

Entrees

All Entrees receive fresh made sweet potato biscuits and yeast rolls

Pineapple Whiskey Glazed Pork ~ 16.99

Served over pineapple and red pepper rice with garlic cream spinach

Parmesan Crusted 6 oz. Filet ~ 24.99

Topped with pepper jack cream sauce over grilled shrimp, garlic mash and sautéed green beans and carrots

10 oz. Rib-eye ~ 19.99

Sautéed mushrooms and caramelized onions topped with demi sauce over potato croquette with steamed broccoli

Pan Seared Crab Cakes ~ 19.99

Served over a sweet potato mash, red cabbage coleslaw, spicy remoulade and grilled asparagus

Pan Seared Scallops ~ 17.99

Atop a pumpkin spiced basmati rice topped with pan roasted honey ginger carrots

Grilled Chicken Breast ~ 15.99

Herb marinated grilled chicken breast served over sweet potato mash with grilled asparagus

Cornbread Crusted Fried Catfish ~ 14.99

Served over garlic mash potatoes, red cabbage slaw, and steam broccoli

Shrimp ~ 15.99

Sautéed shrimp with sundried tomatoes and spinach in a mozzarella cream sauce over penne pasta

Cajun Pepper Jack Chicken Bake ~ 16.99

Tender chunks of cajun seasoned chicken tossed with broccoli and penne pasta in a pepper jack cream sauce

Vegetarian Delight ~ 13.00

Peppers, onions, carrots, yellow squash, and zucchini tossed with tomato basil sauce over penne pasta topped with parmesan cheese

Kid's Menu ~ 5.00

Baked Penne and Cheese

Broccoli tossed with penne pasta in a mozzarella cheese sauce then baked off

Hand Battered All Breast Chicken Tenders

Hand battered chicken tenders served with fresh cut fries

Kids Burger

Seasoned grilled cheese burger served with fresh cut fries

Fried Sweet Potato PB and J

Served with your choice of soup

Flatbread Pizza

Topped with tomato basil sauce, spinach, sliced tomatoes, and mozzarella cheese



Chef Seasons

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Lunch Menu

All lunch sandwiches are served with your choice of fresh cut fries or homemade onion rings

Bacon BBQ Stuffed Cheddar Burger ~ 6.99

A grilled 6 oz. burger stuffed with cheddar cheese served on top of a toasted pretzel bun with bacon, BBQ Sauce, fresh romaine lettuce, tomato, mayonnaise and dill pickle

Beef Gorgonzola Pretzel ~ 6.99

Shaved roasted top round served on toasted pretzel bun with fresh romaine lettuce, tomato, mayonnaise, dill pickle, and au jus dipping sauce

Wheat Club ~ 6.99

Shaved roasted turkey breast served on top of toasted wheat bread with fresh romaine lettuce, tomato, crispy bacon, mayonnaise, and a dill pickle

Italian Portobello Burger ~ 6.99

Italian marinated Portobello mushrooms served on top of a toasted pretzel bun with fresh romaine lettuce, tomato, and roasted red pepper sauce

Spicy Chicken Sandwich ~ 6.99

Cajun seasoned chicken breast grilled or fried to perfection served on top of a toasted bun with fresh romaine lettuce, tomato, Siracha chipotle mayonnaise, and dill pickle

Wraps & Soups

Spinach Wrap ~ 6.99

Spinach tortilla filled with oven roasted mushrooms, tomatoes, peppers, onions, and mozzarella cheese

Fried Chicken Avocado Wrap ~ 6.99

Tender seasoned fried chicken breast served on a flour tortilla with lettuce, tomato, avocado, and ranch

Grilled Shrimp Avocado Wrap ~ 6.99

Grilled Shrimp served on a flour tortilla with avocado, red cabbage slaw and a zesty lime sour cream

Grilled Steak Wrap ~ 6.99

Grilled Rib-eye steak served on a flour tortilla with caramelized onions, peppers and mozzarella

Soups ~ Bowl 3.00, Cup 2.00

Tomato Basil ~ Hearty Potato Leek ~ Roasted Red Pepper

Chili Beans ~ 4.00 ~ Shrimp Bisque ~ 6.00, 3.00

Drinks ~ 1.99

**Coca-Cola, Diet Coke, Mr. Pibb, Sprite, Mellow Yellow, Orange Soda, Tea
Coffee ~ 1.30**

Salads

All salads are served with your choice of house made dressings. Ranch, Italian, Thousand Island, Blue Cheese, and Honey Thyme Vinaigrette

Mixed Greens ~ 4.00

Tossed with grape tomatoes, cucumbers, house croutons, shaved red onion, shaved carrots and mixed cheese

Grilled Steak served over Mixed Greens ~ 6.00

Fresh mixed greens topped with seasoned grilled steak, diced peppers, cucumbers, house croutons, and mixed cheese

Fried Chicken served over Mixed Greens ~ 6.00

Fresh mixed greens topped with seasoned fried chicken, diced peppers, cucumbers, house croutons, and mixed cheese

Appetizers

Fried Catfish Fritters ~ 6.99

BBQ Bacon Wrapped Crab Stuffed Shrimp ~ 7.99

Gator Bites ~ 7.99

Panko fried gator tail accompanied with a sweet chili sauce

Vegetable Bruschetta ~ 5.99

Grilled baguettes layered with fresh basil, topped with a corn and jalapeno salsa

Grilled Chicken Spinach Flatbread ~ 6.99

Toasted flatbread topped with fresh basil, roasted red peppers, sundried tomatoes, spinach, and a pepper jack cream sauce

Mini Crab Cakes ~ 7.99

3 mini crab cakes pan seared and topped with a remoulade sauce

Fried Mozzarella ~ 6.99

Mozzarella cheese bites with tomato basil sauce

Vegetable Sides ~ 2.50

Haricot Verts ~ Asparagus

Sautéed Broccoli ~ Cream Spinach

Red Cabbage Coleslaw ~ Side Salad

Starches ~ 2.50

Loaded Chili Baked Potato ~ Potato Croquette

Red Pepper Rice ~ Hand Cut Fries

Sweet Mashed Potatoes ~ Garlic Mash Potatoes

Baked Mac and Cheese