

DINNER



SMALL PLATES

- BUFFALO CHICKEN NACHOS..... 9
Fresh Potato Chips Smothered in House-made Chicken Wing Dip, Bleu Cheese Cream Sauce, Frank's Drizzle and Green Onions
- SEASONS TAVERN CHILI CASSOLETTE..... 8
Served with Crackers and Breads
- CHEF JT'S WINGS..... 6
Five Jumbo Fresh Wings – Mild, Medium, Hot or XXX
- CRISPY CALAMARI..... 12
With House Marinara and Cocktail Sauce
- MINI QUESADILLA..... 8
Seasoned Grilled Chicken with Cheddar Jack Cheese in a Grilled Tortilla and Served with Sour Cream, Guacamole and Salsa
- CORN and BLACK BEAN FRITTERS..... 7
Served with Maple Butter and Sour Cream
- CHARCUTERIE BOARD..... 16
New York State Cheeses, Olives, Almonds, Figs, Sopressa, Local Honey, Grain Mustard and Artisan Bread
- GRILLED SEASONAL VEGETABLE PLATTER..... 7
Market Fresh Marinated Grilled Vegetables with Hummus and French Baguettes
- SEARED PORK BELLY SLIDERS.. 7
Two crispy sliders served with Apple Slaw
- JUMBO SOFT PRETZEL..... 7
Pretzel Sticks Served with IPA Beer Cheese
- TRUFFLE OIL GARLIC FRIES..... 7
- CRISPY BRUSSEL SPROUTS..... 7
Served with Sriracha Aioli

DESSERTS

- DOUBLETREE COOKIES AND MILK..... 5
- GERMAN CHOCOLATE CAKE..... 7
Moist cake coated with ganache and topped with a coconut pecan frosting
- NEW YORK STYLE CHEESECAKE..... 6
Choice of Strawberry, Hot Fudge or Caramel
- CARROT CAKE..... 7
Spice Cake with Carrots, Pineapple, Chopped Walnuts Covered with a Rich Cream Cheese Icing
- CHOCOLATE MOUSSE BOMB..... 7
Chocolate Cake with Chocolate Mousse Filling Coated with Chocolate Ganache
- PUMPKIN CHEESECAKE..... 7
A Combination of Two Classics - Pumpkin Pie and New York Cheesecake
- FLOURLESS CHOCOLATE CAKE.. 6
Rich Four Chocolate Blend Cake Finished with a Ganache Topping. Gluten Free
- APPLE CRISP ala MODE..... 6
Warm Apple Crisp Topped with Premium Vanilla Ice Cream

SOUPS & SALADS

- CHEF STONE'S SOUP..... 4
- SEASONS TAVERN CHOWDER.... 5
- THREE CHEESE FRENCH ONION.. 6
- SPICED RUBBED SALMON..... 16
Fillet Seasoned with our Special Blend of Spices Served on a Bed of Greens and Julienne Vegetables with a Light Honey Mustard Dressing
- CHICKEN CAESAR..... 13
Chilled Baby Romaine Leaves, Garlic Crostini, Shaved Romano Cheese, Fried Capers and topped with Grilled Chicken and Caesar Dressing
- YOU CAN'T BEET THAT..... 13
Roasted Beets, Orange Segments, Spiced Pecans and Goat Cheese on Arugula Greens with Balsamic Vinaigrette

ROASTED HARVEST

- FRUIT SALAD..... 13
Mixed Greens Topped with Spiced and Roasted Mangos, Peaches, Pears and Grapes. Topped with Toasted Almonds and an Organic Lemon Vinaigrette

ARTISAN PIES

- MARGHERITA..... 12
Plum Tomatoes, Fresh Mozzarella, Roasted Garlic and Basil
- MEAT LOVERS 14
Gianelli Sausage, Pepperoni, Smoked Ham and Crispy Bacon
- CARAMELIZED BRUSSEL SPROUTS..... 13
With Mozzarella, Pecorino, Chili Flakes, Garlic and Fresh Herbs
- FOUR CHEESE 12
Mozzarella, Pecorino, Parmesan and Romano
- CREATE IT..... 11
CHOOSE FROM:
Fresh Toppings of Mushrooms, Onions, Peppers, Black Olives or Arugula for \$1.00 Each
Gianelli Italian Sausage, Bacon, Grilled Chicken, Pepperoni or Smoked Ham for \$2.00 Each

