

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 SALAD	small 6 • entrée 10
Shaved parmesan garlic croutons Caesar dressing	
TROPICAL MANGO SALAD	11
Fresh mango grilled hearts of palm mixed greens fresh pineapple tomato cucumber red pepper scallions macadamia nuts pineapple vinaigrette	
TOMATO CAPRESE	11
Vine ripe tomatoes buffalo mozzarella basil pesto olive oil Parmesan cheese balsamic drizzle	
TURN ANY OF THE ABOVE SALADS INTO AN ENTRÉE SALAD BY ADDING CHICKEN 5 SHRIMP 6 SALMON 7	
SOUP DU JOUR GAZPACHO	cup 4 • bowl 6
FRENCH ONION SOUP	6
Crostiti 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	
BRAISED SHORT RIB	27
Roasted Root Vegetable Gravy sour cream red skin mashed potatoes market vegetables	
GRILLED ASHLEY FARMS CHICKEN	20
Goat cheese spinach artichoke hearts lemon butter market vegetables sour cream red skin mashed potatoes	
GRILLED SWORDFISH	27
Coconut rice golden raisins toasted almonds curry butter sauce market vegetables	
SHRIMP & ANDOUILLE PAPPARDELLE	27
Gulf Shrimp andouille sausage roasted peppers & onions toasted pepper sauce	
FAROE ISLAND SALMON	26
Basmati rice capers market vegetables lemon butter	
GRILLED VEGETABLE LASAGNA	19
Eggplant yellow squash zucchini ricotta cheese tomato basil sauce toasted Parmesan crumbs	

LITE BITES

MUSSELS POT	12
PEI Mussels andouille sausage shallots garlic lemon butter	
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	
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	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
Oven roasted tomatoes feta cheese thyme roasted garlic butter fresh basil	

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.