

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 smoked bacon Vine-ripe tomatoes candied walnuts creamy ranch dressing	
HEARTS OF ROMAINE CEASAR	8
Shaved parmesan garlic croutons Caesar Dressing ADD Chicken 5 Shrimp 6 Salmon 7	
ROASTED BEET & FETA SALAD	10
Baby Spinach Roasted Beets Feta Cheese Candied Walnuts Light Balsamic Vinaigrette Chicken 5 Shrimp 6 Salmon 7	
FRIED GOAT CHEESE SALAD	12
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
Crostitini provolone cheese	

MAIN ENTRÉES

PRIME FILET MIGNON	33
Natural 6 ounce Filet Mignon roasted vegetables Parmesan scallop potatoes Merlot jus Add 6 ounce Lobster Tail 18	
PRIME NY STRIP STEAK	36
Dry Aged 12 ounce roasted mushrooms roasted vegetables Parmesan scallop potatoes Merlot jus Add 6 ounce Lobster Tail 18	
ROASTED DUCK	25
Slow Roasted Half Duck black cherry jus wild rice pilaf market vegetables	
BRAISED SHORT RIB	26
Roasted root vegetable gravy Parmesan scallop potatoes roasted vegetables	
TRAFFORD FARMS TURKEY SCALOPPINI	26
Fresh Turkey Breast toasted hazelnuts roasted vegetables cranberry butter sauce Parmesan Scallop Potatoes	
FAROE ISLAND SALMON	25
Herbal basmati rice Bruschetta Tomatoes roasted vegetables lemon butter	
GRILLED SCALLOPS & SHRIMP ALFREDO	28
U-10 Dry Scallops Gulf Shrimp De Cecco fettuccine Alfredo sauce fresh herbs	
MUSHROOM RAVIOLI	19
Porcini-stuffed fresh pasta caramelized onions marsala cream sauce	

LITE BITES

GENERAL TSO CHICKEN	11
Flash fried Chicken breast bites scallions sesame seeds General Tso sauce	
SOUTHERN FRIED GREEN TOMATOES	12
Panko parmesan crust jalapeño cilantro aioli charred corn salsa	
MAGNOLIAS HOUSEMADE POTATO CHIPS	11
Blue cheese sauce crumbled blue cheese scallions balsamic drizzle	
BLACK ANGUS SHORT RIB BURGER	11
8 ounce burger leaf lettuce tomato red onion pickle toasted brioche Choice of cheese: cheddar, Swiss, Provolone, American or blue cheese	
GROUPER BLT	15
Blackened or Grilled Grouper fried green tomatoes bacon leaf lettuce Old Bay Aioli toasted brioche	
LOBSTER CRAB CAKE	14
Leaf lettuce pico de gallo caper-relish tartar sauce toasted brioche	
BEER BATTERED CRISPY FISH 'N' CHIPS	13
Golden fried beer battered cod coleslaw French fries	
CHICKEN QUESADILLA	10
Grilled Chicken onions tomatoes peppers Applewood smoked bacon jack & cheddar cheese griddled flour tortilla sour cream tomato salsa guacamole	
FLAT BREAD OF THE WEEK	13
Roasted garlic spinach mozzarella cheese roasted tomatoes balsamic drizzle	

BEVERAGES

SOFT DRINKS OR ICED TEA	2.50
PREMIUM COFFEE / DECAF	2.50
TEA FORTE ORGANIC	4.00
CAPPUCCINO, LATTE, ESPRESSO	4.25

Ask about our wide selection of draft and bottled beers, wines and cocktails.

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.