The Four Seasons

- Beginnings -

SOUPS

SOUP OF THE DAY 3.25
Inspired daily by our attentive chefs.

FRENCH ONION SOUP 7.25
A rich beef broth blended with random onions and a hint of sherry.

TOMATO GIN SOUP 7.00
A signature twist on traditional tomato and gin.

BOSTON CLAM CHOWDER 7.25
With steamed clams, potatoes, and garnished with celery.

WICKED THAI SOUP 7.25
Chicken, rice, peppers, curry, and cilantro.

APPETIZERS

COCONUT SHRIMP 11.75
Butterflied, marinated and breaded in finely shredded coconut. Served with a zesty orange ginger sauce.

PT DRY RIBS 11.50
Crispy boneless dry breaded ribs with cracked pepper and sea salt.

CHICKEN WINGS 12.75
Choose from; Manhattan spicy, salt and pepper, barbecue, teriyaki, mild and, of course, "Buffalo".

BABY CALAMARI 12.95
Tender breaded squid with sweet red onions and cucumber tzatziki sauce.

CRAB CAKES 15.95
Served with a mild brandy, peppercorn sauce.

SALADS

GREENERY SALAD 10.25
A crisp arrangement of fresh greens, tomatoes, and cucumber, served with your choice of dressing

STRAWBERRY CHICKEN SALAD 13.50
Broiled chicken breast julienned over romaine lettuce and topped with sliced almonds, mushrooms, fresh strawberries and doused with our homemade poppy seed dressing. Served in a parmesan tortilla shell

GREEK SALAD 12.95
Black olives, tomatoes, cucumbers, onions and feta cheese served on a bed of freshly chopped romaine lettuce. Topped with our own Greek dressing.

WEDGE SALAD 15.25
Wedge cut romaine lettuce, crab, shrimp, blue cheese, bacon, chives, egg and ranch dressing

CAESAR SALAD 11.50
Our traditional toss of fresh romaine lettuce, homemade croutons, bacon bits and parmesan cheese. Mixed with our chef's own Caesar salad dressing.

SPICY TACO SALAD 13.95
Your choice of spicy ground beef or julienned chicken, over romaine lettuce with cheddar cheese, tomatoes, onions, peppers and kidney beans, all in our salsa ranch dressing. Garnished with taco chips.

The Four Seasons
- Chef's Selections -

OUR CHEF RECOMMENDS

(includes fresh vegetables, your choice of potato or rice)

NEW YORK STEAK CAFÉ DE PARIS
10oz 25.95 12oz 29.95
Sterling Silver, Canadian AAA strip loin steak, broiled to perfection and accompanied by herbed butter, demi-glace, and fresh mushroom sauté.

PEPPERCORN STEAK MADAGASCAR 26.95
Ten ounce Sterling Silver AAA New York steak, broiled to your taste and served with a truly sharp tasting wine Echalote and Green Peppercorn sauce.

NEW YORK STEAK OSCAR 29.95
Ten ounces of Sterling Silver AAA strip loin steak, broiled to perfection and topped with crab, shrimp, asparagus, and hollandaise sauce.

FAVOURITES FROM THE BROILER

(includes fresh vegetables, your choice of potato or rice)

STEAK AU POIVRE 28.95
An eight ounce tenderloin steak rubbed with crushed green peppercorns, pan broiled, flamed with brandy and basted with beef au jus.

BLUE CHEESE CRUSTED FILET 28.95
An eight ounce beef tenderloin steak wrapped in bacon, broiled to your specifications and topped with a blue cheese herb crust. Wrapped in bacon for just $1 more.

JACK DANIELS STYLE 28.75
Eight ounces of beef tenderloin, broiled to your liking with our wild mushrooms sautéed in Jack Daniels and served with an aged port wine demi glace.

VEAL & PORK SELECTIONS

(includes fresh vegetables, your choice of potato or rice)

BREADED VEAL CUTLETS 19.95
Lightly breaded and traditionally pan fried. Accompanied by a golden brown sauce.

VEAL PICCATA 19.95
Tender veal, hand dredged in flour and sautéed with a garlic, lemon butter sauce.

16oz BABY BACK RIBS 21.95 (HALF RACK 15.95)
Glazed with choice of bbq, honey garlic, or Greek style sauce.

