LUNCH

SNACKS + SMALL PLATES

SEASONAL SOUP *gf, d, v* 14
yukon potato & leek soup | chive oil | crispy potato chips

ARTISAN OLIVE BREAD 13
rosemary honey butter vg

RICOTTA CROSTINO *vg* 13
caramelized agave | rosemary | lemon | grilled sourdough

ITALIAN FLATBREAD *vg* 23
fontina | artichoke | olive | spinach

SHRIMP COCKTAIL *gf* 29
traditional cocktail sauce | sauce remoulade | lemon

SALADS + BOWL

ADD shrimp 15 | salmon 19 | chicken 13 | avocado 6

HARVEST BEET BURRATA SALAD *v* 21
yellow beets | cucumber | shaved fennel | bibb lettuce spinach | balsamic vinaigrette

LITTLE GEM CAESAR 19
fried capers | garlic streusel | anchovy lemon dressing

COBB SALAD *gf* 28
iceberg lettuce | tomato | bacon | grilled chicken | avocado egg | green onion | ranch dressing | blue cheese

BERRIES & BUBBLES

Your choice of bubbles, served by the bottle, with an assortment of fresh berries, fruit purées and fruit juices



SCARPETTA 68
prosecco | brut | italy

CLICQOUT 147
champagne | brut | france



HANDHELDS *includes side of fries or side salad*

(+4 for parmesan ranch or truffle fries)

GRILLED FISH TACOS* *gf* 25
cumin & smoked paprika rubbed wahoo
pineapple jalapeño slaw | lime crema

GRILLED CHICKEN SANDWICH* 26
achiote chicken breast | chipotle aioli | pepper relish
swiss cheese | avocado | brioche bun

TURKEY BLTA *d* 25
crispy bacon | gem lettuce | vine-ripened tomato
avocado | lemon aioli | sourdough

VEGAN PITA WRAP *pb, v, df* 23
hummus | tomato | cucumber | pickled onion | arugula
artichoke hearts | meyer lemon vinaigrette

AVIARA WAGYU CHEESEBURGER* 31
cheddar & muenster cheese | lettuce | tomato | red onion
dill pickle | seasons sauce | brioche bun

SALMON FILLET SANDWICH* 29
seasoned salmon | remoulade | butterhead lettuce | onion pickle | brioche bread

PLATES

STEAK FRITTES* 39
prime 6oz flat iron | chimichurri | frisee salad | duck fat fries

SEARED HALIBUT* *gf* 36
broccolini | crispy potatoes | tomato gastrique

BUTTERNUT SQUASH RAVIOLI *v* 33
porcini coconut cream | foraged mushrooms | spinach

SIDES

FRENCH FRIES
potato or yam 9

TRUFFLE FRIES
parmesan | fine herbs 13

PARMESAN RANCH FRIES
fresh herbs 13

CRISPY SMASHED MARBLE POTATOES
15

BRUSSEL SPROUTS
orange chili | olive oil 15

MUSHROOM MEDLEY
miso butter 15

pb plant based | d dairy free | v vegetarian | gf gluten free

Balance by Four Seasons: a nutrition-forward program centered around fresh, real ingredients and a mindful connection to seasonal produce.

Our menu offers only locally sourced or sustainably certified fish, cage free eggs and sustainably sourced coffee and teas.

$6 Split Plate Charge for All Entrees

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SEASONS
RESTAURANT