

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 CAESAR	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	
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 RIB QUEEN CUT 12 OUNCE	28
PRIME RIB KING CUT 16 OUNCE	31
Choice of baked potato, sweet potato or sour cream red skin mashed potatoes au jus horseradish sauce market vegetables	
PRIME FILET MIGNON	33
Natural 6 ounce Filet Mignon roasted mushrooms market vegetables sour cream red skin mashed potatoes Merlot jus	
GRILLED ASHLEY FARMS CHICKEN	20
Goat cheese, spinach artichoke hearts lemon butter market vegetables sour cream red skin mashed potatoes	
GULF STUFFED SHRIMP	26
Lump Crabmeat Stuffed Gulf Shrimp lemon panko crumbs lemon butter basmati rice	
MUSSELS & SHRIMP LINGUINE	27
Gulf Shrimp and PEI Mussels marinara sauce DeCecco linguine Parmesan Reggiano cheese	
PROVIMI LIVER & ONIONS	21
Caramelized onions sour cream red skin mashed potatoes bacon market vegetables veal jus	
FAROE ISLAND SALMON	25
Basmati Rice capers market vegetables lemon butter	
MUSHROOM RAVIOLI	19
Porcini-stuffed fresh pasta caramelized onions marsala cream sauce	

LITE BITES

CALAMARI	11
Hand breaded and flash fried Parmesan cheese marinara sauce	
GULF SHRIMP COCKTAIL	12
Old Bay steamed Gulf shrimp lemon house cocktail sauce	
FOCACCIA BRUSHCETTA	12
Griddled focaccia bread bruschetta tomatoes mozzarella cheese balsamic vinaigrette Parmesan cheese	
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	
GENERAL TSO CAULIFLOWER	11
Flash fried cauliflower scallions sesame seeds General Tso sauce	
GROUPEL BLT	15
Blackened or Grilled Grouper fried green tomatoes bacon leaf lettuce Old Bay Aioli 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 eggplant mozzarella cheese roasted garlic Roma tomatoes caramelized onions balsamic reduction	

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.