FRENCH PORK CHOP FORESTIERE 17.95
With a natural pork reduction, shallots and wild mushrooms. Served with garlic mashed potato.

FROM THE SEA

(includes fresh vegetables, your choice of potato or rice)

FILET OF PACIFIC SALMON BEURRE BLANC 19.95
6 ounce filet of salmon lightly poached, served with a butter cream sauce, garnished with capers and fresh lemon.

ATLANTIC GRILLED HALIBUT 24.95
6 ounce filet of halibut, lightly flavored and pan fried to perfection. Topped with tomato and onion pepper pesto.

CANADIAN BLUE TIP MUSSELS 22.95
Two pounds of mussels, steamed and sautéed in white wine lemon garlic butter.

DIEFENBAKER TROUT 21.50
Saskatchewan Steel Head Trout pan fried and served with lemon butter glaze.

CARIBBEAN LOBSTER TAIL 16.95
5-6 ounce lobster tail served with drawn butter. Side order only.

The Four Seasons

- Entrées -

PARK TOWN CLASSICS

(includes french fries)

BEEF DIP 11.95
Thinly sliced, tender home cooked roast beef served on a torpedo bun with a side of au jus.

CALIFORNIA WRAP 12.75
A flour tortilla filled with tomatoes, spinach, cucumber, cream and cheddar cheeses, PLUS your choice of seasoned ground beef or oven roasted chicken strips.

CLUBHOUSE SANDWICH 11.95
This famous triple decker is generously filled with ham, turkey, cheese, mayonnaise, bacon, lettuce and tomato.

BURGER MEISTER 13.25
Our signature burger is char-broiled and topped with cheese, sautéed mushrooms, and crispy bacon along with onion, lettuce, tomato, and pickles. Served on a toasted Kaiser bun.

ENGLISH STYLE FISH AND CHIPS 14.95 (S)
Beer battered fish, deep fried and served with lemon and tartar sauce.

CHICKEN SOUVLAKI 17.95 (S)
Two three ounce skewers of Greek marinated chicken breast, done under the char-broiler. Served on a bed of rice and sautéed mushrooms.

LIVER AND ONIONS 13.25 (S)
This traditional favorite features tender beef liver, hand dredged in seasoned flour, pan fried, and served with sautéed onions.

PARK TOWN CLASSIC STIR FRY 15.95
Your choice of tender beef, succulent chicken, or all vegetables served on a bed of rice.

PASTA FEAST

(includes garlic toast)

BAKED LASAGNA 14.95 (S)
Multiple layers of tender lasagna noodles with Bolognese meat sauce, cottage cheese, and baked with a mozzarella topping.

VEGETARIAN LASAGNA 14.95 (S)
A generous portion of lasagna pasta layered between seasonal vegetables and tomato sauce. Topped and baked with mozzarella.

BAKED MACARONI AND CHEESE 12.95
Our home made 5-cheese sauce includes Parmesan, Romano, Swiss, Mozzarella, and Cheddar, blended with tender elbow macaroni and baked to a golden brown.

FETTUCINI ALFREDO 14.95
This popular favorite has our seasoned white sauce with sautéed ham, mushrooms and green onions, and smothers a bed of fettucini noodles.

OLD FASHIONED SPAGHETTI AND MEAT SAUCE 13.95
Traditional spaghetti with our rich homemade tomato Bolognese sauce.

RAVIOLI NAPOLITANO 14.25
From Naples comes this fine, time tested recipe of cheese stuffed ravioli in tomato Napolitano sauce.

CHICKEN DISHES

(includes fresh vegetables, your choice of potato or rice)

PESTO STUFFED CHICKEN 18.25
Saskatchewan breast of chicken stuffed with our tomato relish and topped with a creamy pesto sauce.

CHICKEN CORDON BLEU 18.95
Prepared in-house, this traditional favorite is stuffed with ham and Swiss cheese, lightly breaded, and oven baked to a crispy finish. Topped with our creamy mushroom sauce.

CHICKEN A LA HABANA 18.95
A juicy chicken breast garnished with demi-glace, mushrooms, onions, cream, paprika, brandy and sherry.

(S) - ALL SENIOR ITEMS ARE HALF ORDERS $10.25