

## BEGINNING

chilled **melon gazpacho**, vanilla, sweet melon, mint **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**, snow peas, apple, yellow curry sauce **12**

thyme roasted **scallops**, raisins, pickled french beans, pepper caponata **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 **10**

**heirloom tomato panzanella**, pickled onions, burrata cheese, fresh basil, aged balsamic **10**

## SALADS

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

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

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

“**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 **summer vegetables**, arugula, portobello, olive oil cured tomatoes, feta cheese  
preserved lemon vinaigrette **13**

## MAIN

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

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

**orecchiette pasta**, baby heirloom tomatoes, patty pan squash, fresh mozzarella, pesto, lemon olive oil **15**

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

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

smoked mustard crusted **cobia**, summer heirloom beans, roasted pepper puree **23**

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**

**smoked ham sandwich**, homemade bread and butter pickles, herkimer cheddar  
ciabatta bread, truffle aioli **12**

slow roasted **beef brisket**, horseradish cream, pickled carrot slaw, pumpernickel 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**