



Seasons 52 Menu

<https://menuweb.menu>

4505 La Jolla Village Drive San Diego, CA 92122, San Andreas, United States
+18584501252 - <https://www.seasons52.com/locations/ca/san-diego/san-diego-utc/4529>



On this site, you will find the **complete [menu](https://menuweb.menu) of Seasons 52** from San Andreas. Currently, there are **223** dishes and drinks available. Seasons 52 is a fresh grill and wine bar that offers a seasonal menu with ingredients at their peak of freshness, oak-fire grilled or brick oven roasted for a lighter and more flavorful dining experience. Enjoy a wide selection of wines by the glass and bottle. Lunch and dinner served daily, with happy hour Monday-Thursday from 3-6PM.

Seasons 52 Menu



Sashimi

TUNA TARTAR

Mains

LUMP CRAB CAKE SANDWICH

Salad

CAESAR

Gnocchi

GNOCCHI

Sandwiches

CHICKEN SANDWICH

Rice

RISOTTO

Appetizer

TARTARE

Fish

SEA BASS

Chicken Dishes

BBQ CHICKEN

Beef Dishes

FILET MIGNON

Steaks

STEAK SALAD

Appetizers

FIELD GREENS

Wine

CHARDONNAY

American Food

MAC AND CHEESE

Bread

PESTO CHICKEN AND FRESH
MOZZARELLA

Plates

MAHI MAHI TACOS

Starches

RICE PILAF

Condiments And Sauces

HUMMUS

Latin Specialties

CHIPOTLE BBQ SHRIMP

Ciders Malts & Seltzers

STRAWBERRY HIBISCUS MARGARITA

Add To Any Signature Salad

WOOD GRILLED TENDERLOIN*

Seasons 52 Menu



Soup, Salad, And Chili

DINNER SALAD

Non Alcoholic Drinks

WATER

ICED TEA

Alcoholic Drinks

ESPRESSO MARTINI

SANGRIA

Vegetarian

PARMESAN ASPARAGUS

CAULIFLOWER

Toast

AVOCADO TOAST

TOAST

Drinks

BEER

GLASS OF WINE

Sauces

SALSA

BBQ

Mexican Dishes

TACOS

FISH TACOS

Hot Drinks

COFFEE

TEA

Malbec

TILIA, MENDOZA, ARGENTINA '20/ '21

CATENA 'VISTA FLORES ', MENDOZA, ARGENTINA '19/ '20

Pinot Grigio / Gris

SANTA JULIA, MENDOZA, ARGENTINA '21/ '22

SANTA MARGHERITA, ALTO ADIGE, ITALY '21/ '22

Entree Accompaniments

LEMON-GRILLED SHRIMP SKEWER

WOOD-GRILLED MAINE LOBSTER TAIL

Sides

DIPPING SAUCE

SWEET POTATO

Glass Of Wine + Flatbread

SAUSAGE AND BABY KALE

ALL-NATURAL PEPPERONI

Seafood



PRAWN

CRAB CAKES

CEDAR PLANK ROASTED SALMON

Dessert

TIRAMISU MINI

Seasons 52 Menu



CHEESECAKE

CREPES

To Share

SLOW-ROASTED MEATBALLS

KOREAN BBQ BABY CARROTS

CHIPOTLE POTATO SKILLET

Lunch Features

WOOD-GRILLED STEAK TACOS

NAKED CHEESEBURGER

GRILLED CHICKEN CAPRESE
SANDWICH

Riesling And Gruner Veltliner

PRÜM 'ESSENCE ', RIESLING, MOSEL,
GERMANY '21

LAURENZ V. 'SINGING ', GRÜNER
VELTLINER, AUSTRIA '21

CHATEAU STE. MICHELLE 'EROICA ',
RIESLING, COLUMBIA VALLEY '21/ '22

Entrées

LUMP CRAB CAKE

AHI TUNA TARTARE

STUFFED MUSHROOMS

CRAB CAKE

Soups

POTATO LEEK

