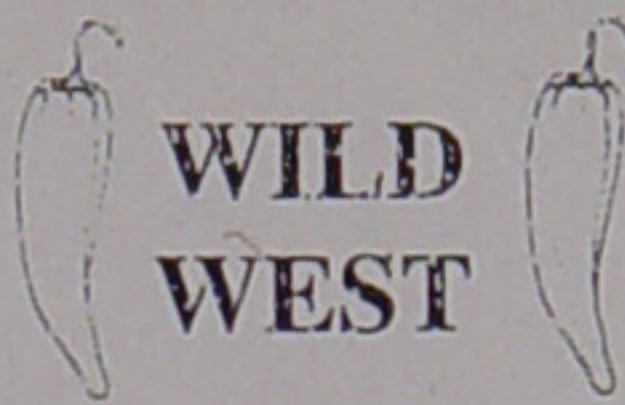


American Seasons

Dinner

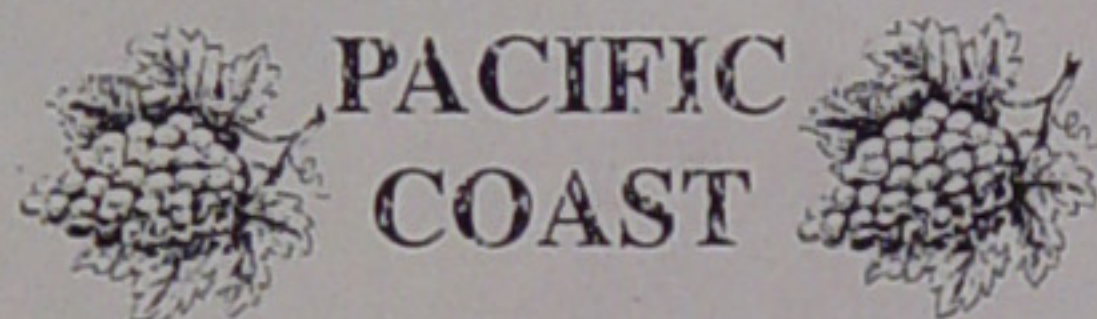


WILD WEST

Chilled Tomato and Cilantro Soup with Sun
Corn and Spicy Fried Squid
6.00

Enchilada of Roasted Chilis and Buttermilk
with Smoked Duck and Shrimp
8.50

Grilled Gulf Shrimp with "Hashed" Black
Beans and Corn with a Smoky Tomato and
Chipotle Dipping Sauce
9.00



PACIFIC COAST

Salad of Smoked Pacific Salmon with
Red Endive and Blackberries and a Lemon
Pepper Vinaigrette
12.00

Warm Tart of Chanterelles and a Sweet
Onion Confit with Oregon Bleu Cheese
and Arugula
8.50



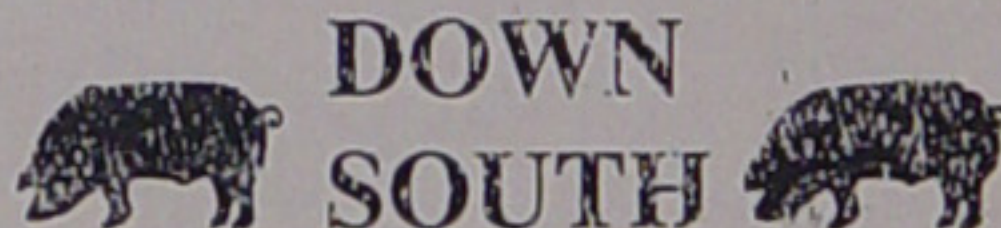
Grilled Yellowfin Tuna with a White
Bean and Crayfish Salad
and a Roasted Pepper and Tarragon Dressing
21.50

Confit of Duckling with Wild Rice and
Spiced Walnuts,
Sauce of Dried Bing Cherries
19.50

Pan Seared Veal Chop with a Summer
Vegetable Risotto and a Sauce of Red Wine
and Sweet Leeks
26.50

Grilled Wild Wyoming Trout with a Jicama
Lobster and Avocado Salad and an
Orange Cilantro Dressing
18.50

Smoked B-B-Q Brisket of Beef with Cracklin
Corn Bread and Tequila Spiked Watermelon
17.50



DOWN SOUTH

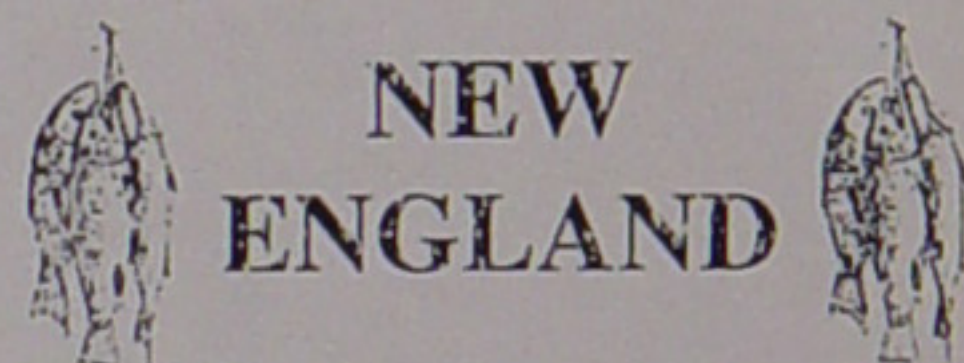
Southern Style Blue Crab and Corn Chowder
with Tusso and Chili Crackers
6.50

Fried "Sugar Toads" with Bayou Slaw and a
Hot and Sweet Tartar Sauce
7.50

Grilled Marinated Hangar Steak with Roasted
Garlic and Scallion Mashed Potatoes
and a Spicy Pan Gravy
21.50

Pan Roasted Florida Grouper with a Corn
and Crab Ratatouille
22.00

Roast Chicken with "Hoppin Johns"
and a Creole Remoulade
16.50



NEW ENGLAND

Sandwich of Vermont Goat Cheese with
Farm Tomatoes Roast Eggplant,
and a Watercress Aioli
8.75

Lobster and Wild Mushroom Pancake with
American Golden Caviar
9.50

Poached "Spinney Creek" Oysters in a Tomato
Tarragon Broth with a Warm Spinach
and Bacon Salad
9.00

Grilled Native Monkfish with a
Lobster and Apple Salad, with an Orange
Basil Oil
19.50

Pan Seared Bay of Fundy Salmon with
Peaches, Arugula, and a Shrimp and
Yellow Pepper Coulis
22.50

Sous Chefs
Linston Hensley
Matthew Maltby

PROPRIETORS
Everett G. Reid III Linda J. Bridges Reid

Pastry Chef
George Bozko

Minimum Order Required \$17.00

