

Salads and Such

The Park Salad	6
Baby greens sun cured olives tomatoes hearts of palm spiced pecans citrus dressing	
Iceberg Lettuce Wedge	10
Crumbled bleu cheese Applewood bacon cherry tomatoes candied walnuts creamy ranch dressing	
Hearts of Romaine Caesar	small 6 • entrée 10
Shaved parmesan garlic croutons	
Add Chicken 5 Shrimp 6 Salmon 7	
Fried Goat Cheese Salad	11
Creamy Fried Goat Cheese organic greens dried cranberries candied walnuts Applewood smoked bacon honey balsamic vinaigrette balsamic drizzle	
Tomato Caprese	11
Vine ripe tomatoes buffalo mozzarella basil pesto olive oil parmesan cheese balsamic drizzle	
Add Chicken 5 Shrimp 6 Salmon 7	
Soup du jour Gazpacho	cup 4 • bowl 6
French Onion Soup	6
Crostoni provolone cheese	

Lite Bites

Calamari	10
Hand Breaded flash fried parmesan cheese marinara	
Shrimp Scampi	11
Garlic Butter Sauce grilled bread Roma tomatoes	
Black Angus Short Rib Burger	11
8 ounce burger leaf lettuce tomato red onion toasted brioche Choice of cheese: cheddar, Swiss, Provolone, American or blue cheese	
Fried Green Tomato Sliders	14
Cajun remoulade Applewood smoked bacon jalapeño slaw French Fries	
Key West Shrimp Tacos	14
Blackened Gulf shrimp flour tortillas jicama cabbage slaw pico de gallo chipotle drizzle	
Roasted Natural Turkey & Brie Panini	13
Roasted Turkey Breast Craisins brie spicy honey mustard French Fries	
Chicken Quesadilla	10
Grilled Chicken onions tomatoes peppers jack & cheddar cheese Applewood smoked bacon griddled flour tortilla sour cream tomato salsa guacamole	
Flatbread of the Week	13
Roasted Chicken Italian sausage roasted peppers caramelized onions mozzarella cheese tomatoes	

Something More

Prime Rib Queen Cut 12 ounce	27
Prime Rib King Cut 16 ounce	30
Choice of baked Idaho, sweet potato or sour cream red skin mashed potatoes au jus horseradish sauce market vegetables	
Prime Filet Mignon	32
Natural 6 ounce Filet Mignon sautéed spinach sour cream red skin mashed potatoes Merlot jus	
Grilled Ashley Farm Chicken	19
Goat Cheese spinach artichoke hearts lemon butter market vegetables sour cream red skin mashed potatoes	
Langoustine Lobster Macaroni & Cheese	18
Langoustine Lobster Cabot Cheddar Cheese sauce Ditalini Pasta Parmesan Brioche Topping	
Provimi Liver & Onions	19
Caramelized onions sour cream red skin mashed potatoes bacon market vegetables veal jus	
Faroe Island Salmon	23
Basmati rice Bruschetta tomatoes market vegetables lemon butter	

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.

8.15.2018