

## 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

**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

**FLAT IRON STEAK** 23  
Pasture Raised Beef | Roasted Mushroom Jus | Steak Frites | market vegetables

**HONEY GARLIC PORK TENDERLOIN** 20  
Herb Crusted Pork Tenderloin | | mashed sweet potatoes | market vegetables  
honey garlic sauce

**VEAL SCALOPPINI** 22  
Portobello Mushrooms | Roma tomatoes | garlic | sour cream red skinned mashed potatoes  
market vegetables

**RED SNAPPER FRANCAISE** 24  
Yellow Tail Snapper Francaise style | basmati rice | lemon, basil & sun-dried tomato butter sauce  
market vegetables

**FAROE ISLAND SALMON** 26  
Basmati rice | fried capers | market vegetables | lemon butter

**BACON WRAPPED ASHLEY FARMS CHICKEN** 19  
Chicken Breast | Applewood Bacon | spinach | Mushrooms | Buffalo Mozzarella Cheese  
market vegetables | sour cream red skinned mashed potatoes | Marsala jus

**WILD MUSHROOM ALFREDO** 18  
Local roasted wild mushrooms | sun-dried tomatoes | DeCecco fettuccine  
Alfredo sauce | fresh herbs  
ADD CHICKEN 5 | SHRIMP 6 | SALMON 7

## LITE BITES, SNACKS & SHARES

<b>KEY WEST SHRIMP TACOS</b>	13
Blackened Gulf Shrimp   flour tortillas   jicama cabbage slaw   pico de gallo   chipotle drizzle	
<b>FRIED GREEN TOMATOES</b>	11
Pimento cheese   bacon jam	
<b>AHI TUNA POKE</b>	13
Hawaiian Tuna   poke marinade   scallions   sesame seeds   crisp tortillas	
<b>SEARED BEEF TIPS</b>	12
Peppercorn Dipping Sauce   grilled focaccia bread   chives	
<b>BLACK ANGUS SHORT RIB BURGER</b>	11
8 ounce burger   leaf lettuce   tomato   red onion   pickle   toasted brioche Choice of cheese: cheddar, Swiss, Provolone, American or blue cheese	
<b>GROUPEL BLT</b>	15
Blackened or Grilled Grouper   fried green tomatoes   bacon   leaf lettuce Old Bay aioli   toasted brioche	
<b>CHICKEN QUESADILLA</b>	11
Grilled Chicken   onions   tomatoes   peppers   Applewood smoked bacon jack & cheddar cheese   griddled flour tortilla   sour cream   tomato salsa   guacamole	
<b>FLAT BREAD OF THE WEEK</b>	13
Roasted mushrooms   spinach   roasted garlic   garlic butter   Parmesan cheese	

## BEVERAGES

<b>SOFT DRINKS OR ICED TEA</b>	2.50
<b>PREMIUM DARK ROASTED COFFEE / DECAF</b>	2.50
<b>TEA FORTE ORGANIC</b>	4.00
<b>CAPPUCCINO, LATTE, ESPRESSO</b>	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.