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk for foodborne illness
A gratuity of 18% will automatically be added to parties of 6 or more

SANDWICHES & BURGERS

- SEASONS TAVERN CHICKEN CLUB..... 13
Grilled Chicken with Bacon, Swiss, Arugula and Mostarda on a Ciabatta Roll
- CLASSIC TURKEY CLUB..... 12
Turkey, Lettuce, Bacon and Tomato with Mayo on Toasted Panini Bread
- CRISPY CHICKEN WRAP..... 12
Chicken Strips with Lettuce, Tomato, Bacon, Mayo and Cheddar Jack
- SALT CITY BURGER..... 13
6 oz. Fresh Ground Chuck Grilled to Order with Cheese, Lettuce Tomato and Onion on a Toasted Brioche Roll. Add Your Favorite Toppings for \$1.00 Each: Bacon, Avocado, Fried Egg, Jalapenos or Sautéed Mushrooms
- SEASONS TAVERN BURGER..... 14
8 oz. Fresh Ground Blend of Beef Short Rib, Chuck and Sirloin, Onions, Peppers and Cheese Curds Grilled and Topped with Cheddar on a Toasted Ciabatta Roll
- TURKEY BURGER..... 14
Served with Lettuce, Tomato, Onion, Cheddar Cheese and Avocado

MAIN PLATES

- SEASONS TAVERN IPA MAC N CHEESE..... 15
Syracuse Pale Ale blended with Sharp New York State Cheddar
- AHI - TUNA 24
Sesame Crusted and Seared Rare, with Jasmine Rice, Wasabi, Soy and Grilled Asparagus
- BRAISED SHORT RIB..... 25
Served with Roasted Fingerling Sweet Potatoes and Sauteed Vegetable
- FRESH COD FISH & CHIPS 19
Sweet Potato or Sidewinder Fries, House Tartar and Malt Vinegar
- BONE IN PORK CHOP..... 24
Grilled Chop Served with Roasted Root Vegetables and Apple Corn Stuffing and Topped with a Balsamic Infused Reduction
- HERB ROASTED CHICKEN..... 22
Red Pepper Cream Sauce with Roasted Brussel Sprouts and Mashed Potatoes
- ANGUS RESERVE NEW YORK STRIP..... 29
Topped with Parmesan Peppercorn Butter served with Sidewinder Fries and Grilled Vegetables
- SEARED SALMON..... 23
House Rubbed and Served with Cauliflower Mash, Sauteed Vegetable and Sweet Mustard Glaze
- CHICKEN POT PIE..... 17
Creamy Chicken and Vegetable Filling Topped with Puff Pastry

DINNER



COCKTAILS

GINGER OLD FASHIONED..... 10
 Maker's Mark Bourbon, Domaine de Canton
 Ginger Liqueur, black cherries and a dash of
 Angostura Bitters

POM COLLINS..... 6.5
 Tanqueray Gin, PAMA Liqueur, and fresh
 lemon juice topped with club soda

COUTURE COSMO..... 9
 Ketel One Citroen Vodka, Chambord Black
 Raspberry Liqueur, Finest Call Bar Syrup, fresh
 lemon juice and blueberries

DAIQUIRI ROYALE..... 8
 Bacardi Superior Rum, Cointreau Orange
 Liqueur, fresh lime juice and Chambord Black
 Raspberry Liqueur

CHOCOLATE MARTINI..... 9
 Milagro Añejo Tequila, Kahlúa, chocolate
 syrup, half and half and a dash of cinnamon

DIRTY MARY..... 7.5
 Ketel One Vodka, Finest Call Loaded Bloody
 Mary, olive juice and fresh lime juice

NEW YORK SOUR..... 7
 Jack Daniel's Tennessee Whiskey, fresh lemon
 juice and orange bitters topped with red wine

VOODOO DOLL..... 8
 Malibu Coconut Rum, Kahlúa Coffee Liqueur,
 DeKuyper White Crème de Cacao and cream

GIN GIN FIZZ..... 7
 Beefeater Gin, Domaine de Canton Ginger
 Liqueur and fresh lime juice topped with
 ginger ale

EL PRESIDENTE..... 9
 Captain Morgan Original Spiced Rum,
 Cointreau Orange Liqueur, fresh orange juice
 and Finest Call Grenadine

