

Seasons 52 makes its Inland Empire debut in Victoria Gardens

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Everything on the menu is 595 calories or less at Seasons 52, a full-service restaurant making its Inland Empire debut in Rancho Cucamonga.

As its name suggests, Seasons 52 specializes in seasonal fare, with food prepared on an oak-fire grill in a brick oven, according to a news release.

The Orlando-based chain is part of Darden Restaurants, whose brands include Longhorn Steakhouse, which opened its [first California location in 2020](#) on nearby Foothill Boulevard.

This is Season 52's third location in California. The other two are at South Coast Plaza in Costa Mesa and near La Jolla in San Diego.

The new restaurant is in Victoria Gardens at the corner of Kew Avenue and Versailles Street, on the south side of the shopping center. The address is 7915 Kew Ave., but that's misleading because the entrance is on Versailles, where the parking lot is.

Flatbreads, soups, salads and entrées from skewers to filet mignon with Maine lobster tail are on the menu. The latter includes marble potatoes and broccolini and comes in at 570 calories, according to the chain's website.



The wild

Alaska “Butterfish” served with sushi rice, spinach, ponzu broth, green onions and crispy shiitake mushrooms is one of the seasonal dishes on the menu at Seasons 52 in Rancho Cucamonga on Wednesday, Nov. 19, 2025. (Photo by Anjali Sharif-Paul, The Sun/SCNG)

Executive Chef Chris Otten affirmed that everything is under 595 calories, but said his kitchen will take requests that could push the calorie count higher, such as adding melted butter to the lobster tail.

Prices range from about \$15-\$40.

Desserts are called “mini-indulgences” served in tiny glasses. Choices include a mini pumpkin pie at 290 calories and a mini pecan pie at 350 calories.

Seasons 52 is serving an autumn menu through the end of the month. Highlights include Butternut Squash Soup, Golden Beet Salad and Wild Alaska “Butterfish” with sushi rice, spinach and crispy shiitake mushrooms.



The golden beet salad served with goat cheese, arugula and toasted pistachios drizzled with 15-year aged balsamic is one of the seasonal options on the menu at Seasons 52 in Rancho Cucamonga on Wednesday, Nov. 19, 2025. (Photo by Anjali Sharif-Paul, The Sun/SCNG)

There are also two autumn cocktails, a Blood Orange Margarita and an Apple Bourbon Infusion.

Seasons 52 will begin serving its winter menu on Dec. 2. with such items as Farmhouse Chicken Soup, Mushroom Bisque and a Cookies & Cream Mini Indulgence.