

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	small 6 • entrée 10
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	
ADD 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
Crostini provolone cheese	

MAIN ENTRÉES

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	
TUSCAN MAHI	26
Fresh grilled mahi sun-dried tomatoes basil lemon butter market vegetables basmati Rice	
MUSSELS & SHRIMP LINGUINE	27
Gulf Shrimp and PEI Mussels marinara sauce DeCecco linguine Parmesan Reggiano cheese	
VEAL SCALOPINI	26
Portobello mushrooms Roma tomatoes garlic roasted garlic mashed potatoes roasted vegetables	
FAROE ISLAND SALMON	26
Basmati rice capers market vegetables lemon butter	
ITALIAN EGGPLANT PARMESAN	19
Italian crusted eggplant mozzarella cheese marinara sauce sautéed spinach DeCecco linguine	

LITE BITES

GULF SHRIMP COCKTAIL Old Bay steamed lemon house cocktail sauce	12
SOUTHERN FRIED GREEN TOMATOES Lump Crabmeat Chipotle Tartar Sauce Scallions	13
BLACK ANGUS SHORT RIB BURGER 8 ounce burger leaf lettuce tomato red onion pickle toasted brioche Choice of cheese: cheddar, Swiss, Provolone, American or blue cheese	11
GENERAL TSO CHICKEN Flash fried chicken scallions sesame seeds General Tso sauce	11
GROUPER BLT Blackened or Grilled Grouper fried green tomatoes bacon leaf lettuce Old Bay Aioli toasted brioche	15
BEER BATTERED CRISPY FISH 'N' CHIPS Golden fried beer battered cod coleslaw French fries	13
CHICKEN QUESADILLA Grilled Chicken onions tomatoes peppers Applewood smoked bacon jack & cheddar cheese griddled flour tortilla sour cream tomato salsa guacamole	11
FLAT BREAD OF THE WEEK Buffalo chicken Applewood smoked bacon scallions sharp cheddar cheese ranch dressing	13

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.