LEMON FRESCA..... 9
 Sauza Hornitos Tequila, Finest Call
 Simple Syrup with fresh lemon juice
 and pressed mint

DRAFT BEER

SYRACUSE PALE ALE. 6.75 9
 Middle Ages Brewing Co – Syracuse NY
 Originally brewed to celebrate the 150th
 anniversary of the city of Syracuse. It is lightly
 hopped and extremely drinkable 5.0 ABV

OMMEGANG WITTE.....6.5 9
 Brewery Ommegang – Cooperstown NY
 Traditional Belgian style wheat ale brewed
 with sweet orange peel and coriander 5.2 ABV

**EAST COAST
 AMBER ALE..... 6.5 9**
 Empire Brewing Co – Syracuse NY
 East Coast Amber is clean and refined,
 with just the right balance of English Malt
 and American Hops. Not too sweet and
 not too bitter 5.6 ABV

FLOWER POWER..... 7.5 9.75
 Ithaca Beer Company – Ithaca NY
 Punchy and soothing with a big body
 and a finish that boasts pineapple
 and grapefruit 7.5 ABV

1911 HARD CIDER.....8.0 9.95
 Beak and Skiff- Lafayette, NY
 Enjoy the crisp, refreshing light taste of
 Original 1911 Hard Cider. Our unique
 fermentation process creates a clean cider
 that has a subtle hint of fresh apples with
 citrus overtones. This is the flavor that
 started it all. 5.5 ABV

BOTTLE BEER

Domestic

Budweiser..... 5
 Bud Light..... 5
 Coors Light..... 5
 Labatt Blue..... 5
 Labatt Blue Light..... 5
 Miller Lite..... 5
 Mich Ultra..... 5
 Yuengling..... 5

Import / Craft

Angry Orchard Cider..... 7
 Amstel Light..... 7
 Corona..... 7
 Corona Light..... 7
 Dogfish..... 8
 Guinness..... 8
 Heineken..... 7
 Heineken Light..... 7
 Sam Adams Lager..... 7
 Sam Adams Seasonal..... 7
 Stella Artois..... 7
 Middle Ages Beast Bitter..... 7
 Middle Ages Swallow Wit..... 7

WINE

Bottle

SPARKLING / CHAMPAGNE

La Marca DOC Prosecco 187ml..... 9
 La Marca DOC Prosecco 750ml..... 32
 Chandon Brut Classic 187 ml..... 10
 Yellow Tail Bubbles..... 28
 Moet and Chandon..... 89
 Dom Perrignon..... 290

WHITE

6 oz 9 oz Bottle

Canyon Road Chardonnay... 6 8.5 22.5
 Kendall-Jackson Chardonnay 12 17 45
 Cambria "Benchbreak" Chardonnay..... 60
 Hartford Court Chardonnay..... 70
 Canyon Road Pinot Grigio.... 6 8.5 22.5
 Benvolio Pinot Grigio..... 7 10 26.5
 Willankenzie Pinot Gris..... 45
 Barrymore Pinot Grigio..... 50
 La Crema Pinot Gris..... 58
 Dr Frank Semi Dry Riesling.. 11 15 40
 Carmel Road Riesling..... 9 13 34
 Canyon Road Sauvignon Blanc 6 8.5 22.5
 Murphy-Goode Sauv Blanc... 10 14 37.5
 Matanzas Creek Sauv Blanc..... 45
 Mirrasou Moscato..... 8 11.5 30

RED

6 oz 9 oz Bottle

Canyon Road Cabernet..... 6 8.5 22.5
 Silver Palm Cabernet..... 12 17 45.5
 Arrowood Cabernet..... 60
 StoneStreet Cabernet..... 80
 Freemark Abbey Cabernet..... 85
 Canyon Road Merlot..... 6 8.5 22.5
 Chateau St Jean Merlot..... 10 14 37.5
 Canyon Road Pinot Noir..... 7 10 26.5
 La Crema Pinot Noir 14 19 55
 Liberated Sidori Pinot Noir..... 45
 Sidori Pinot Noir..... 60
 Murphy Goode Red Blend... 9 13 34
 Don Miguel Gascon Malbec.. 9 13 34
 Tenuta di Arceno Chianti Classico..... 50
 Edmeades Zinfandel..... 50
 Penfolds Koonunga Hill Shiraz. 9 13 34