

LUNCH & DINNER MENU

STARTERS

Check out our "SPECIALS" page for delicious daily FOOD SPECIALS!

HUMMUS & PITA CHIPS *

Our house-made Red Pepper and Tahini Hummus served with a plate full of grilled Pita Wedges and sliced Cucumbers!

\$9.95

THAI PICNIC CHICKEN SKEWERS

Grilled Chicken Breast Skewers served with Spring Mix and finished with our tangy Thai Peanut Sauce... Just like being at Jim & Susie's summer picnic!

\$10.95

SWEET POTATO PARK FRIES *

Sweet Potato French Fries accompanied by our signature Chipotle Mayo!

\$9.95

BRUSCHETTA *

Couldn't be healthier... Toasted Crostinis with fresh Basil, Tomato, Onion, and Garlic... Drizzled with Balsamic reduction and topped with shaved Parmesan and a slice of Prosciutto!

\$12.95

POT STICKERS

Six Pork-filled Pot Stickers served with a zesty Ginger Soy Sauce.

\$10.95

ARTICHOKE & ROASTED RED PEPPER DIP

A blend of Baby Spinach, Artichoke Hearts, and fire roasted Red Peppers in a creamy blend of Gruyere and Asiago, served with toasted Crostinis.

\$13.95

TEMPURA GREEN BEANS

A plate full of Tempura battered whole Green Beans served with a Wasabi Cream Dipping Sauce.

\$12.95

CHARLESTON CRAB CAKES

Three of the BEST Alaskan King & Blue Crab Cakes you'll ever have... topped with a spicy Remoulade.

\$19.95

CRAB RANGOON SPRING ROLLS

Blue Crab, Green Onions, Cilantro... All combined in a creamy Cheese, Mayo & Mustard Sauce. Wrapped in a Spring Roll Shell, deep fried and served with a Sweet Chili Sauce for dipping!

\$13.95

PARK WINGS BLEU *

Fresh Chicken Wings lightly breaded or grilled and tossed in one of our signature sauces... MILD*, SPICY*, HONEY BBQ, or KYOTO (Ginger, Teriyaki & Sweet Chili BBQ) Served with a side of Bleu Cheese Remoulade or Ranch for dipping!

\$13.95

Mmmmm... MOZZA PEOPLE PLEASERS

Four bars of fresh Mozzarella wrapped in Won Ton skins and deep fried to perfection... Served with Marinara, of course!

\$10.95

KID'S MENU

Fun for the whole Family!

Served with French Fries or Fruit

Kid's Mini Corn Dogs

Kid's Chicken Tenders

Kid's Grilled Cheese

SALADS

ROSIE'S GARDEN *

Romaine and Baby Greens tossed in a deep Balsamic Raspberry Vinaigrette and topped with Pineapple, Mandarin Oranges, Strawberries, Blueberries, and sweet roasted Pecans. Served with a toasted Baguette.

Add Steak Strips for \$8, Shrimp, Salmon Chunks, or Grilled Chicken Breast for an additional \$5.

\$13.95

CLASSIC CAESAR

The classic recipe for Caesar Salad... Romaine leaves tossed with Park-made Croutons, freshly grated Parmesan and tossed with Caesar's Dressing. Served with a toasted Baguette.

Add Steak Strips for \$8, Shrimp, Salmon Chunks, or Grilled Chicken Breast for an additional \$5.

\$12.95

ZONA'S in the BEET PATCH! *

Red and Gold Beets, Gorgonzola Cheese Crumbles, diced Red Onions, Toasted Pine Nuts served on a bed of peppery Arugula and dressed with a Balsamic & Mustard Vinaigrette. Served with a toasted Baguette.

Add Steak Strips for \$8, Shrimp, Salmon Chunks, for an additional \$5

\$13.95

FRANKIE'S GARDEN

All mixed up! Romaine, dried Cranberries, crumbled Goat Cheese, diced Cucumber, sliced Avocado and Walnuts in a Rice Vinegar Soy Dressing. Served with a toasted Baguette.

Add Steak Strips for \$8, Shrimp, Salmon Chunks, or Grilled Chicken Breast for an additional \$5.

\$13.95

ALICE'S RESTAURANT *

Grilled head of Romaine Lettuce served with chunks of Gorgonzola Cheese, Crumbled Bacon, warm Apricot Balsamic Vinaigrette, and topped with crispy Shallots! Add Steak Strips for \$8, Shrimp, Salmon Chunks, or Grilled Chicken Breast for an additional \$5

\$13.95

SOUP

Our Chefs love to create new Soup specialties!

Call or Stop in to see what's in the pot today! Served with a toasted Baguette (of course!)

