



soups & salads

Gazpacho or

Soup of the Day cup 4.50 | bowl 6

French Onion Soup 8

Crostini, Provolone Cheese

1991 Salad (GF) club 13 | full 15

Iceberg Lettuce, Ham, Swiss Cheese, Tomato, Spanish Olives, Fresh Grated Parmesan Cheese, Garlic Olive Oil Dressing

Classic Cobb Salad (GF) 15

Grilled Chicken, Mixed Greens, Vine Ripe Tomatoes, Blue Cheese, Avocado, Applewood Smoked Bacon, Diced Eggs, Choice of Dressing

Lobster Mango Salad 22

Maine Lobster, Mixed Lettuce, Mango, Asparagus, Avocado, Red Onion, Mango Vinaigrette

Burrata Salad (V) 14

Burrata Cheese, Heirloom Tomatoes, Arugula, Basil Vinaigrette

Hearts of Romaine Caesar Salad club 9 | full 13

Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

Classic Wedge Salad 12

Iceberg Wedge, Bacon, Blue Cheese, Tomatoes, Blue Cheese Dressing

Add Grilled Chicken 6 | Shrimp 8 | Salmon 9 | Grouper 13
To any of the salads

small plates & hand helds

Southern Fried Green Tomatoes 16

Lump Crabmeat, Chipotle Tartar Sauce, Scallions

Lemon Pepper Mussels (GF) 16

PEI Mussels, Crushed Red Pepper, Lemon Butter

Chicken Quesadilla 14

Grilled Chicken, Onions, Green and Red Peppers, Tomato, Applewood Smoked Bacon, Monterey Jack & Cheddar Cheese, Flour Tortilla, Sour Cream & Salsa
Add Guacamole .50

Grouper BLT Sandwich 18

Blackened or Grilled Gulf Grouper, Fried Green Tomatoes, Lettuce, Smoked Bacon, Old Bay Aioli, Toasted Brioche Roll, French Fries

Fish & Chips 17

Golden Fried, Beer Battered Cod, Coleslaw, French Fries

The Park Grille Sirloin Burger 15

Leaf Lettuce, Tomato, Onion, Toasted Brioche Roll, Choice of Cheddar, Swiss, American, Provolone, or Blue Cheese Crumbles, served with French Fries

Flat Bread (GF) 14

Roasted Mushrooms, Goat Cheese, Whole Roasted Garlic, Arugula, Balsamic Glaze

Gourmet Pizza 15

(Available Thursday & Friday)

10" (8 slices) Cheese Pizza with 2 Toppings. Choose from: Extra Cheese, Pineapple, Pepperoni, Sausage, Peppers, Ham, Mushrooms, Buffalo Mozzarella, Anchovies, Red Onion, Black Olives, Chopped Bacon
Each Additional Topping 1.50 | Add Chicken 2.50
Cauliflower Crust 1.50

entrées

PAN ROASTED FILET (GF) 43

Prime Filet, Roasted Wild Mushrooms, Red Wine Jus, Roasted Garlic Mashed Potatoes, Market Vegetables

BRAISED SHORT RIB (GF) 35

14-Hour Braised Short Ribs, Roasted Vegetable Red Wine Demi-glace, Roasted Garlic Mashed Potatoes, Market Vegetables

FRESH CATCH OF THE DAY 35

Ask Your Server for the Fresh Catch of the Day

OCEAN CRAB CAKES 35

Jumbo Lump Crab, Lemon Butter, Mango Salsa, Jasmine Rice Pilaf, Market Vegetables

FAROE ISLAND SALMON (GF) 34

Pan Roasted Salmon, Capers, Lemon Butter, Herbal Jasmine Rice, Market Vegetables

BOURSIN SHRIMP 35

Pan Roasted Gulf Shrimp, Roasted Mushrooms, Garlic, Sun-dried Tomatoes, Penne Pasta, Creamy Boursin Cheese Sauce

CHICKEN PICCATA 26

Pan Sautéed Chicken Breast, Capers, Lemon Butter, Italian Parsley, Herbal Basmati Rice, Market Vegetables

PROVIMI LIVER & ONIONS 28

Caramelized Onions, Veal Jus, Roasted Garlic Mashed Potatoes, Applewood Smoked Bacon, Market Vegetables

VEGETABLE RISOTTO (GF) 22

Herbal Risotto, Cremini Mushrooms, Roasted Vegetables, Parmesan Cheese

(GF) Gluten-free option | (V) Vegetarian option | Heart Healthy option. We also offer gluten-free bread, buns or wraps, please ask your server. Our gluten-free offerings are designed for those with gluten sensitivities or those who prefer to avoid gluten for nutritional reasons and are indicated on our menus with (GF). Split plate charge \$5 | 7% sales tax plus 20% gratuity added to all checks | 10% gratuity added for all To Go orders

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.
05.08.2024