LOBSTER BISQUE

SPINACH AND STRAWBERRY

ROMAINE CAESAR

Merlot

JUNTOS, ALICANTE, SPAIN '20/ '21

ROBERT HALL, PASO ROBLES '19

STAGS ' LEAP, NAPA VALLEY '19/ '20

CHATEAU STE. MICHELLE 'INDIAN
WELLS ', COLUMBIA VALLEY '19

May We Suggest

CARAMELIZED GRILLED SEA SCALLOPS

BRICK OVEN-ROASTED CHILEAN SEA
BASS

WOOD-GRILLED KONA-CRUSTED LAMB
LOIN

FILET MIGNON AND MAINE LOBSTER
TAIL

Restaurant Category

DESSERT

VEGAN

MEXICAN

GLUTEN FREE

Rose

ROYAL POST, SWEET ROSÉ, CA, NV

STUDIO BY MIRAVAL, DRY ROSÉ,
MÉDITERRANÉE, FRANCE '20/ '21

JEAN-LUC COLOMBO, DRY ROSÉ,
MÉDITERRANÉE, FRANCE '21

VANDERPUMP, DRY ROSÉ, CÔTES DE
PROVENCE, FRANCE '21

WHISPERING ANGEL, DRY ROSÉ, CÔTES
DE PROVENCE, FRANCE '20

Sparkling

RIONDO 'SPUMANTE ', PROSECCO,
VENETO, ITALY NV

Seasons 52 Menu



GRUET 'SAUVAGE ' BLANC DE BLANCS,
NEW MEXICO NV

JANSZ, BRUT ROSÉ, TASMANIA,
AUSTRALIA NV

EMMOLO, SPARKLING, CA NV

VEUVE CLICQUOT 'PONSARDIN ', BRUT,
CHAMPAGNE NV

Interesting Whites

JAM JAR 'SWEET WHITE ', MOSCATO,
SOUTH AFRICA '21/ '22

YALUMBA, VIOGNIER,Â SOUTH
AUSTRALIA '21/ '22

TORRES 'CELESTE ', VERDEJO, RUEDA,
SPAIN '21

BLINDFOLD, BLANC DE NOIR, SONOMA
COUNTY '21

VINCENT ET TANIA CARÊME 'SPRING ',
CHENIN BLANC, VOUVRAY, FRANCE '19/
'20

Sauvignon Blanc

LES LÉGENDE BY LAFITE, BORDEAUX,
FRANCE '21

HONIG, NAPA VALLEY '22

CHANGE, SAUVIGNON BLANC, FRANCE
'20/ '21

SPY VALLEY, MARLBOROUGH, NEW
ZEALAND '22

KIM CRAWFORD, MARLBOROUGH, NEW
ZEALAND '22

Italy, Spain And Portugal

SILK SPICE, RED BLEND, PORTUGUAL
'20/ '21

ANTINORI 'SANTA CRISTINA ',
SANGIOVESE, TUSCANY, ITALY '20/ '21

SIERRA CANTABRIA CRIANZA,
TEMPRANILLO, RIOJA, SPAIN '18

FAUSTINO V RESERVA, TEMPRANILLO,
RIOJA, SPAIN '16

FONTANAFREDDA 'SILVER LABEL ',
BAROLO, ITALY '18

Side Dishes

GRITS

ROASTED TOMATO

CRAB POLENTA

TRUFFLED RISOTTO

HALF FLATBREAD

RICE

Seasonal Cocktails

HAWAIIAN PINEAPPLE COSMOPOLITAN

BUTTERFLY BLISS MARTINI

CUCUMBER BASIL SMASH

NEW OLD FASHIONED

ELDERFLOWER BOURBON SOUR

PEACH RIESLING MULE

Mini Indulgences

CINNAMON CRUMB MINI

PECAN PIE MINI

BELGIAN CHOCOLATE S'MORES MINI

KEY LIME PIE MINI

RASPBERRY CHOCOLATE CHIP
CANNOLI MINI

COOKIES 'N ' CREAM MINI

OATMEAL COOKIE CREAM PIE MINI

Starters

GRILLED ARTICHOKES WITH
PRESERVED LEMON HUMMUS

Seasons 52 Menu



LUMP CRAB AND SHRIMP-
STUFFED MUSHROOMS
ROTISSERIE HALF CHICKEN
WOOD-GRILLED SHRIMP
AND GRITS

WOOD-GRILLED DRY-RUBBED PORK
CHOP

WOOD-GRILLED BONELESS RAINBOW
TROUT

BRICK-OVEN SEASONAL GNOCCHI

WOOD-GRILLED FILET MIGNON

Interesting Reds

JAM JAR 'SWEET SHIRAZ ', SOUTH
AFRICA '21

FAMILLE PERRIN 'COTES DU RHONE
RESERVE ' RED BLEND, FRANCE '19

