

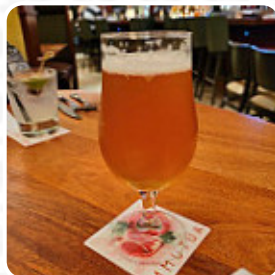
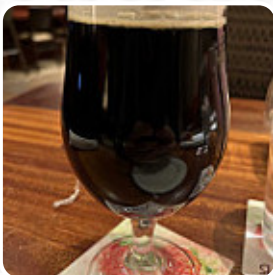


Seasons 52 Menu

<https://menuweb.menu>

463 E. Altamonte Dr. Altamonte Springs, FL 32701, United States

+14077671252 - <https://www.seasons52.com/locations/fl/altamonte-springs/altamonte-springs/4503>



A comprehensive [menu](#) of Seasons 52 from [Altamonte Springs](#) featuring all 236 dishes and drinks can be found here on the list. We are open for lunch and dinner every day, with extended hours on weekends. Don't miss our delightful Sunday Brunch from 10am to 1pm. Whether you're planning a group event or looking for an intimate dining experience, Seasons 52 has you covered. We offer a Chef's table for smaller gatherings, and our website, www.Seasons52.com, has more information.

Seasons 52 Menu



Sashimi

TUNA TARTAR

Mains

LUMP CRAB CAKE SANDWICH

Salad

CAESAR

Toast

AVOCADO TOAST

Sandwiches

CHICKEN PESTO

Meat Dishes

MEATBALLS

Rice

RISOTTO

Sauces

SALSA

Appetizer

TARTARE

Fish

SEA BASS

Chicken Dishes

BBQ CHICKEN

Beef Dishes

FILET MIGNON

Cocktails

BOURBON ICED TEA

Soft Drinks

JUICE

Spirits

MARTINI

Paleo Bars

PECAN PIE

Appetizers

FIELD GREENS

Wine

CHARDONNAY

American Food

MAC AND CHEESE

Special Pizza

PESTO CHICKEN

Hot Drinks

COFFEE

Bread

PESTO CHICKEN AND FRESH
MOZZARELLA

Seasons 52 Menu



Specialty Cocktails

SPARKLING COSMO

Plates

MAHI MAHI TACOS

Condiments And Sauces

HUMMUS

Mexican-American Food

EMPANADAS

Sides

DIPPING SAUCE

Latin Specialties

CHIPOTLE BBQ SHRIMP

Ciders Malts & Seltzers

STRAWBERRY HIBISCUS MARGARITA

Fentimans (275MI)

ROSE LEMONADE

Alcoholic Drinks

ESPRESSO MARTINI

SANGRIA

Seafood

PRAWN

LOBSTER TAIL

Mexican Dishes

TACOS

FISH TACOS

Coffee

CAPPUCCINO

ESPRESSO

Red Wine

TILIA, MALBEC, MENDOZA, ARGENTINA
'20/ '21

FARM FARE CELLARS, CABERNET
SAUVIGNON, CA '18

Malbec

TILIA, MENDOZA, ARGENTINA '20/ '21

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

Wine Flights

ORGANIC FRENCH CONNECTION

PRISONER WINES

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

Seasons 52 Menu



Glass Of Wine + Flatbread

SAUSAGE AND BABY KALE

ALL-NATURAL PEPPERONI

Entrées

LUMP CRAB CAKE

AHI TUNA TARTARE

STUFFED MUSHROOMS

Vegetarian

PARMESAN ASPARAGUS

GREEN BEANS

CAULIFLOWER

Drinks

DRINKS

GLASS OF WINE

BEER

White Wine

OPEN RANCH, PINOT GRIGIO, CA '21

JEAN-LUC COLOMBO 'CAPE BLEUE ',
DRY ROSÉ, FRANCE '21/ '21

HARVEST SUN, CHARDONNAY, CA '21

To Share

KOREAN BBQ BABY CARROTS

SLOW-ROASTED MEATBALLS

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

Soups

POTATO LEEK

LOBSTER BISQUE

SPINACH AND STRAWBERRY

ROMAINE CAESAR

Dessert



TIRAMISU MINI

KEY LIME PIE

CANNOLI

CHEESECAKE

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

Restaurant Category

DESSERT

VEGAN

Seasons 52 Menu



VEGETARIAN

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

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

May We Suggest

CARAMELIZED GRILLED SEA SCALLOPS

BRICK OVEN-ROASTED CHILEAN SEA
BASS

CEDAR PLANK-ROASTED SALMON

WOOD-GRILLED KONA-CRUSTED LAMB
LOIN

FILET MIGNON AND MAINE LOBSTER
TAIL

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

Seasonal Cocktails

HAWAIIAN PINEAPPLE COSMOPOLITAN

BUTTERFLY BLISS MARTINI

CUCUMBER BASIL SMASH

Seasons 52 Menu

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

Side Dishes



GRITS

ROASTED TOMATO

CRAB POLENTA

TRUFFLED RISOTTO

HALF FLATBREAD

RICE

MASHED POTATOES

CHICKEN TORTILLA SOUP

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

Starters



GRILLED ARTICHOKE WITH
PRESERVED LEMON
HUMMUS

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

SEA SCALLOPS

Salads



WOOD-GRILLED
TENDERLOIN SALAD

SESAME-GRILLED SALMON

MAUI TUNA CRUNCH

WOOD-GRILLED TENDERLOIN

SIDE SALAD

WEDGE SALAD

BEET SALAD

ARUGULA SALAD

CAESAR SALAD

GARDEN SALAD



Seasons 52 Menu



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

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

These Types Of Dishes Are Being Served



SALAD

BREAD

TUNA STEAK

DESSERTS

MEAT

LAMB

LOBSTER

FISH

PORK CHOP

Seasons 52 Menu



CHICKEN

APPETIZER

SOUP

TOSTADAS

PIZZA

PORK CHOPS

SCALLOPS

CHOCOLATE

SEAFOOD

SALMON

MUSHROOMS

TUNA

PRAWNS

CHILI

BISCUIT

BACON

HALIBUT

MOZZARELLA

SHRIMP

CORN

MANGO

Ingredients Used



KING PRAWN

CHEESE

PORK MEAT

PESTO

BEANS

ONION

POTATOES

Seasons 52

463 E. Altamonte Dr. Altamonte
Springs, FL 32701, United States

Opening Hours:

Monday 11:30-22:00
Tuesday 11:30-22:00
Wednesday 11:30-22:00
Thursday 11:30-22:00
Friday 11:30-23:00
Saturday 11:30-23:00
Sunday 11:30-21:00

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