

SEASON

SPRING 2025



STARTERS

"Paulie's" Meatballs i'll never tell!!! and yes they're better than your nonna's	14
Spanakopita spinach, leeks, dill & feta & tzatziki (v)	16
BBQ Smoked Chicken & Mozzarella Egg Rolls (2) eggrolls, arugula salad & oklahoma white sauce	16
Nonna's Salad romaine, scallions, dill, feta, kalamata olives & red wine vinaigrette...(gf,v)	17
Shrimp & Bacon Jam Tacos crispy shrimp, bacon jam, shredded lettuce & creamy thai cucumber salad	17
Grilled Eggplant Rollatini eggplant, ricotta, mozzarella & tomato sauce (v,gf)	18
Fried Calamari tomato sauce	19
Caesar Salad romaine hearts, reggiano, house made croutons & dressing	18
Wagyu Sliders (3) mini burger, caramelized onions & sharp cheddar, king's hawaiian buns, truffle aioli	19
Add to any Salad Grilled Salmon +\$21 Grilled Shrimp+\$22 Grilled Chicken +\$19	

PASTA

Shrimp, baby spinach & Mezzi Rigatoni mezzi rigatoni, white shrimp & spinach romano cheese	26
Mezzi Rigatoni Burrata light vodka sauce, imported burrata & locatelli romano	28
Jumbo Square Truffle Ravioli wild mushroom & truffle ravioli, creamy truffle puree, imported truffle oil	34
Roman Spaghetti house marinara, grape tomatoes, plenty of romano cheese- add 2 meatballs +\$14	16
***gf pasta +\$5	

SEA

Spicy Shrimp Feta tomato 6 jumbo shrimp, pink feta tomato sauce	29
Whole Roasted Black Sea Bass burnt broccoli & truffle honey-lemon vinaigrette...(gf)	38
Seared Organic Salmon asparagus, tomato & black eyed pea moroccan couscous, herb aioli	35
Grilled Whole Branzino burnt broccoli & truffle honey-lemon vinaigrette...(gf)	36
* whole fish could have small bones	

LAND

Chicken Parm breaded chicken cutlet, mozzarella, tomato & pasta marinara	22
Double Smash Burger classic brioche, bacon jam, sharp cheddar, tobacco onions & fries, special sauce	22
Grilled Herb Marinated Chicken Paillard baby arugula, grape tomatoes & lemon honey vin	25
Steak Frites prime 10oz sirloin, caramelized onions & crispy truffle fries	49
Smoked Rohan Duck Breast vegetarian fried rice, sesame soy vin & pomegranate glaze	34
The "Ephew" Burger 8oz of wagyu, sharp cheddar, caramelized onions, kosher dill pickle, beefsteak	26
tomato, apple smoked bacon, fried egg, black truffle aioli, classic brioche bun, crispy fries & onion rings	

SIDES

Truffle Fries oklahoma white dipping sauce	12
Roasted Asparagus extra virgin oil, lemon juice (gf,v)	14
Greek Style Gigante beans	12
Burnt Broccoli virgin oil & garlic (gf,v)	14

DESSERT

Classic or Pistachio Tartufo | Traditional Tiramisu | 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