

THE PARK GRILLE

STARTERS

CHINESE BABY BACK RIBS	11
Hoisin honey glace scallions toasted sesame seeds	
GULF SHRIMP COCKTAIL	12
Gulf shrimp lemon cocktail sauce	
CRISPY FRIED CALAMARI	9
Fried Calamari marinara sauce lemon aioli grilled lemons	
SOUP DU JOUR GAZPACHO	cup 4 • bowl 6
FRENCH ONION SOUP	6
Crostini provolone cheese	

SALADS

UNIVERSITY PARK SALAD	6
Baby greens bell peppers chick peas hearts of palm cucumbers grape tomatoes light lemon vinaigrette	
ICEBERG LETTUCE WEDGE	9
Crumbled bleu cheese smoked bacon cherry tomatoes candied walnuts creamy ranch dressing	
HEARTS OF ROMAINE CAESAR	8
Shaved parmesan garlic croutons	
CHICKEN 5 SHRIMP 6 SALMON 7	
CAPRESE SALAD	10
Sun ripened tomatoes buffalo mozzarella cheese basil parmesan Extra Virgin Olive oil	

ENTRÉES

PRIME FILET MIGNON	32
Market vegetables Idaho mashed potatoes roasted mushroom jus	
DOMESTIC LAMB CHOPS	29
Herb marinated and grilled market vegetables Idaho mashed potatoes minted jus	
FAROE ISLAND SALMON PICCATA	24
Pan Seared market vegetables herbal basmati rice capers lemon butter	
GRILLED SHRIMP SCAMPI RISOTTO	26
Grilled Gulf shrimp garlic butter herbal risotto	
JOYCE FARMS CHICKEN MILANESE	20
Arugula & Buffalo Mozzarella Salad herbal basmati rice grilled lemon	
VEAL MARSALA	25
Market vegetables Idaho mashed potatoes mushroom marsala sauce	
ITALIAN EGGPLANT PARMESAN	16
Fresh Eggplant fresh marinara melted mozzarella spaghetti market vegetables	
WILD MUSHROOM ALFREDO	18
Local roasted wild mushrooms sun-dried tomatoes fettuccine Alfredo sauce fresh herbs	
ADD CHICKEN 5 SHRIMP 6 SALMON 7	

Split plate charge \$5 | 7% sales tax and 18% gratuity is added to all checks.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.

11/22/2017