



SEASONS

• PUBLIC HOUSE •

MENU



APPETIZERS



STEAMER CLAMS

12

1 lb. clams, sautéed with leeks, garlic, white wine, butter, lemon juice and red pepper flakes. Served with garlic toast points.

PORTUGUESE MUSSELS

12

1 lb. blue mussels, sautéed with chorizo, onions and peppers in a light tomato broth. Served with garlic toast points.

CRISPY CALIMARI

10

Garlic sauce, sweet chili and dikon radish slaw.

GARLIC ROMANO FRIES

9

House fries, tossed with roasted garlic oil, grated Romano and a side of ranch.

LOADED GORGONZOLA FRIES

11

Waffle cut fries with bacon and Gorgonzola, drizzled with a rich blue cheese sauce.

WHITE CHEDDAR CHEESE CURDS

9

Ale battered and served with marinara and ranch.

TEMPURA ASPARAGUS

10

Crispy tempura-fried asparagus, with spring greens, lemon garlic aioli, balsamic reduction and feta cheese.

BRUSCHETTA

11

Heirloom tomatoes, fresh mozzarella, grilled rosemary ciabatta, finished with a honey balsamic reduction.

VIETNAMESE LETTUCE WRAPS

10

Wok-fried pork and chicken blended with cilantro, water chestnuts, garlic and ginger. Served with sweet chili and soy-ginger sauces.

STUFFED POTATO SKINS

9

Idaho potatoes crispy-fried, topped with a cheddar and Jack blend, bacon, artichoke hearts. Served with sour cream and house pico de gallo.

SMOKED CHICKEN QUESADILLA

10

Stuffed with house-smoked chicken, peppers, onions, Jack and cheddar cheeses. Served with house salsa and sour cream.

MOSCOW NACHO

10

Corn tortilla chips, taco seasoned ground beef, cheddar and Jack cheese sauce, pico de gallo, house salsa and sour cream.



CHEF'S SOUP OF THE DAY

Made Fresh Daily

Cup 3 | Bowl 5

FRENCH ONION SOUP 6

Toasted Rosemary Ciabatta and Gruyere cheese

BURGERS & HANDHELDS

Any handheld can be served gluten-free substituted as a lettuce wrap. **Add 1**



1516 BURGER

Half pound, hand-pressed Angus beef patty on a toasted brioche bun, with garlic dill pickles, sweet onions, sliced tomato and Season's aioli.

Add cheese or mushroom 1

Add bacon 2

ALPINE ELK BURGER

Locally sourced from Alpine Elk Ranch, charbroiled and topped with Cougar Gold cheese sauce. Served on a toasted brioche bun, with lettuce, tomato and onion.

VEGETARIAN BEYOND BURGER

100% plant based and soy free, char-grilled, served with lettuce, tomato, onion, garlic dill pickle, mayo and on a toasted brioche bun.

SMOKED GOUDA RIBEYE PHILLY

Shaved ribeye roast, caramelized onions, peppers, house Chardonnay cream sauce, smoked Gouda, and mozzarella, finished with horseradish aioli.

PRIME RIB AU JUS

Tender beef with Provolone cheese, horseradish aioli and caramelized onions. Served on a toasted hoagie bun.

13 SMOKEHOUSE REUBEN 13

Smoked brisket, piled on toasted rye bread with Swiss cheese, coleslaw and roasted tomato aioli.

TURKEY CLUB CROISSANT 12

Tender sliced turkey breast with smoked bacon, avocado, lettuce, tomato and mayo. Served on a fresh croissant.

15 GRILLED CHICKEN CALIFORNIA CLUB 12

Grilled chicken breast, cheddar, bacon, avocado, iceberg lettuce, tomato and mayo, on a toasted kaiser bun.

13 CRAB MELT 14

Red deep sea crab, in a harmonious blend of cheese and seasonings. Served on a toasted sourdough baguette, with cheddar cheese, sliced tomato and avocado.

14 GRILLED MEATLOAF SANDWICH 12

Grilled and topped with Gorgonzola, and spiked red onions. Finished with a rich demi-glace and served on a toasted hoagie.

SPECIALTY ENTRÉES & PASTAS

Pasta can be served gluten-free. **Add 2**

ALE BATTERED FISH & CHIPS 14

Crispy ale-battered cod served with golden fries and coleslaw.

TIGER PRAWN SCAMPI 16

Prawns sautéed with onions, garlic, capers and tomatoes, in a white wine-lemon butter sauce. Served over angel hair pasta, with a side of seasonal vegetables and garlic crostini.

CEDAR GRILLED GULF PRAWNS 22

Seven jumbo prawns grilled on a cedar plank, finished with a smoked tomato butter sauce. Served with wild rice pilaf and garlic green beans.

CHAR-GRILLED ATLANTIC SALMON 18

Served with a caramelized onion glaze, wild rice pilaf and garlic green beans

LOBSTER MAC & CHEESE 16

Choose one preparation: Jalapeno & Bacon or Classic White Crème Sauce

Sautéed lobster meat, tossed with our house Chardonnay cream sauce, Gruyere cheese, and Cavatappi pasta, broiled with bread crumbs, served with garlic sourdough toast.

