

SEASON

SPRING 2024

STARTERS

Wagyu Sliders (3) mini burger, caramelized onions & sharp cheddar, king's hawaiian buns, alabama white sauce	19
Sicilian Caprese burrata, roasted peppers, basil, roasted eggplant, romano, arugula, pesto, balsamic...(gf,v)	24
Caesar Salad romaine hearts, reggiano, house made croutons & dressing	18
Dynamite Shrimp Tacos florida shrimp, purple cabbage, tomato, cilantro & sweet creamy thai sauce	24
Eggplant Parm breaded eggplant, ricotta, mozzarella & tomato sauce	23
Baked Calamari lemon bread crumb, extra virgin oil and baked not fried... dipping sauce	24
"Paulie's" Meatballs I'll never tell!!! and yes they're better than your nonna's	14
Nonna's Salad romaine, scallions, dill, feta, kalamata olives & baryuls vinaigrette...(gf,v)	19
Add to any Salad Grilled Colossal Shrimp(2) +\$24 Grilled Salmon +\$21 Grilled Chicken +\$19	

PASTA

Mezzi Rigatoni Bolognese meat sauce with tomatoes, pecorino, basil & a touch of cream	29
Spicy Chicken Sausage Pappardelle chicken sausage, porcini, spinach, sun dried tomatoes, calabrian chilis & feta	34
Shrimp Farfalle Fagioli white shrimp, giganti beans, tapenade, caramelized onion, cherry tomato, herbs & calabrian chili	36
Mezzi Rigatoni Burrata light vodka sauce, imported burrata & locatelli romano	34
***gluten free pasta +\$5	

SEA

Mediterranean Cod en Papillote yellow squash, cherry tomatoes, sliced lime, rosemary, shallots & cured olive	39
Grilled Marinated White Shrimp hummus, pistachio, heirloom tomato, kalamata olive, baby arugula, taralli & lemon vin...(gf)	39
*2 colossal shrimp	
Seared Organic Salmon lentil cake, roasted zucchini, yellow squash & tomato- pistachio basil pesto	38
Grilled Whole Branzino burnt broccoli & truffle honey-lemon vinaigrette...(gf)	48
*could have small bones	

LAND

8oz Prime Hanger Steak burnt brussels, artichokes & roasted fingerlings	49
10oz Seared Berkshire Pork Chop sautéed whiskey onions & apples, baby organic carrots & roasted sweet potatoes	39
Breaded or Grilled Chicken Parm mezz rigatoni marinara	29
The "Ephew" Burger 8oz of wagyu, sharp cheddar, caramelized onions, sliced kosher dill pickle, heirloom tomato, nueske's bacon, fried egg, black truffle aioli on a pretzel bun, crispy fries & onion rings	29

SIDES

Burnt Broccoli virgin oil, honey & meyer lemon (gf,v)	16
Truffle French Fries oklahoma white dipping sauce	17
Asparagus verjus pan sauce & pistachio (gf,v)	17
Tater Tots Burrata tater tots with house tomato and burrata	18
Sautéed Green Beans shallots & white wine...(gf,v)	17

DESSERT

Classic Tartufo I Pistachio Tartufo I Homemade Tiramisu I Chocolate Lava I Bread Pudding

\$14

**Consuming raw or undercooked, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any food allergies or special dietary requirements. *

ASK YOUR SERVER FOR A QUART OF SAUCE OR MEATBALLS TO GO
FOLLOW US ON FACEBOOK & INSTAGRAM @SEASON.GLENHEAD
EXECUTIVE CHEF/OWNER JOSEPH MARCHISOTTA