

UNIVERSITY PARK GRILLE & CAFÉ

Dinner

Soups & Salads

Gazpacho or Soup of the Day cup 3.75 • bowl 4.75		Bistro Salad 12	Field greens roasted portobello mushrooms blue cheese slivered red onion sun-dried tomatoes candied walnuts pesto balsamic vinaigrette
French Onion Soup 6		Classic Cobb Salad (GF) 13	Grilled chicken mixed greens vine ripe tomatoes blue cheese avocado Applewood smoked bacon fresh diced eggs choice of dressing
Crostini Provolone cheese		Roasted Beet Caprese (GF) 11	Red and golden beets buffalo mozzarella basil pesto Parmesan cheese balsamic drizzle
Hearts of Romaine Caesar Salad club 6 • full 10			
Shaved Parmesan cheese garlic croutons Caesar dressing			
Classic Wedge Salad (GF) 10			
Iceberg wedge bacon blue cheese tomatoes seasoned pecans blue cheese dressing			
Add Grilled Chicken 5 Shrimp 6 Salmon 7 Grouper 10			
1991 Salad (GF) club 11 • full 13			
Iceberg lettuce Ham Swiss cheese tomato Spanish olives fresh grated Parmesan cheese garlic olive oil dressing			

Small Plates

Seared Beef Tips 11	Southern Fried Green Tomatoes 12
Filet tips peppercorn dipping sauce artisan bread	Lump crabmeat chipotle tartar sauce scallions
Pork Pot Stickers 12	Italian Flat Bread 13
Steamed and sautéed dumplings napa cabbage scallions sesame ginger sauce	Artichokes oven roasted tomatoes feta cheese Thyme roasted garlic butter basil

Handhelds & More

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

Slow Roasted Prime Rib (GF)		Faroe Island Salmon (GF) 27	Pan roasted salmon jasmine pilaf capers market vegetables lemon butter
Queen Cut, 12 ounce 32		Pork Porterhouse 26	Steakhouse rub mashed sweet potato apple mustard jus spinach
King Cut, 16 ounce 38		Crispy Lemon Chicken 20	Arugula Parmesan cheese lemon butter jasmine pilaf fried capers mustard-basil vinaigrette
Choice of baked potato, sweet potato or sour cream mashed potatoes au jus horseradish sauce market vegetables		Bourbon Street Rigatoni 24	Chipotle cream shrimp andouille sausage bell peppers sun-dried tomatoes
Prime Filet Mignon (GF) 30		Vegetarian Quinoa Loaf 16	Marinara sauce jasmine pilaf market vegetables
Prime 7-ounce filet mignon roasted mushroom wine sauce sour cream mashed potatoes market vegetables			
Lump Crab Cakes 27			
Lump crabmeat lemon butter mango salsa jasmine pilaf market vegetables			

On the Side

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

Desserts

Brioche Bread Pudding 6	Flourless Chocolate Ganache Cake (GF) 6
Warm Brioche bread pudding with cinnamon sugar glaze and vanilla sauce	Chocolate sauce, fresh strawberries and dairy fresh whipped cream
Florida Key Lime Pie 6	Berries & Cream (GF) 6
Tangy Key Lime filling with whipped cream	A mix of the freshest berries of the season with freshly whipped cream
NY Cheesecake 6	
Rich cheesecake with cherry topping	

Our gluten-free offerings are designed for those with gluten sensitivities or those who prefer to avoid gluten for nutritional reasons and are indicated on our menus with (GF). We also offer gluten-free bread or buns, please ask your server.

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 18% gratuity is added to all checks. A 10% gratuity is added to all To Go orders.

Effective 3.3.2021