

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	small 6 • entrée 10
Shaved parmesan garlic croutons Caesar dressing	
ADD CHICKEN 5 SHRIMP 6 SALMON 7	
MANGO & AVOCADO SALAD	11
Fresh mango California avocados mixed greens fresh pineapple tomato cucumber red pepper scallions crisp wontons toasted almonds 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
Crostitini provolone cheese	

MAIN ENTRÉES

PRIME RIB QUEEN CUT 12 OUNCE	29
PRIME RIB KING CUT 16 OUNCE	34
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	
JOYCE FARMS CHICKEN MILANESE	20
Arugula & buffalo mozzarella plum tomatoes basmati rice olive oil Parmesan cheese grilled lemon	
MUSSELS & SHRIMP LINGUINE	25
Gulf Shrimp & PEI Mussels marinara sauce DeCecco Linguine Parmigiano-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	
ITALIAN EGGPLANT PARMESAN	19
Italian Crusted Eggplant mozzarella cheese marinara sauce sautéed spinach linguine pasta	

LITE BITES

GENERAL TSO CAULIFLOWER	11
Flash fried cauliflower scallions sesame seeds General Tso sauce	
GULF SHRIMP COCKTAIL	12
Old Bay steamed Gulf shrimp lemon house cocktail sauce	
LUMP CRAB CAKE SLIDERS	13
Three lump crab cakes pineapple kiwi salsa roasted Hawaiian rolls French fries	
KEY WEST SHRIMP TACOS	14
Blackened Gulf shrimp flour tortillas jicama cabbage slaw pico de gallo chipotle 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	
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	11
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
Buffalo chicken bacon scallions sharp cheddar cheese ranch dressing	

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.