

FOUR SEASONS BISTRO

MENU

Dinner | Wine & Beer

Not all ingredients are listed. Alert your server of any food allergies. Gluten free menu available upon request.

APPETIZERS

Bruschetta Bruschetta

Caramelized onions, portabella mushrooms, and gorgonzola cheese

Bistro Shrimp

Lightly breaded shrimp fried to a crisp and tossed in a sweet chili sauce, finished with parmesan and parsley

Mozzarella Caprese

Fresh mozzarella, tomatoes, and basil drizzled with a light balsamic reduction

Calamari

Lightly fried calamari served with house marinara and sweet chili sauce

SOUPS AND SALADS

Soup Du Jour Cup/Bowl

Ask your server about our chef's daily soup selection

Four Seasons House Salad

Mixed greens, carrots, grape tomatoes, and purple onions.

White Bean and Kale Soup

Classic white bean and kale soup made with fresh kale, cannellini beans, and tomatoes

★ Large Salad

Mixed greens, cranberries, candied pecans, and gorgonzola cheese.

Plain

Cup

Grilled Chicken

Bowl

4 oz. Filet Mignon

Large Caesar Salad

Plain

Chicken

Salmon

Fried Calamari

Shrimp

Bowl of Soup and Salad

Choose from our white bean and kale soup or our soup du jour with a house or caesar salad

Caesar Salad

Crispy romaine lettuce, croutons, and parmesan cheese

PASTA

All pastas are served with a complimentary salad.

Spaghetti

Topped with our signature marinara.

Bolognese

Homemade Meatballs

Italian Sausage Link

Lasagna

Our signature marinara and meat sauce, mozzarella, ricotta, and aged Parmesan cheese

★ Penne Rustica

Grilled chicken and shrimp over our rosemary cream sauce with fresh spinach, portabella mushrooms, and fresh mozzarella

Chicken Piccata

Lightly fried or grilled chicken breast over linguine pasta topped with lemon butter cream sauce and capers

Fettuccine Alfredo

Fresh made alfredo sauce, aged Parmesan, and sweet peas.

Plain

Chicken

Spaghetti Carbonara

Creamy white sauce topped with crispy bacon and parmesan cheese

Plain

Chicken

Salmon

Salmon

Shrimp

Shrimp

Pink Sauce

Grilled shrimp over bowtie pasta with fresh made tomato cream sauce

Chicken Parmesan

Lightly breaded pan fried chicken over penne pasta topped with our marinara

Italian Sausage Link Special

A combination of thyme, tarragon, parsley, spinach, grape tomatoes, garlic, and white wine over linguine pasta

Plain

Sweet Italian Sausage

ENTREES

All entrees are served with a complimentary salad.

★ Grilled Chicken Marsala

Grilled chicken breast, portabella mushrooms, fresh basil, and marsala over penne pasta and pan roasted vegetables

Grilled Salmon

Wild caught salmon served with garlic mashed potatoes and pan roasted vegetables

Grilled Mahi Mahi

Served over southwestern quinoa and topped with sesame soy ginger

8 oz. Filet Mignon

Served with garlic mashed potatoes and pan roasted vegetables

★ Jamaican Pork Tenderloin

Served with whipped sweet potatoes and house made pear chutney

Gyro Platter

Seasoned blend of sliced beef and lamb served with lemon garlic roasted potatoes, sliced pita, and Tzatziki sauce and a Greek salad

Vegan/Vegetarian Trio

Southwestern quinoa, lemon garlic roasted potato wedges, and pan roasted vegetables

DRINKS

San Pellegrino

\$3

Regular

Aranciata

Limonata

Orange

Soft drinks

\$2

Coke

Diet Coke

Sprite

Tea & Coffee

\$2

Unsweet Tea

Sweet Tea

Coffee

Hot Tea

DESSERT

Dessert selection changes daily. Please ask your server about daily selections.

Carrot Cake

Chocolate Chip Cannoli

Creme Brûlée

Dessert Du Jour



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