
A full pound 15.99

CRAB CAKES

Blue crab, jalapeno corn relish, house-made tartar, fried basil leaf 9.50

SESAME SOY EDAMAME

Fried garlic, hot chilies 'n' sea salt °GF 8

IDAHO NACHOS

Russet potato slices, cheese, chilies, pico, sour cream, scallions °GF 11
Add pulled chicken, or bacon 3 | 2

FRENCH ONION SOUP

Caramelized onions, natural beef and veal bone broth, croutons, swiss Gruyere, Parmesan 8

SOUP OF THE MOMENT 5 | 7

BISTRO SIDE SALAD °GF 6.99

CAESAR SIDE SALAD °GF 4.99

Salads

ROASTED BEETS SALAD

Arugula, thyme braised lentil salad, golden balsamic vinaigrette, goat cheese °GF 11

MINI BEETS SALAD °GF 8

SEA COBB

Chilled scallops, bay shrimp, artisan savoy blend, golden balsamic vinaigrette, avocado, Gorgonzola, tomatoes °GF
13.50 | 17.50

CAESONS

A well-dressed Caesar: chopped romaine, balsamic tomatoes, pickled red onions, rustic croutons, parm crisp °GF 8 | 11
Extra delicious with chicken 4
or four grilled shrimp 6.50

APPLE ALMOND SALAD

Kale, Fuji apples, dried cherries, toasted almonds, honey lemon vinaigrette, and crumbled Feta cheese.
11.50 | 15.50

SOUP 'N' SALAD

The soup of the moment paired alongside a side bistro or Caesar salad 11
*Sub French Onion Soup 2.50

Seasons is proud to serve fresh, honest food, made in house!

Burgers and more!

All burgers and sandwiches come with the choice of one sauce, if requested

KOBE PUB BURGER **

Idaho's Snake River Farms American Kobe, caramelized onion tartar, Tillamook Oregon cheddar, tomatoes, leaf lettuce, pickle slices, fresh hand-cut fries 16

GRILLED CHICKEN CLUB

Caramelized onion tartar, avocado, applewood smoked bacon, tomatoes, leaf lettuce, fresh hand-cut fries 14.50 | Go fried! 2.50

FALAFEL BURGER

Golden chick pea fritter, hummus, roasted red peppers, Sriracha aioli, tomatoes, leaf lettuce, fresh hand-cut fries 12.75

BUTTERMILK FRIED CHICKEN SANDWICH

Smoked jalapeno-honey mayo, pickles, red cabbage slaw, fresh hand-cut fries 16.50

SEASONS' B.L.T.

Hill's applewood smoked bacon from Pendleton Oregon, vine-ripened tomatoes, leaf lettuce, mayo, artisan bread, fresh hand-cut fries 12.50

EXTRAORDINARY GRILLED CHEESE

Artisan bread, herb parmesan grilled, broiled cheddar cream cheese, tomato basil dip, fresh hand-cut fries 14.50

Sub yam fries or a side salad for hand-cut fries 2 | French onion soup 2.50

Sliders

5.50 each or a trio for 15

Blue Crab, jalapeno corn relish, tartar

Kobe Beef, caramelized onion tarter, Hill's bacon, Tillamook cheddar
New York Steak, creamy horseradish sauce, Gouda, savoy blend, tomato

Specialties

STEAK OF THE MOMENT

Chargrilled choice steak, roasted garlic mashed potatoes, seasonal fresh vegetables °GF

*Price and cut vary on availability | *See server

Add four grilled shrimp 6.50 | or scallops 8.50 | or ½ lb. of crab 12

WILD SEASONAL SALMON

White Cane Fisheries finest pan-seared wild salmon from Bristol Bay, lemon basil butter, winter hash °GF 25

BUTTERMILK CHICKEN

Hand-breaded, green chili pan gravy, roasted Anaheim peppers, seasonal fresh vegetables, cheddar scallion biscuits, smashed potatoes 21.50

STREET TACOS

Blackened Fish - taco slaw, pineapple-mango salsa, Sriracha aioli

Chicken - taco slaw, roasted chicken sauce, pico, Sriracha aioli

Steak - taco slaw, cucumber kimchi, pico, Sriracha aioli 18.50

FISH & CHIPS

Ale battered cod, fresh hand-cut fries, delicious with malt vinegar! 15 | 18

CHICKEN QUESADILLA

Grilled chicken, large flour tortilla, cheddar and jack cheese, roasted green chilies, Seasons' pico, sour cream 15

SEASONS' MUSHROOM RISOTTO

Seasonal selection of forest mushrooms, garlic, onions, vegetable broth, parmesan, arugula pistachio gremolata, Romanesco cauliflower °GF 24.50

Add four grilled shrimp 6.50 | or scallops 8.50

*Note: °GF denotes that the dish is or can be prepared gluten free, simply ask your server

The Wines

Pinot Noir

Erath "Resplendent" - Willamette Valley, OR	11/40
Elouan - Willamette Valley, OR	44
Migration - Russian River Valley, CA	66

Merlot

Gnarly Head - Lodi, CA	7/24
The Velvet Devil - Walla Walla, WA	32
Krestal - Yakima Valley, WA	40
Januik Winery - Columbia Valley, WA	46

Cabernet Sauvignon

The Jack - Columbia Valley, WA	9/32
Browne "Heritage" - Columbia Valley, WA	36
Intrinsic - Columbia Valley, WA	40
Juggernaut Hillside Cab - Clarksville, CA	12/44
Justin - Paso Robles, CA	48
Amavi - Walla Walla, WA	54
Pepperbridge - Walla Walla, WA	90
Joseph Phelps - Napa, CA	120

Blends

Kiona - Cuvee - Columbia Valley, WA	9/32
Colters Creek - Lewis and Clark Valley, ID	40
Diora Three Crowns - Syrah - San Bernabe, CA	54
Orin Swift "The Prisoner" - Napa Valley, CA	80

Other Reds

Elsa Bianchi - Malbec - Mendoza, Argentina	8/28
Plunger Head - Zinfandel - Lodi, CA	8/28
Mourvedre - CDA Cellars - Columbia Valley, WA	36
Salentien - Malbec - Mendoza, Argentina	40
Dunham - Trutina - Walla Walla, WA	46
Storybook - Zinfandel - Napa Valley, CA	50

The Bubbles

Jacques Reynard - Brut Split - Woodbridge, CA	6
Fili - Prosecco - Split - Veneto, Italy	8
Acinum - Prosecco - Veneto, Italy	28
Nicolas Fueillatte - Brut Reserve - Champagne, France	48
Veuve Clicquot - Reims, France	75

Sauvignon Blanc

Better Half - Marlborough, New Zealand	9/32
Whitehaven - Marlborough, New Zealand	38
Duckhorn - Napa Valley, CA	48

Chardonnay

J Lohr - Riverstone, CA	8/28
Kendall Jackson Avant - Santa Rosa, CA	9/32
Browne "Heritage" - Columbia Valley, WA	36
Duckhorn - Napa Valley, CA	48
Rombauer - Napa Valley, CA	75

Pinot Gris/Grigio

Milbrandt - Columbia Valley - WA	8/28
Maso Canali - Trentino, Italy	36

Riesling

Chateau St Michelle - Columbia Valley, WA	7/24
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Other Whites

Ruffino - Moscato d' Asti - Asti, Italy	8/28
Cipreseto - Rose - Tuscany, Italy	9/32
Meiomi - Rose - Coastal California	40

Ports

Fonseca Porto Tawny Port - Product of Portugal	7
Trentadue Chocolate Amore - Coastal California	7