DAILY DESSERTS
Ask your server about our dessert specialties created different daily by our culinarians to delight your sweet tooth.

SALADS

**DINNER SALAD**  
Baby greens, sliced tomatoes, sliced cucumber, croutons, Parmesan cheese  
$4

**CAESAR SALAD**  
Romaine lettuce, garnished with a crouton ring, baked Roma tomato, topped with cream cheese, served with Caesar dressing  
$4

**SPRING SALAD**  
A choice of Steak or Chicken with tomato wedges, slice cucumbers, black olives, garnished with fruit and a choice of dressing (Ask your server)  
$5

**COBB SALAD**  
Served with chicken breast, crisp bacon, hard-boiled egg, avocado, bleu cheese, olives & tomato.  
$7

CLASSICS WITH STYLE
All entrees are accompanied with starch of the day and steamed vegetables.

**FLAMING FAJITAS WITH TEQUILA**  
Choice of steak, chicken or shrimp, served with Mexican rice and salsa  
$7

**CHICKEN OSCAR**  
Lightly breaded chicken breast topped with crab, asparagus & a rich Béarnaise sauce  
$8

**FLAT IRON STEAK**  
Marinated in soy and sake, grilled and served with teriyaki sauce  
$8

**MANHATTAN FILET OF NEW YORK STEAK**  
With Sautéed mushrooms and onion straws  
$8

**HALIBUT CALIFORNIA**  
Sautéed in butter, shallots, white wine, topped with sliced tomato, slice avocado, pepper-jack cheese and chipotle hollandaise sauce  
$9

**TOURNEDOS OF BEEF**  
Sautéed in butter, shallots and wine; glazed in a demi-glaze and topped with Béarnaise sauce  
$8

**STEAK & LASAGNA**  
New York Steak and Cheese Lasagna  
$7

**MEXICAN-STYLE GRILLED HALF CHICKEN**  
Marinated in orange, lemon and papaya juices, grilled and served with Mexican rice and flour tortillas  
$8

SOUPS

**LOBSTER BISQUE**  
$4

**SEASON’S HOUSE SOUP**  
French onion mimosa, topped with parmesan cheese and a flaky pastry crust  
$3

**SOUP DU JOUR**  
$3
Our culinary Students invite you to the culmination of their training and practice at The International Culinary School at The Art Institute of California - Inland Empire, Seasons Restaurant.

Under the direction of Chef George Tucker and Gabriella Rodriguez Dining Operations Manager, the students will nourish and delight you while taking the final steps on their path to becoming culinary professionals.

Thank you for your patronage and enjoy your dining experience.

For Reservations:
909.915.2170

Hours of Operation:
Lunch: Monday through Thursday
11:00 AM - 1:00 PM (Last Seating)
Dinner: Tuesday through Thursday
4:30 PM - 6:30 PM (Last Seating)

The consumption of raw or undercooked food may increase the incidence of food-borne illness before placing your order, please inform your server if a person in your party has a food allergy.

APPETIZERS

FRIED CALAMARI
Served with tartar sauce
$5

SHRIMP AND SCALLOPS
Served with a spicy sweet and sour sauce
$5

CAJUN CRAB CAKES
Served on a cheese crouton and topped with a spicy Cajun sauce
$5

ROASTED BLISS POTATOES
Stuffed with pepper-jack cheese, smoked Gouda, Swiss cheese, served with Ranch dressing
$4

SHRIMP COCKTAIL
Jumbo Tiger shrimps served with cocktail sauce and lemon wedges
$7

SAMPLE PLATTER
Crab cakes, Buffalo wings, Red Bliss Potatoes
$10