



Specialty Menus

Valid: March 5, 2024

We have four specialty menus available every day which includes: Gluten Sensitive, Vegetarian, Vegan and Lactose/Dairy Sensitive. Because all of our dishes are prepared-to-order, our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item is completely free of allergens. Specialty Menus vary by location. Please consult with the location you will be dining at for available options.

If you have any questions about this information, please contact guest relations: 1-407-245-4052

SPECIALTY MENU



GLUTEN-SENSITIVE

made without gluten-containing ingredients.

FLATBREADS *(request all with gluten-sensitive flatbread)*

PESTO CHICKEN AND FRESH MOZZARELLA
balsamic cipollini onions, wood-grilled red peppers, arugula

ROASTED TOMATO
mozzarella, Parmesan, basil

ALL-NATURAL PEPPERONI
roasted tomato, mozzarella, Parmesan, basil

PHILLY CHEESESTEAK
beef tenderloin, cipollini onions, wood-grilled red peppers, provolone cheese sauce

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS
celery hearts, radishes, brick-oven bread, green olives
(request gluten-sensitive crisps)

AHI TUNA TARTARE*
handline tuna, wasabi-avocado mousse, tropical salsa
(request gluten-sensitive crisps)

SOUPS

ASPARAGUS
(request without bread)

POTATO LEEK
crispy applewood bacon, chives *(request without crackers)*

SALADS

SPINACH AND STRAWBERRY
spring strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette

ROMAINE CAESAR *(request without croutons)*

FIELD GREENS
organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

ENTRÉE SALADS

WOOD-GRILLED TENDERLOIN*
baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette

SESAME-GRILLED SALMON*
organic greens, mango, jicama, lemongrass sauce, wood-grilled red peppers, toasted sesame dressing

MAY WE SUGGEST...

CARAMELIZED GRILLED SEA SCALLOPS
roasted asparagus, mascarpone risotto

CEDAR PLANK-ROASTED SALMON*
Norwegian salmon, French green beans, marble potatoes, dill-mustard sauce

WOOD-GRILLED KONA-CRUSTED LAMB LOIN*
roasted asparagus, Yukon mash, herb butter

FILET MIGNON* AND MAINE LOBSTER TAIL
roasted asparagus, marble potatoes, herb butter

ENTRÉES

ROTISSERIE HALF CHICKEN
French green beans with roasted tomatoes, wild rice pilaf, grilled lemon-honey glaze

WOOD-GRILLED SHRIMP AND GRITS
chorizo, bacon, tomatoes, stone-ground grits

WOOD-GRILLED DRY-RUBBED PORK CHOP*
braised red cabbage, grilled lemon-honey glaze, golden raisins

WOOD-GRILLED BONELESS RAINBOW TROUT
roasted asparagus, marble potatoes, dill-mustard sauce

WOOD-GRILLED FILET MIGNON*
roasted mushrooms, roasted asparagus, Yukon mash, red wine sauce

LUNCH FEATURES

MAHI MAHI TACOS
pico de gallo, avocado-lime crema *(request lettuce cups and green salad)*

WOOD-GRILLED STEAK TACOS*
beef tenderloin, pico de gallo, avocado-lime crema *(request lettuce cups and green salad)*

NAKED CHEESEBURGER*
grass-fed beef, provolone cheese sauce, organic greens salad, white balsamic vinaigrette

ENTRÉE ACCOMPANIMENTS

LEMON GRILLED SHRIMP SKEWER

WOOD-GRILLED MAINE LOBSTER TAIL

CARAMELIZED GRILLED SEA SCALLOPS

FOR THE TABLE

LOADED POTATO SKILLET
LEMON-PARSLEY MARBLE POTATOES
KOREAN BBQ BABY CARROTS

STEAMED LEAF SPINACH
TRUFFLED RISOTTO
YUKON MASHED POTATOES

DESSERTS

FRESH FRUIT
RASPBERRY CHOCOLATE CHIP CANNOLI *(request without cannoli shell)*

VEGETARIAN

made without meat, stock or gelatin from an animal, but may include dairy and/or eggs.

FLATBREADS

ROASTED TOMATO
mozzarella, Parmesan, basil

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS
celery hearts, radishes, brick-oven bread, green olives

AVOCADO TOAST
wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic

SOUPS

ASPARAGUS

POTATO LEEK
crispy applewood bacon, chives *(request without bacon)*

SALADS

SPINACH AND STRAWBERRY
spring strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette
(request without Gorgonzola)

FIELD GREENS
organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

ENTRÉES

BRICK-OVEN SEASONAL GNOCCHI
blistered marinated tomatoes, pesto, mozzarella, herb salad *(request without pesto)*

VEGETABLES AND PASTA
sautéed with garlic and tomato-basil sauce, Parmesan

FOR THE TABLE

MAC 'N' CHEESE
LEMON-PARSLEY MARBLE POTATOES
YUKON MASHED POTATOES
STEAMED LEAF SPINACH
KOREAN BBQ BABY CARROTS
LOADED POTATO SKILLET
(request without bacon)

