

# LUNCH



## 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

**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



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

## 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

## 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**  
with Lettuce, Tomato, Onion, Cheddar cheese and Avocado

### SEASONS TAVERN IPA

**MAC N CHEESE..... 15**  
Syracuse Pale Ale blended with Sharp New York State Cheddar

**FRESH COD FISH & CHIPS ..... 19**  
Sweet Potato or Sidewinder Fries, House Tartar and Malt Vinegar

## 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 CHEESE ..... 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

# LUNCH



## 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 & 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  
 Willakenzie 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  
 Sidori Pinot Noir..... 60  
 Liberated Pinot Noir..... 45  
 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

