

The Park

LUNCH

Appetizers

Soup of the Day 8

Crispy Calamari with Chipotle Aioli and Marinara 10

Mussels and Chorizo in White Wine Garlic Sauce 12

Crab Cakes with Red Pepper Pesto 14

Grilled Flatbread with Mediterranean Spreads:

Fava Bean Hummus, Olive Tapenade, Feta 15 (v)

Salads

Kale Salad with Quinoa, Spiced Pecans, Sun-Dried Cherries, and Feta 8/11 (v, gf)

Mediterranean Farro Salad with Cucumber, Tomato, Spiced Chick Peas, Kalamata Olives,
and Tahini 9/13 (v, gf)

Buffalo Mozzarella with Fennel and Oranges 14 (v, gf)

Steak Salad with Red Cabbage, Horseradish, and Salted Hazelnuts 14 (gf)

Seared Tuna Nicoise 14 (gf)

Caesar Salad 11 with Chicken 14

Burgers

Served with French Fries

Chef's Burger: Kobe Beef Burger with
Caramelized Onions and Aged Cheddar
on a Brioche Bun 18

Grilled Veggie Burger with Spicy Yogurt,
Pickled Kirbys, and Havarti 15 (v)

Classic Park Burger with Aged Cheddar:
Choice of Beef, Turkey or Veggie (v)
on an English Muffin 15

Salmon Burger with Smashed Avocado,
and Celery Root Slaw 16

Wood Oven Pizzas

Margherita 14 (v)

White Pizza with Artichokes, Gruyere,
Kalamata Olives, and Ricotta 15 (v)

Pesto & Ricotta 14 (v)

Prosciutto & Arugula 15

Soppressata, Sundried Tomato,
Goat Cheese 15

Lamb Merguez, Tomato Sauce,
Mozzarella, Pepperoncini, Feta 16

Sandwiches

Lamb Meatball Sandwich with Crispy Eggplant, and Spiced Yogurt on a Baguette 15

Steak Sandwich with Caramelized Onions, Mushrooms, and Gruyere on a Baguette 14

Avocado Hummus on Whole Wheat with Pickled Peppers, Walnuts, and Arugula 14 (v)

Grilled Herb Chicken on Rosemary Focaccia 15

Pasta & Large Plates

Asparagus Risotto with Lemon, Thyme, and Parmesan 18 (v)

Fresh Squid Ink Linguine with Shellfish and Octopus in a Tomato Mussel Broth 13/21

Rigatoni with Spring Vegetables, Prosciutto, and Parmesan 12/19

Herb-Crusted Salmon with French Green Lentils, Blistered Tomatoes, & Swiss Chard 21 (gf)

Pan Roasted Hake with Ginger Lobster Broth and Shiitake Mushrooms 21 (gf)

Pan Seared Maple Crest Chicken with Mashed Potatoes, Carrots, and Zucchini 21 (gf)

Two Farm Eggs with Parmesan Polenta, and Pancetta 14 (gf)

Sides 6 Sautéed Brussels Sprouts ★ Park French Fries

Grilled Asparagus ★ Creamy Mashed Potatoes

All sides are (v, gf)

Executive Chef Frederick Picarello

Please advise your server of any allergies or dietary restrictions.

(v) = vegetarian (gf) = gluten-free

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.