

BEGINNING

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**

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

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**

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

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

MAIN

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

house made **english pea ravioli**, ricotta cheese, crushed almonds, meyer lemon, mint **16**

ziti pasta, fire roasted tomatoes, capers, cracked olives, vermont goat cheese **15**

miso honey glazed **atlantic salmon**, sauteed napa cabbage, enoki mushrooms, black vinegar **19**

smoked chicken flat bread, black beans, goat horn pepper relish, queso fresco, cilantro radish salad **11**

8oz black angus **park grill burger**, lettuce, tomato, red onion, seeded brioche bun **11**
herkimer cheddar, swiss, amish bleu, butter kasse cheese
balsamic onions, mushrooms, ancho cured bacon — each **1**

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

grilled **turkey burger**, guacamole, guava bbq sauce, pickled onions, pepper jack cheese, brioche bun **14**

cajun spiced **chicken breast**, herkimer cheddar, grilled onions, honey mustard sauce, brioche bun **13**

smoked salmon club, shaved red onions, basil pesto mayonnaise, capers, pumpernickel bread **15**

turkey pastrami club, avocado, applewood smoked bacon, alfalfa sprouts, tomatoes, honey mustard
cracked wheat bread **13**

applewood smoked BLT, marinated tomatoes, romaine, avocado, truffle mayo, toasted brioche **13**

“bahn mi” **steak sandwich**, cucumbers, cilantro, wasabi yuzu aioli, french roll **15**

curried chicken salad wrap, mint, almonds, golden raisins, honey wheat tortilla **14**

falafel, goat horn peppers, romaine hearts, cumin spiced yogurt, wheat berry salad, warm pita bread **13**

SALADS

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

caesar salad, hearts of romaine
grape tomatoes and olive croutons **8/10**
grilled chicken **12** grilled salmon **14**

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

grilled **skirt steak salad**, red bliss potatoes
celery, red wine onions, arugula, romaine
amish bleu cheese **17**

“**the chopp salad**” french beans, radishes
artichokes, cucumbers, bacon, roasted red peppers
red onion, hearts of palm, eggs, amish bleu cheese
thousand island dressing, garlic crouton **12**
chicken **14** shrimp **15**

grilled spring vegetables, arugula, portobello
olive oil cured tomatoes, feta cheese
preserved lemon vinaigrette **13**

executive chef bernie laskowski

18% gratuity will be added to parties of 6 or more