

UNIVERSITY PARK GRILLE & CAFÉ

Dinner

Soups & Salads

Gazpacho or Soup of the Day cup 3.75 • bowl 4.75		Fried Goat Cheese Salad 12	
Hearts of Romaine Caesar Salad club 6 • full 10		Creamy fried goat cheese organic greens dried cranberries	
Shaved Parmesan cheese garlic croutons Caesar dressing		candied walnuts Applewood smoked bacon	
Add Grilled Chicken 5 Shrimp 6 Salmon 7 Grouper 10		honey balsamic vinaigrette balsamic drizzle	
Classic Wedge Salad 10		Classic Cobb Salad 13	
Iceberg wedge bacon blue cheese tomatoes		Grilled chicken mixed greens vine ripe tomatoes	
seasoned pecans blue cheese dressing		blue cheese avocado Applewood smoked bacon	
Add Grilled Chicken 5 Shrimp 6 Salmon 7 Grouper 10		fresh diced eggs choice of dressing	
1991 Salad club 11 • full 13		Tomato Caprese Salad 11	
Iceberg lettuce Ham Swiss cheese tomato Spanish olives		Vine ripe tomatoes buffalo mozzarella basil pesto	
fresh grated Parmesan cheese garlic olive oil dressing		Parmesan cheese balsamic drizzle	

Small Plates

Southern Fried Green Tomatoes 12		Mussels Marinara 11	
Lump crabmeat chipotle tartar sauce scallions		Prince Edward Island Mussels	
General Tso Chicken 11		marinara sauce crostini	
Flash fried chicken breast buffalo or General Tso sauce		Mediterranean Flat Bread 11	
Burrata 12		Artichokes roasted peppers Kalamata olives	
Mighty vine cherry tomatoes basil		capers basil Italian cheeses olive oil	

Handhelds

Perdue Farms Turkey Burger 13		Prime French Dip 11	
All Natural Turkey Burger jalapeño cheddar avocado		Angus Prime Rib au jus provolone griddled onions	
vine ripe tomatoes toasted brioche roll		toasted hoagie roll	
The Park Grille Sirloin Burger 11		Bali Vegan Veggie Burger 12	
Leaf lettuce tomato onion toasted brioche roll		Fresh avocado toasted brioche roll	
Choice of Cheddar, Swiss, American, provolone or		California Chicken Sandwich 11	
blue cheese crumbles		Bacon gouda tomato baby greens red onion Dijon mayo	
Classic Reuben 11		brioche roll	
Shaved corned beef sauerkraut Swiss cheese		Chicken Quesadilla 11	
Thousand Island dressing grilled rye bread		Grilled chicken onions green and red peppers tomato	
Grouper BLT Sandwich 15		Applewood smoked bacon Monterey Jack & cheddar cheese	
Blackened or grilled Gulf grouper fried green tomatoes lettuce		flour tortilla sour cream & salsa	
smoked bacon old bay aioli toasted brioche roll		Add guacamole .50	

Burgers and Sandwiches served with choice of Seasoned French fries, housemade potato chips, coleslaw, garden salad or fresh seasonal fruit.
Substitute sweet potato fries for 1.00 or onion rings for 2.50.

Entrées

Fish 'N Chips 13		Gulf Snapper Française 26	
Golden fried, beer-battered cod creamy coleslaw lettuce		Fresh Gulf snapper française-style herbal basmati rice	
steak fries		basil roasted garlic sun-dried tomatoes lemon butter	
Prime Filet Mignon 30		Tuscan Chicken 20	
Prime 7-ounce filet mignon roasted mushroom wine sauce		Grilled chicken goat cheese sun-dried tomatoes basil	
sour cream mashed potatoes market vegetables		market vegetables roasted garlic mashed potatoes	
Faroe Island Salmon 27		Nature Veal Marsala 26	
Pan roasted salmon herbal basmati rice bruschetta tomatoes		Pan sautéed veal medallions mushroom marsala wine sauce	
market vegetables lemon butter		sour cream mashed potatoes market vegetables	
Short Ribs 26		Eggplant Parmesan 18	
French style braised short rib roasted mushrooms		Fresh breaded eggplant fresh garlic spinach penne pasta	
root vegetables		marinara Parmesan cheese	
		Vegetarian Quinoa Loaf 16	
		Marinara sauce Jasmine rice market vegetables	

On the Side

French Fries 2.50		Coleslaw 1.50	
Sweet Potato Fries 3.50		Fresh Fruit 3.00	
Onion Rings 4.50			

Desserts

Crème Brûlée 4		Berries & Cream 6	
Caramelized sugar topping		A mix of the freshest berries of the season with	
Brioche Bread Pudding 6		freshly whipped cream	
Warm brioche bread pudding with cinnamon sugar glaze		Gelato Trio 6	
and vanilla sauce		A scoop of our creamy Pistachio, Chocolate and	
Chocolate Overload Torte 6		Salted Caramel gelato.	
Dark and milk chocolate mousse with chocolate ganache and			
chocolate shavings			

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.

7% sales tax and 10% service charge is added to all to go orders

Effective 11.18.2020