

## Salads and Such

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

## Lite Bites

<b>Calamari</b>	10
Hand Breaded   flash fried   Parmesan cheese   marinara sauce	
<b>Focaccia Bruschetta</b>	12
Griddled Focaccia Bread   bruschetta tomatoes   mozzarella cheese   balsamic vinaigrette Parmesan cheese	
<b>Black Angus Short Rib Burger</b>	11
8 ounce burger   leaf lettuce   tomato   red onion   toasted brioche Choice of cheese: cheddar, Swiss, Provolone, American or blue cheese	
<b>General TSO Cauliflower</b>	11
Flash fried cauliflower   scallions   sesame seeds   General Tso sauce	
<b>Key West Shrimp Tacos</b>	14
Blackened Gulf shrimp   flour tortillas   jicama cabbage slaw   pico de gallo   chipotle drizzle	
<b>Beer Battered Crispy Fish 'N' Chips</b>	13
Golden fried beer battered cod   coleslaw   French Fries	
<b>Chicken Quesadilla</b>	10
Grilled Chicken   onions   tomatoes   peppers   jack & cheddar cheese   Applewood smoked bacon griddled flour tortilla   sour cream   tomato salsa   guacamole	
<b>Flat Bread</b>	13
Fresh spinach   artichokes   Alfredo sauce   mozzarella cheese   balsamic drizzle	

## Something More

<b>Prime Rib   Queen Cut 12 ounce</b>	28
<b>Prime Rib   King Cut 16 ounce</b>	31
Choice of baked potato, sweet potato or sour cream red skin mashed potatoes au jus   horseradish sauce   market vegetables	
<b>Prime Filet Mignon</b>	32
Natural 6 ounce Filet Mignon   roasted vegetables   sour cream red skin mashed potatoes   Merlot jus	
<b>Grilled Ashley Farms Chicken</b>	19
Goat Cheese   spinach   artichoke hearts   lemon butter   roasted vegetables sour cream red skin mashed potatoes	
<b>Grilled Day Boat Risotto</b>	27
Grilled Day Boat Scallops   Seasonal vegetable risotto	
<b>Provimi Liver &amp; Onions</b>	20
Caramelized onions   sour cream red skin mashed potatoes   bacon   roasted vegetables   veal jus	
<b>Faroe Island Salmon</b>	23
Basmati rice   capers   Roasted 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.

10.10.2018