

BEGINNING

grilled spring vegetables, arugula, portobello
olive oil cured tomatoes, feta cheese
preserved lemon vinaigrette **9**

smoked chicken flat bread, black beans
goat horn pepper relish, queso fresco
cilantro radish salad **10**

jumbo lump **crab cake**, yellow curry sauce
snow pea apple salad **12**

selection of **hand crafted cheese**
chutney, fruit **11/18**

garlic and tomato hummus, baby artichokes
grape tomatoes, cracked olives, pita bread **10**

thyme roasted **scallops**, pickled french beans
raisins, fingerling potatoes, brown butter **13**

grilled calamari and shrimp salad, soy beans
mint, spicy asian greens, chili mango chutney **12**

MAIN

slow roasted **half chicken**, annatto seeds, thumbelina carrots, patty pan squash, tamarind broth **19**

grilled 12 oz **prime sirloin**, hand cut pommes frites, dijon mustard sauce **28**

peppercorn crusted **kobe burger**, gorgonzola, balsamic grilled onions, grain mustard, pretzel bun **18**

dry aged grilled 18 oz **bone in rib-eye**, goat butter, himalayan sea salt **42**

hand cut **fettuccine with gulf shrimp**, asparagus, grape tomatoes, basil, parmesan **19**

house made **english pea ravioli**, ricotta cheese, crushed almonds, meyer lemon, mint **17**

ziti pasta, fire roasted tomatoes, capers, cracked olives, vermont goat cheese **17**

miso honey glazed **atlantic salmon**, sauteed napa cabbage, enoki mushrooms, black vinegar **22**

pan roasted **rainbow trout**, fennel, new potatoes, citrus, baby artichokes, fine herbs **21**

blackened cobia, buttered new potatoes, pickled french beans, breakfast radishes **23**

trio of pork, slow cooked shoulder, tenderloin, prosciutto crisp, celery root, pumpernickel **23**

american **lamb steak**, roasted pepper, cracked wheat salad, mint jus **25**

grilled 8oz **beef filet**, crushed fingerling potatoes, bleu cheese fondito, red wine jus **28**

SIDES

sauteed **broccolini**, garlic, lemon **6**

ny cheddar **mac and cheese**, house made bacon **6**

simple **potato gratin** with wisconsin gruyere cheese **6**

hand cut **pommes frites** **6**

roasted **vidalia onions**, **woodland mushrooms**, thyme, black truffle butter **7**

jumbo steamed **green asparagus** **7**

MIDDLE

roasted pepper and fennel soup
basil pesto, goat cheese crouton **5/7**

chicken soup, tortilla crisps
queso fresco, cilantro, lime **5/7**

baked **french onion soup**
toasted garlic crouton, gruyere cheese **8**

caesar salad, hearts of romaine
grape tomatoes, olive croutons **8**

spinach and hearts of palm, citrus segments
rice croutons, sesame mustard vinaigrette **9**

wisconsin **beet salad**, watercress
goat cheese fondant, spiced pecan brittle
sherry beet vinaigrette **10**

park grill house salad, mesclun greens
grape tomatoes, cucumbers, breakfast radishes
honey orange vinaigrette **8**