

SESSIONS

DAYTONA
BEACH

DINNER MENU

GLUTEN FREE DAIRY FREE VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE SUBJECT TO A 18% GRATUITY

APPETIZERS

BLEU CHEESE GLAZED TATER TOTS BLUE CHEESE CRUMBLES BACON BITS SCALLIONS BALSAMIC DRIZZLE	8
CRISPY CHICKEN TENDERS SERVED WITH BARBEQUE SAUCE AND FRIES	10
CHICKEN WINGS SPICY OR MILD BUFFALO OR ASIAN BBQ SAUCE	15
ROCK SHRIMP TEMPURA CHILI-GARLIC	14

SHRIMP COCKTAIL JUMBO SHRIMP HOUSE COCKTAIL SAUCE LEMON	14
CRABCAKES SPICY AIOLI PICKLED CUCUMBER	14
BLUE CHEESE, FIGS AND TOMATO BRUSCHETTA HERBED BLUE CREAM CHEESE GRAPE TOMATO BALSAMIC GLAZE	10
CRISPY SPICED CAULIFLOWER AND GREEN TOMATO BOURBON GARLIC SAUCE	8

HOUSE MADE FRESH SALADS

SESSIONS HOUSE SALAD MIXED GREENS GRAPE TOMATO CUCUMBER ONION GOAT CHEESE CANDIED PECAN DRIED CRANBERRIES CHOPPED BACON APPLE CIDER VINAIGRETTE	12
CAPRESE SALAD BABY SPINACH FRESH MOZZARELLA HEIRLOOM TOMATO BALSAMIC GLAZE PESTO SAUCE	10
*SPICY TUNA POKE SALAD SPRING MIX GRAPE TOMATO CUCUMBER FRIED ONION SEAWEEED SALAD SESAME SEEDS AVOCADO HONEY POKE SAUCE SPICY ASIAN DRESSING	16

CAESAR SALAD ROMAINE PARMIGIANO BANANA CROUTONS HOMEMADE DRESSING LEMON	10
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AVAILABLE ADD ONS:

6 OZ. GRILLED SALMON	10
3 PCS GRILLED JUMBO SHRIMP	8
6 OZ. GRILLED CHICKEN	6

HANDHELD

SESSIONS BURGER 8 OZ. ANGUS AGED CHEDDAR LETTUCE TOMATO CRISPY ONION SESAME SEED BUN BOURBON BBQ SAUCE FRIES	14
FRIED GREEN TOMATOES AND CRAB SANDWICH BREADED AND FRIED CRAB CAKE LETTUCE SWISS CHEESE FRIED ONION RINGS CHIPOTLE MAYO SERVED WITH BACON JAM AND FRIES	13

PEPPER JACK CHICKEN SANDWICH BLACKENED CHICKEN PEPPER JACK CHEESE BLUEBERRY BBQ SAUCE BRIOCHE BUN FRIES	14
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SAVE THE PLANET BURGER 4 OZ. PLANT BASE PATTY ROASTED PEPPER LETTUCE TOMATO FRIED ONIONS BRIOCHE BUN CHIPOTLE MAYO FRIES	16
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ENTREES

CARIBBEAN SHRIMP GRILLED JUMBO SHRIMP BLACK BEAN ARBORIO RICE SALSA VERDE TROPICAL SALSA	25
SEAFOOD LINGUINI CHOICE OF FRA DIABLO OR BOURBON CREAM SAUCE LOBSTER SCALLOPS SHRIMP CRISPY BAGUETTE	30
VEGETARIAN PASTA LINGUINI PASTA SPINACH ASPARAGUS GRAPE TOMATO PORTOBELLO TOMATO POMODORINA SAUCE TOASTED BAGUETTE PARMESAN	18
BLACKENED CHICKEN ALFREDO CAVATAPPI PASTA BLACKENED CHICKEN BREAST CREAMY ALFREDO SAUCE	16
FIRECRACKER MAC & CHEESE CAVATAPPI PASTA GRILLED CHICKEN CHEESE SAUCE DRY PEPPER FLAKES	18
TERIYAKI BEEF BOWL SLICED TERIYAKI BEEF SHREDDED VEGETABLES VEGETABLE RICE PILAF SESAME SEEDS	18
GRILLED HERBED LAMB CHOPS MINT AND CUMIN MARINATION GARLIC MASHED POTATO BROCCOLINI SALSA VERDE	26
GRILLED FISH OSCAR MARKET FISH OF THE DAY CRAB CAKE ARBORIO ASPARAGUS BEARNAISE SAUCE	28
GRILLED BOURBON GLAZED CHICKEN SEASONED CHICKEN BREAST MASHED POTATOES STEAMED BROCCOLINI	24
BLACKENED FISH OF THE DAY MARKET FRESH FISH BLACK BEAN ARBORIO RICE GREEN BEANS PINEAPPLE SAUCE	26

12 OZ. RIB EYE	30
FILET MIGNON MEDALLIONS (TWO 4 OZ.)	38
SERVED WITH BORDELAISE SAUCE AND CHOICE OF TWO SIDES SIDES: SAUTEED BACON AND SPINACH VEGETABLE RICE PILAF ASPARAGUS GREEN BEANS BROCCOLINI GARLIC MASHED POTATO	

STEAK ACCOMPANIMENTS

5 OZ. GRILLED LOBSTER TAIL	17
2 OZ. CRAB CAKE	7
3 PCS GRILLED JUMBO SHRIMP	8

KIDS MENU

MOZZARELLA STICKS WITH MARINARA SAUCE	9
KIDS MAC AND CHEESE	8
CHEESEBURGER AND FRIES	9
CORN DOGS AND FRIES	7
HOT DOG AND FRIES	7
GRILLED CHEESE AND FRIES	7
SPAGHETTI AND MEATBALLS	9

DESSERTS

CHOCOLATE DECADENCE CAKE CHOCOLATE FUDGE CAKE	8
TURON A LA MODE SLICED BANANA AND PINEAPPLE COMPOTE DUSTED WITH BROWN SUGAR ROLLED IN A SPRING ROLL WRAPPER THEN FRIED. SERVED WITH FRENCH VANILLA ICE CREAM CANDIED PECAN CRUMBS RUM CARAMEL SAUCE	8
RED VELVET CHEESECAKE TRIPLE LAYER CREAM CHEESE FROSTING	12
LEMON BLUEBERRY CRÈME BRULEE TAHITIAN VANILLA BLUEBERRIES LEMON JUICE	10
KEY LIME PIE CONDENSED MILK LIME JUICE BERRIES	10
STRAWBERRY FOSTER CARAMELIZED STRAWBERRY VANILLA AND CHOCOLATE ICE CREAM WHIPPED CREAM CHERRIES RUM CARAMEL SAUCE	10