SOUPS & SALADS

GARDEN SALAD
With choice of dressing
$3

LIL’S TUNA SALAD
Romaine lettuce, garnished with tomato wedges, hard boiled eggs, Niçoise olives, sliced cucumbers, artichoke hearts, topped with sautéed, breaded Saku tuna in sesame seeds
$8

BLACKENED SALMON SALAD
Served over mixed baby greens with avocado, tomato, artichoke hearts & black olives
$8

CAESAR SALAD
Garnished with crouton ring parmesan cheese and small baked Roma tomato and cream cheese
$5
Add shrimp or chicken $3 each

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

BUFFALO CHICKEN SALAD
Chicken breast tossed in a hot pepper sauce on a bed of baby greens and garnished with slice tomatoes, avocados and artichoke hearts served with Ranch dressing
$6

PAPAYA SALAD
Grilled papaya topped with grilled salmon on a bed of greens, fresh pineapple spears, kiwi, and strawberries with pear dressing
$7

CHICKEN TACO SALAD
Flour tortilla shell, lettuce, tomatoes, cheese, beans, guacamole, sour cream, olives and a chipotle-Ranch dressing
$7

CHICKEN TORTILLA SOUP
$3

SOUP DU JOUR
$3

INTERNATIONAL SANDWICHES

Our extensive list of sandwiches are served with your choice of potato salad, coleslaw, or french fries.

TRIO LETTUCE WRAP
Steak, shrimp and chicken; lettuce, bell peppers, mushrooms, sprouts, green onions, bok choy, diakon, served with sesame seed dressing and side of steamed rice
$7

TURKEY ALFAGO
Sliced turkey, grilled green chili, pepper-jack cheese on a freshly baked cheddar cheese roll
$6

PATTY MELT
Beef patty on rye bread, with 1000 island dressing, Swiss cheese, grilled onions
$5

SEASON’S MILE HIGH BURGER
Your choice of toppings: cheese, bacon, avocado, sauerkraut, grilled onions, portabella mushrooms
$6

CLUB SANDWICH
Turkey, bacon, lettuce, fresh tomato and avocado on sourdough bread.
$6

NEW YORK STEAK SANDWICH
Served on a pepper-jack cheese roll, topped with onion straws
$6

REUBEN
Corned beef on rye bread, Swiss cheese, sauerkraut, Russian dressing
$5

MONTE CRISTO SANDWICH
Three pieces of egg bread, mayonnaise, Swiss cheese, turkey, ham, egg-dipped and deep-fried served with strawberry jam and fresh seasonal fruit
$6

VEGETARIAN PANINI
Toasted sandwich with eggplant, zucchini, yellow squash, red bell peppers and provolone cheese
$5

SEASON’S SPECIALTIES

CHICKEN FLAUTAS
Served with guacamole, sour cream and pico de gallo
$5

LASAGNA
Topped with meat balls, marinara sauce, and garlic bread
$6

LOW-CALORIE DELIGHT
Petite New York Steak or breast of chicken served with fresh fruit & seasonal vegetables
$6

BABY BACK RIBS
Served with apricot BBQ sauce, french fries, coleslaw
$7

NACHOS SUPRÊME
A choice of: New York Steak or Grilled Chicken with Cheddar Cheese, Guacamole, Tomatoes, Jalapeños, sour cream, refried beans and salsa
$6
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

**SAMPLER PLATTER**
Crab cakes, Buffalo wings, Red Bliss Potatoes
$10

**BUFFALO CHICKEN WINGS**
Served with ranch dressing and celery sticks
$6

**CRAB MEAT-STUFFED SHRIMP**
Served with a garlic sauce
$6

**CRAB CAKES**
Served with lime sauce
$6

**ROASTED RED BLISS POTATOES**
Filled with Gouda, Swiss and cheddar cheese, tomato and chives served with a Ranch dressing
$5

**CHICKEN TENDERS**
Served with Ranch Dressing
$5

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

**CHILI FRIES**
Fries smothered in chili.
$3

DAILY DESSERTS

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