CASASMITH 'CERVO ', BARBERA,
WAHLUKE SLOPE '20/ '21

SALDO BY THE PRISONER WINE
COMPANY, CA '21

TABLAS CREEK 'PATELIN DE TABLAS '
RED BLEND, PASO ROBLES '19

D66 'OTHERS ' BY DAVE PHINNEY, RED
BLEND, COTES CATALANES, FRANCE '17

MICHAEL DAVID 'PETITE PETIT ', PETITE
SIRAH, LODI '20

TORBRECK 'WOODCUTTER 'S ',
BAROSSA VALLEY, AUSTRALIA '20/ '21

Salads



WOOD-GRILLED
TENDERLOIN SALAD
SESAME-GRILLED SALMON
MAUI TUNA CRUNCH

SIDE SALAD

WEDGE SALAD

CAESAR SALAD

BEET SALAD

SALMON SALAD

CAPRESE

Chardonnay

HARVEST SUN, CA '21

CHATEAU STE. MICHELLE 'MIMI ', HORSE
HEAVEN HILLS '21

LAROCHE 'MAS LA CHEVALIERE ',
LANGUEDOC, FRANCE '21

SEA SUN BY CAYMUS 'TRI-COUNTY ', CA
'21/ '22

LA CREMA, MONTEREY '21

CAMBRIA 'KATHERINE 'S VINEYARD ',
SANTA MARIA VALLEY '21

CROSSBARN BY PAUL HOBBS 'FARMER
'S PROJECT ', SONOMA COAST '20

DOMAINE LOUIS MOREAU, CHABLIS,
BURGUNDY '21

FLOWERS, SONOMA COAST, '21

ROMBAUER, CANEROS '21

Pinot Noir

ROW BY ROW, CENTRAL COAST, CA '21

KING ESTATE 'INSCRIPTION ',
WILLAMETTE VALLEY '21

AU CONTRAIRE, RUSSIAN RIVER
VALLEY '18

BENTON-LANE, WILLAMETTE VALLEY
'21

MEIOMI, CA '21

INNOCENT BYSTANDER, CENTRAL
OTAGO, NEW ZEALAND '21

PONZI VINEYARDS 'TAVOLA ',
WILLAMETTE VALLEY '19/ '21

COPAIN 'TOUS ENSEMBLE ', SONOMA
COAST '18

Seasons 52 Menu



FLOWERS, SONOMA COAST, CA '21

ETUDE, CARNEROS '19/ '20

SIDURI, SANTA RITA HILLS '20

Cabernet And Red Blends

FARM FARE CELLARS, CA '18

CHÂTEAU DE PARENCHÈRE,
BORDEAUX, FRANCE '19

LOS VASCOS, RESERVE, CENTRAL
VALLEY, CHILE '19

NATURAE BY GERARD BERTRAND,
FRANCE '21

PENFOLDS 'MAX 'S ', SOUTH AUSTRALIA
'21

MARC BRÉDIF, CABERNET FRANC,
CHINON, FRANCE '20

LAKE SONOMA, ALEXANDER VALLEY
'17/ '18

FRANCISCAN, MONTEREY AND NAPA
COUNTY '21

BROWNE FAMILY VINEYARDS,
COLUMBIA VALLEY '19

BAND OF VINTNERS 'CONSORTIUM ',
NAPA VALLEY '19

FAUST, NAPA VALLEY, '20/ '21

STAG 'S LEAP 'HANDS OF TIME ', RED
BLEND, NAPA VALLEY '19

THE PRISONER, RED BLEND,
CALIFORNIA '21

Ingredients Used



KING PRAWN

TUNA

BRUSSEL SPROUTS

AHI TUNA

VEGETABLES

SCALLOPS

PORK MEAT

SHRIMP

MUSHROOMS

BRUSSELS SPROUTS

CHEESE

AVOCADO

CORN

CHOCOLATE

CARROTS

PESTO

SCALLOP

These Types Of Dishes Are Being Served



SALAD

BREAD

SOUP

APPETIZER

LAMB

FISH

LOBSTER

TUNA STEAK

PORK CHOP

DESSERTS

TOSTADAS

BURGER

PORK CHOPS

ROASTED CHICKEN

PANINI

WRAP

PIZZA

Seasons 52 Menu



Seasons 52

4505 La Jolla Village Drive San
Diego, CA 92122, San Andreas,
United States

Opening Hours:

Monday 11:00-22:00
Tuesday 11:00-22:00
Wednesday 11:00-22:00
Thursday 11:00-22:00
Friday 11:00-22:00
Saturday 11:00-22:00
Sunday 11:00-21:00

Made with [Menu](#)

