

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	
BABY SPINACH SALAD	11
Baby Spinach blueberries raspberries spiced pecans mandarin oranges Sun-dried cherries toasted almonds crumbled goat cheese raspberry 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
Crostini 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	21
Arugula & buffalo mozzarella plum tomatoes basmati rice olive oil Parmesan cheese grilled lemon	
CRAB CAKES	26
Lump crab cakes mango salsa lemon butter market vegetables	
PROVIMI LIVER & ONIONS	23
Caramelized onions sour cream red skin mashed potatoes bacon market vegetables veal jus	
FAROE ISLAND SALMON	26
Basmati rice capers market vegetables lemon butter	
LASAGNA ROLLS	19
Stuffed lasagna noodles Parmesan-ricotta cheese marinara mozzarella cheese market vegetables	

LITE BITES

FRIED CALAMARI	11
Flash fried calamari pepperoncini marinara lemon aioli	
TUNA & WAKAME	12
Sesame tuna wakame salad fried shallots soy drizzle cusabi	
KEY WEST MAHI TACOS	14
Blackened Mahi 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
Roasted beef steak roasted portobello mushrooms garlic butter Roma tomatoes 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.