SEAFOOD ALFREDO 19

Shrimp, scallops, Alaskan cod and clams simmered in our Chardonnay cream sauce, with fresh basil and sun-dried tomatoes on fettucine noodles. Served with toasted garlic bread.

SMOKED CHICKEN PENNE 14

House-smoked chicken with garlic, onions and portabella mushrooms. Penne pasta tossed with white cheddar cheese sauce and garlic crostini.



TOMATO BASIL CAPPELLINI 13

Roma tomatoes, garlic, sweet onion, fresh basil, in a light lemon-vegetable stock. Served with garlic toast points.

SIRLOIN & BLUE 16

Grilled sirloin, cooked to your specifications then served atop sautéed onions, garlic, and broccoli. Fettucine pasta tossed in a Chardonnay cream sauce with blue cheese. Finished with balsamic syrup and garlic crostini.

GRILLED PORTABELLA NEAPOLEAN 13

Marinated and grilled portabella mushroom, with wilted spinach, roasted red bell peppers, and goat cheese, oven roasted. Served with garlic green beans.

CHICKEN MARSALA 16

Pan-seared French cut chicken breast, with mushroom marsala sauce, over wild mushroom raviolis. Served with garlic green beans.

CHICKEN FRIED STEAK 15

Hand breaded, served with Yukon mashed potatoes, seasonal vegetables and country gravy.

STEAKS & CHOPS

All our beef is western hard corn-fed cattle, served with Yukon mashed potatoes, garlic green beans, and beer battered onion rings.

BASEBALL CUT SIRLOIN

8 oz., center cut, charbroiled.

RIBEYE STEAK

12 oz., center cut, charbroiled.

NEW YORK STRIP

12 oz., thick cut, charbroiled.

PORTERHOUSE

16 oz., the best of both worlds, tenderloin and New York striploin, charbroiled.

24

27

25

32

BONE-IN RIBEYE

The Spencer steak 16 oz. hand cut, bone-in, charbroiled.

COWBOY SURF & TURF

12 oz., house marinated ranch cut. Served with panko breaded shrimp.

BROILED CHICKEN CHOP

10 oz., cast iron roasted with whole-grain honey mustard. Served with Yukon mashed potatoes and garlic green beans.

34

22

16



STEAK ENHANCERS

Delicious additions to your steak or chop.

Shrimp Skewer 3

Broiled Blue Cheese Sauce 2.5

Smothered, Caramelized Onions and Mushrooms 2.5

Blackened 2

SIGNATURE SALADS

HOUSE OR CAESAR SALAD

4

SPRING CHICKEN SALAD GF

Organic spring greens and kale medley served with grilled chicken, raisins, caramelized walnuts, matchstick apples, blue cheese and citrus vinaigrette.

12

MEDITERRANEAN CHICKEN SALAD

Grilled chicken breast, arcadian greens, creamy balsamic, garbanzo beans, kalamata olives, feta, red onions, cucumber, grape tomatoes and toasted pita.

12

CRAB LOUIE GF

Crisp romaine lettuce and crab tossed with house Louie dressing, topped with hard-cooked egg, poached asparagus tips, avocado, cucumber and grape tomatoes.

13

Add bay shrimp 3

CLASSIC CHICKEN CAESAR

Grilled chicken breast, hearts of romaine, shaved Parmesan, house Caesar and croutons.

10

CHEF'S SALAD

Romaine hearts, topped with sliced turkey, grape tomatoes, cucumbers, hard cooked egg, provolone cheese, diced bacon, topped with avocado, served with your choice of dressing.

12

MAIFUN SALAD GF

Lettuce, napa cabbage, bay shrimp, marinated chicken, cilantro, pepperoncini, red bell peppers, our maifun dressing and crispy rice noodles.

13

SANTA FE QUINOA BOWL

Red quinoa, black beans, grape tomato, toasted corn, manchego cheese, cilantro, lime, avocado, served over Arcadian greens, crispy tortilla strips and Santa Fe dressing.

12

DESSERTS



CAST IRON CHOCOLATE CHIP COOKIE

Jumbo chocolate chip cookie, served in a hot skillet, topped with Tillamook vanilla ice cream, whipped cream and chocolate sauce.

GRANDMA'S CARROT CAKE

Decadent cake, layered with a rich cinnamon cream cheese frosting and toasted pecans.

GLUTEN-FREE CHOCOLATE TORTE

A rich chocolate indulgence, drizzled with raspberry sauce, served with sliced strawberries and whipped cream.

HUCKLEBERRY COBBLER

Local huckleberries, buttery roasted cobbler

5 topping and Tillamook vanilla ice cream.

CREAM CHEESE MOLTEN BUTTER CAKE

Custard served with Tillamook vanilla ice cream, huckleberry sauce and orange marmalade.

6

LIMONCELLO CRÈME BRÛLÉE

Delicious baked custard with vanilla bean and a caramelized sugar crust.

6

CHOCOLATE FUDGE CAKE

Served warm, layers of rich chocolate cake and chocolate ganache, served with Tillamook vanilla ice cream!

6

6

5

6



BEVERAGES

FRESH BREWED COFFEE

2.⁸⁹

HOT OR ICED TEA

2.⁸⁹

HOT CHOCOLATE

2.⁸⁹

MILK

2.⁸⁹

SODA

2.⁸⁹