

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	
FRIED GOAT CHEESE SALAD	12
Creamy Fried Goat Cheese organic greens dried cranberries candied walnuts Applewood smoked bacon honey balsamic vinaigrette balsamic drizzle	
ROASTED BEET & FETA SALAD	12
Baby spinach roasted beets Golden Delicious Apples feta cheese candied walnuts Apple vinaigrette	
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	
VEAL SCALLOPINI	26
Portobello Mushrooms Roma tomatoes garlic roasted garlic mashed potatoes Market vegetables	
BABY BACK RIBS	21
Baby Back Ribs Sweet Baby Ray's Bbq sauce molasses baked beans bacon basted roasted Brussels sprouts corn bread	
MAHI MAHI	25
Lightly Breaded pan roasted roasted garlic mashed potatoes artichokes sun-dried tomatoes basil market vegetables lemon butter	
FAROE ISLAND SALMON	26
Pan Roasted herbal basmati rice plum tomato relish market vegetables lemon butter	
CRISPY LEMON CHICKEN	20
Arugula Parmesan lemon butter herbal basmati rice fried capers mustard-basil vinaigrette	
ITALIAN EGGPLANT PARMESAN	19
Italian Crusted Eggplant mozzarella cheese marinara sauce sautéed spinach linguine pasta	

LITE BITES, SNACKS & SHARES

IRISH PUB POTATO NACHOS	13
Seasoned Idaho Potatoes scallions Applewood smoked bacon tomatoes jalapeños cilantro Jack & cheddar cheese sour cream drizzle	
ZUCCHINI FRITTE	12
Flash Fried Zucchini roasted garlic aioli	
SOUTHERN BBQ PORK SLIDERS	12
Sweet baby Rays BBQ Sauce smokey pulled pork Hawaiian Rolls bread & butter pickles coleslaw	
GENERAL TSO CHICKEN	11
Flash fried chicken scallions sesame seeds General Tso sauce	
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 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 basil roasted garlic butter	

BEVERAGES

SOFT DRINKS OR ICED TEA	2.50
PREMIUM DARK ROASTED 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.