



SEASONED

RESTAURANT

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

APPETIZERS

SOUP OF THE DAY 9

CABBAGE ROLL 15

duck confit, french lentil, roasted savoy cabbage leaf, crispy duck skin, sherry jus. (GF)

MUSHROOM CROSTINI 14

sautéed mushroom, caramelized onion, goat cheese, arugula, truffle oil. (V)

ITALIAN MEATBALLS 13

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

BEET & MOZZARELLA 14

honey-glazed roasted beets, fresh mozzarella, toasted almond, arugula pesto. (V, GF)

GRILLED CALAMARI 15

sautéed olive & tomato, fresh radicchio, chili, lemon, olive oil. (GF, DF)

YUKON GOLD FRITES 6

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

SALADS

PEAR & WALNUT SALAD 13

baby spinach, sautéed bosc pear, toasted walnut, feta, sherry vinaigrette. (GF, V)

CAESAR SALAD 12

house-made caesar dressing, fried focaccia croutons, bacon, parmesan.

MAINS

STEAK FRITES

pan-seared, butter-basted Jepson's beef, hand-cut Yukon gold potato, red wine jus. (GF, DF)

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

DUCK BREAST 28

acorn squash purée, roasted broccolini, fried green olive, semolina gnocchi crouton.

GRILLED SALMON 28

salt-baked potato, roasted red pepper, spinach, beet & balsamic reduction. (GF)

BEEF BOURGUIGNON 25

tender stewed beef, pearl onion, carrot, mushroom, red wine, house-baked potato bread, herb butter.

LEG OF LAMB 30

8 oz. charcoal grilled marinated lamb, rosemary roasted baby potato, french green beans, braised fennel, slow roasted tomato sugo.

THE BURGER 18

beef or black-bean vegan patty, house-baked sesame bun, lettuce, tomato, caramelized onion. (choice of fries, daily soup, or spinach salad w/ tomato & onion vinaigrette)

- add swiss, cheddar, or blue cheese +1
- add strip bacon +1
- substitute gluten-free bun +1.50

MUSSELS 17

white wine, roasted garlic, arugula pesto, sourdough crostini. (DF, *GF optional)*

- add Yukon gold frites +4

MUSHROOM GNOCCHI 19

hand-made potato gnocchi, sautéed mushroom, spinach, white wine, cream, shoestring potato crisps. (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