



SEASONED

RESTAURANT

GF = gluten free, DF = dairy free, V = Vegetarian

APPETIZERS

SOUP OF THE DAY 9

SEAFOOD CEVICHE 18

citrus marinated scallop, shrimp and mussels, fresh fennel, dill, orange. (GF, DF)

MUSHROOM CROSTINI 14

sautéed mushroom, caramelized onion, goat cheese, arugula, truffle oil. (V, *DF/Vegan optional)*

ITALIAN MEATBALLS 13

seasoned ground beef & pork, slow roasted tomato sauce, parmesan, house-baked focaccia bread.

GRILLED OCTOPUS 15

braised radicchio, semolina gnocchi crouton, celery root, romesco sauce.

YUKON GOLD FRITES 6

hand cut Yukon gold potato, chipotle aioli. (V, GF, DF)

SALADS

ARUGULA SALAD 10

fresh mushroom, lemon vinaigrette, parmesan, black pepper. (GF, V, *DF/Vegan optional)*

CAESAR SALAD 12

house-made caesar dressing, fried focaccia croutons⁺, bacon, parmesan. (*V optional, *GF optional)*

PEAR & MOZZARELLA 14

white wine & saffron poached pear, fresh mozzarella, spiced pistachio, arugula pesto, honey. (V, GF)

MAINS

STEAK FRITES

charcoal grilled Jepsen's steak, hand-cut Yukon gold potato, grilled spring onion, herb butter. (GF, *DF optional)*

- 10 oz. striploin 39
- 8 oz. sirloin 34

DUCK BREAST 28

herb spaetzle, sautéed napa cabbage, golden beets, cranberry mostarda.

SHORT RIB 32

braised beef short rib, sweet pea orzo, summer squash, confit pearl onion, paprika sugo. (DF)

GRILLED TROUT 26

Ontario rainbow trout, heirloom carrot, zucchini, french lentils, caper & dill beurre blanc. (GF)

PORK CHOP 28

12 oz maple-brined pork chop, white cheddar mac & cheese, crispy sourdough crumb topping, grilled sweet corn salad, honey dijon dressing.

THE BURGER 18

7 oz. beef or black-bean vegan patty, house-baked sesame bun, lettuce, tomato, caramelized onion. (choice of fries, arugula salad, or daily soup)

- add swiss cheese +1, add bacon +1
- substitute gluten-free bun +1.50

MUSSELS 17

West Avenue cider, chili, garlic, parsley, cream, house-baked sourdough crostini. (*GF optional)*

PASTA POMODORO 23

hand-made orecchiette pasta, blistered cherry tomato, basil, fresh mozzarella, olive oil, toasted bread crumb. (V)



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Chefs and brothers Matt and Will Gaynor have over 35 years of combined experience working in iconic kitchens, international bistros and upscale Stratford-area restaurants. At Seasoned, they come together to bring downtown Hamilton their fresh take on French & Italian inspired cuisine.

PIZZAS

(14" THIN CRUST)

MARGHERITA 13

tomato sauce, mozzarella, basil.

PEPPERONI & CHEESE 15

tomato sauce, pepperoni, extra mozzarella.

CANADIAN 16

*tomato sauce, pepperoni, bacon,
mushroom.*

VEGGIE WITH A KICK 16

*tomato sauce, caramelized onion, kale,
roasted tomato, mushroom, peperoncini.*

SPICY SALAMI 17

*tomato sauce, hot calabrese, caramelized
onion, green olive, roasted red pepper.*

NON-ALCOHOLIC

SPARKLING WATER (750ml) 6

NON-ALCOHOLIC BEER (330ml) 6

SOFT DRINKS 2

*coke, coke zero, sprite, gingerale, iced tea,
grapefruit bubbly, strawberry bubbly.*

COFFEE/TEA 2

ESPRESSO/AMERICANO 3

CAPPUCCINO 4