

UNIVERSITY PARK GRILLE & CAFÉ

Dinner

Soups & Salads

Gazpacho or Soup of the Day cup 3.75 • bowl 4.75	Napa Salad 13
Hearts of Romaine Caesar Salad club 6 • full 10 Shaved Parmesan cheese garlic croutons Caesar dressing Add Grilled Chicken 5 Shrimp 6 Salmon 7 Grouper 10	Apples goat cheese dried cherries toasted corn avocado toasted almonds cilantro tomatoes honey mustard vinaigrette
Classic Wedge Salad 10 Iceberg wedge bacon blue cheese tomatoes seasoned pecans blue cheese dressing Add Grilled Chicken 5 Shrimp 6 Salmon 7 Grouper 10	Asian Chicken Chop Chop 14 Sesame glaze snow peas roasted peanuts jicama red bell peppers wontons Peanut-ginger dressing
1991 Salad club 11 • full 13 Iceberg lettuce Ham Swiss cheese tomato Spanish olives fresh grated Parmesan cheese garlic olive oil dressing	Tomato Caprese Salad 11 Vine ripe tomatoes buffalo mozzarella basil pesto Parmesan cheese balsamic drizzle

Small Plates

Southern Fried Green Tomatoes 12 Lump crabmeat chipotle tartar sauce scallions	Mussels Marinara 11 Prince Edward Island Mussels marinara sauce crostini
Spicy Shrimp 11 Breaded Shrimp spicy sauce scallions	Buffalo Chicken Flat Bread 11 Buffalo chicken Applewood smoked bacon scallions sharp cheddar cheese ranch dressing
Awesome Greens 10 Brussels Sprouts collard greens roasted garlic grilled Tuscan bread	

Handhelds

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

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

Prime Filet Mignon 30 Prime 7-ounce filet mignon roasted mushroom wine sauce sour cream mashed potatoes market vegetables	Lobster Crab Cake 26 Maine Lobster & Lump Crab roasted fingerlings market vegetables lemon mustard cream
Faroe Island Salmon 27 Pan roasted salmon herbal basmati rice fried capers market vegetables lemon butter	Italian Eggplant Parmesan 19 Fresh Breaded Eggplant housemade Pomodoro sauce spaghetti pasta garlic spinach
Veal Marsala 26 Nature Veal wild mushroom Marsala wine sauce sour cream mashed potatoes market vegetables	Baby Back Ribs 24 Half Rack of Ribs Sweet Baby Ray's BBQ Sauce molasses baked beans baked sweet potato creamy coleslaw
Tuscan Shrimp & Clams 24 Gulf Shrimp & Clams white wine & garlic lemon flat leaf parsley angel hair pasta	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

Chocolate Brownie à la Mode 6 Rich chocolate brownie vanilla bean ice cream chocolate sauce	Caramel Flan 6 Baked custard with a caramel glaze
Flourless Chocolate Cake 6 Chocolate sauce fresh strawberries dairy fresh whipped cream	Berries & Cream 6 A mix of the freshest berries of the season with whipped cream
Florida Key Lime Pie 6 Tangy key lime filling with whipped cream	Gelato Trio 6 A scoop of our creamy Pistachio, Chocolate and Salted Caramel gelato

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 1.20.2021