

# UNIVERSITY PARK GRILLE & CAFÉ

## Dinner

### Soups & Salads

<b>Gazpacho or Soup of the Day</b> cup 3.75 • bowl 4.75	<b>Chicken Asian Chop Chop</b> 14 Sesame Glaze   snow peas   roasted peanuts   jicama red bell peppers   wontons   peanut ginger dressing
<b>Hearts of Romaine Caesar Salad</b> club 6 • full 10 Shaved Parmesan cheese   garlic croutons   Caesar dressing	<b>Baby Spinach Salad (GF)</b> 12 Baby spinach   fresh blueberries   raspberries Mandarin oranges   spiced pecans   sun-dried cherries toasted almonds   crumbled goat cheese   raspberry vinaigrette
<b>Classic Wedge Salad (GF)</b> 10 Iceberg wedge   bacon   blue cheese   tomatoes seasoned pecans   blue cheese dressing	<b>Tomato Caprese Salad (GF)</b> 11 Vine ripe tomatoes   buffalo mozzarella   basil pesto Parmesan cheese   balsamic drizzle
<b>1991 Salad (GF)</b> club 11 • full 13 Iceberg lettuce   Ham   Swiss cheese   tomato   Spanish olives fresh grated Parmesan cheese   garlic olive oil dressing	

Turn any of the above salads into an entrée salad by adding  
Grilled Chicken 5 | Hamburger 5 | Shrimp 6 | Salmon 7 | Grouper 10

### Small Plates

<b>Char-Crusted Ahi Tuna</b> 14 Thai chili glaze   wasabi mayonnaise   Asian slaw	<b>Island Coconut Shrimp</b> 13 Hand breaded shrimp   Island sauce   scallions
<b>Mussels Marinara</b> 11 Prince Edward Island Mussels   marinara sauce crostini	<b>Flat Bread</b> 13 Buffalo chicken   Applewood smoked bacon sharp cheddar cheese   scallions   ranch dressing

### Handhelds

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

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

<b>Prime Filet Mignon (GF)</b> 32 Prime 8-ounce filet mignon   roasted mushroom wine sauce Idaho mashed potatoes   market vegetables	<b>Mahi &amp; Shrimp</b> 25 Mahi Mahi paired with five jumbo shrimp brushed with a light citrus herb marinade herbal jasmine rice   market vegetables
<b>Tuscan Salmon (GF)</b> 27 Pan roasted salmon   basil & Roma tomatoes herbal jasmine rice pilaf   market vegetables   lemon butter	<b>Lump Crab Cakes</b> 26 Lump crab meat   mango salsa   lemon butter herbal jasmine rice pilaf   market vegetables
<b>Short Rib</b> 26 Slow braised   root vegetable jus   Idaho mashed potatoes market vegetables	<b>Roasted Duck</b> 26 Roasted half duck   braised red cabbage   cherry gastrique roasted potatoes
<b>Stuffed Chicken Breast</b> 22 Garlic-herb cream cheese   lemon butter Idaho mashed potatoes   market vegetables	<b>Italian Eggplant Parmesan</b> 19 Fresh breaded eggplant   penne pasta pomodoro garlic spinach

### 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

<b>Lemon Mascarpone Cake</b> 6 Butter cake with mascarpone mousse and fresh lemon	<b>Southern Pecan Pie</b> 6 Roasted pecan filling in a butter crust
<b>Flourless Chocolate Cake (GF)</b> 6 Chocolate sauce with fresh strawberries and dairy fresh whipped cream	<b>New York Cheesecake</b> 6 Rich cheesecake   cherry topping
<b>Florida Key Lime Pie</b> 6 Tangy key lime filling with whipped cream	<b>Gelato Trio (GF)</b> 6 A scoop of our creamy Pistachio, Chocolate and Salted Caramel gelato

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 4.30.2021