DESSERTS

FRESH FRUIT
RASPBERRY CHOCOLATE CHIP CANNOLI
KEY LIME PIE
OATMEAL COOKIE CREAM PIE
TURTLE CHEESECAKE
CARROT CAKE

LACTOSE/DAIRY-SENSITIVE

excludes all milk, dairy or lactose

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

celery hearts, radishes, brick-oven bread, green olives

AVOCADO TOAST

wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic

SALADS

SPINACH AND STRAWBERRY

warm spring strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette
(request without Gorgonzola)

FIELD GREENS

organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette

ENTRÉE SALADS

WOOD-GRILLED TENDERLOIN*

baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (request without Gorgonzola)

SESAME-GRILLED SALMON*

organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing

MAUI TUNA CRUNCH*

seared handline tuna, organic greens, mango, almonds, toasted sesame dressing

MAY WE SUGGEST...

BRICK-OVEN ROASTED CHILEAN SEA BASS

roasted mushrooms, wild rice pilaf, snow peas, ginger-sesame glaze

CEDAR PLANK-ROASTED SALMON*

Norwegian salmon, French green beans, marble potatoes, dill-mustard sauce
(request without dill-mustard sauce)

VEGAN

made without animal meat or any animal by-products, including honey.

FLATBREADS (request without cheese)

ROASTED TOMATO

mozzarella, Parmesan, basil

STARTERS

GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS

celery hearts, radishes, brick-oven bread, green olives

AVOCADO TOAST

wood-grilled sourdough, toybox tomatoes, sliced chives, 15-year aged balsamic

SALADS

SPINACH AND STRAWBERRY

warm spring strawberries, toasted almonds, Gorgonzola, white balsamic vinaigrette
(request oil & vinegar and without Gorgonzola and white balsamic vinaigrette)

FIELD GREENS

organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette
(request oil and vinegar)

DUE TO SEASONALITY OF OUR MENU, ITEMS MAY BE SUBJECT TO CHANGE.

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

THE RESTAURANT IS NOT AN ALLERGEN-FREE ENVIRONMENT. SEASONS 52 MAKES EVERY EFFORT TO PROVIDE COMPLETE AND CURRENT CONTENT INFORMATION; HOWEVER, DUE TO THE HANDCRAFTED NATURE OF OUR MENU ITEMS AND VARIATIONS IN VENDOR SUPPLIED INGREDIENTS, WE CANNOT MAKE A GUARANTEE REGARDING THE ALLERGEN CONTENT OF ANY MENU ITEM. GUESTS WITH A SPECIAL FOOD SENSITIVITY OR DIETARY NEED SHOULD NOT RELY SOLELY ON THIS INFORMATION AS THE BASIS FOR DECIDING WHETHER TO CONSUME A PARTICULAR MENU ITEM AND ARE INDIVIDUALLY RESPONSIBLE FOR ENSURING THAT ANY SUCH MENU ITEM MEETS THEIR INDIVIDUAL DIETARY REQUIREMENTS.

ENTRÉES

ROTISSERIE HALF CHICKEN

French green beans with roasted tomatoes, wild rice pilaf, grilled lemon-honey glaze

WOOD-GRILLED BONELESS RAINBOW TROUT

roasted asparagus, marble potatoes, dill-mustard sauce
(request without dill-mustard sauce)

BRICK-OVEN SEASONAL GNOCCHI

blistered marinated tomatoes, pesto, mozzarella, herb salad
(request without mozzarella and pesto)

WOOD-GRILLED FILET MIGNON*

roasted mushrooms, roasted asparagus, Yukon mash, red wine sauce
(request without Yukon mash, request with marble potatoes)

LUNCH FEATURES

NAKED CHEESEBURGER*

grass-fed beef, provolone cheese sauce, organic greens salad, white balsamic vinaigrette (request without provolone cheese sauce)

ENTRÉE ACCOMPANIMENTS

LEMON GRILLED SHRIMP SKEWER

WOOD-GRILLED MAINE LOBSTER TAIL
CAMELIZED GRILLED SEA SCALLOPS

FOR THE TABLE

LEMON-PARSLEY MARBLE POTATOES

STEAMED LEAF SPINACH

KOREAN BBQ BABY CARROTS

LOADED POTATO SKILLET

(request without provolone cheese sauce)

DESSERTS

FRESH FRUIT

OATMEAL COOKIE CREAM PIE

ENTRÉES

BRICK-OVEN SEASONAL GNOCCHI

blistered marinated tomatoes, pesto, mozzarella, herb salad
(request without mozzarella and pesto)

VEGETABLES AND PASTA

sautéed with garlic and tomato-basil sauce, Parmesan
(request without Parmesan)

FOR THE TABLE

LEMON-PARSLEY MARBLE POTATOES

CHIPOTLE MARBLE POTATOES

STEAMED LEAF SPINACH

DESSERTS

FRESH FRUIT

OATMEAL COOKIE CREAM PIE