Every Friday is a Seafood based Soup!

Soup is served all day, however it is seasonal - during our summer hours soup is only served on FRIDAY.

Bowl

\$6.50

Cup

\$4.50

PINSA FLATBREADS

Our PINSA FLATBREADS are unavailable FRI and SAT night between 4-9pm and SAT & SUN 10-2pm.

CHICKEN PESTO with ARUGULA & ASIAGO - NEW ITEM!

Grilled Chicken, Asiago & Mozzarella cheese, sliced Tomato, and Arugula... with a drizzle of Basil Pesto Aioli on top of a Pinsa Flatbread.

15.95

BUFFALO CHICKEN

Sliced Chicken Breast, Buffalo Sauce, Crumbles of Bleu Cheese and Green Onions baked into a layer of our house-made Gorgonzola Creme sauce on top of Flatbread

\$15.95

ITALIAN SAUSAGE & PEPPERONI

Italian Sausage, Cupped Pepperoni, and a hearty Tomato Sauce with Mozzarella and Provolone Cheese on top of a Pinsa Flatbread

\$15.95

ROASTED PORK & SWEET RED ONION

Pulled Smoked Roast Pork and Sweet Balsamic Red Onions baked into a layer of our house-made Gorgonzola Creme sauce on top of Flatbread.

15.95

MUSHROOM MEDLEY & LEEK

A medley of Mushrooms sautéed with julienned Leeks in Butter and Sweet Vermouth baked into a layer of our house-made Gorgonzola Creme sauce on top of Flatbread.

\$15.95

SANDWICHES

All Sandwiches accompanied by Golden Idaho sea-salted Fries and a Pickle Spear.

Substitute Regular Fries with Sweet Potato Park Fries, Sour Cream Chive Fries or Cajun Fries for a \$2.00 upcharge.

Here's a HEALTHY OPTION... Substitute Regular Fries with our fresh Cucumber, Tomato, Onion, Mozzarella, and Calamata Olive Salad at no additional charge.

Substitute our spicey Black Bean Veggie Patty in any of our Sandwiches for a \$1 upcharge. Try the fully vegetarian Beyond Meat Burger for \$2 upcharge!

Try any of our Sandwiches in a Spinach Flour Tortilla at no additional charge. *Indicates Gluten-Free option with \$2 GF Bun upcharge.

GRILLED PORK TENDERLOIN SANDWICH *

Grilled Pork Tenderloin topped with melted Provolone, roasted Sesame Garlic Mayo, and Sweet Vermouth sauteed Mushrooms & Onions.

\$14.95

SEARED TENDERLOIN & TARRAGON

Shaved seared Tenderloin Beef served with Arugula, Swiss Cheese, Sauteed Mushrooms & Onions, and smothered in a Tarragon & Horseradish Cream Sauce. Served on a toasted Baguette.

\$19.95

GRILLED PORTABELLA SANDWICH *

Roasted Portabella Mushrooms with Sundried Tomato Pesto, Asiago, sauteed Onions, and Baby Greens.

\$13.95

TILAPIA SANDWICH

Deep fried Filet of our spicey Chili Lime and Pepper breaded Tilapia. Served with Romaine, fresh sliced Tomato, Onion, and topped with a tangy Chipotle Mayo on a Hoagie.

\$13.95

CHECK OUR "SPECIALS" PAGE FOR WEEKLY FOOD SPECIALS!

PESTO CHICKEN *

Fresh Chicken Breast grilled to perfection, topped with Romaine, fresh sliced Tomato, Asiago Cheese, Provolone Cheese, and finished with a dollup of Sweet Basil Pesto and Mayo.

\$15.95

CHIPOTLE GRILLED CHICKEN with AVOCADO *

Fresh Chicken Breast grilled to perfection, topped with Romaine, melted Pepper Jack Cheese, strips of crispy Applewood Smoked Bacon, Avocado, and our signature Chipotle Mayo.

\$15.95

SANDWICH CAPRI *

Fresh Mozzarella, Tomato, Basil, and a Balsamic Vinaigrette served on a toasted Baguette. A vegetarian option! Add Chicken for \$5!

\$11.95

GRILLED THREE CHEESE CLASSIC

Three layers of Cheese...Aged Cheddar, Swiss, Provolone. Topped with a fresh sliced Tomato... Add Applewood Smoked Bacon and/or Avocado for \$2 if you'd like!

\$12.95

BURGERS

All Burgers accompanied by Golden Idaho sea-salted Fries and a Pickle Spear.

Substitute Regular Fries with Sweet Potato Park Fries, Sour Cream Chive Fries or Cajun Fries for a \$2.00 upcharge.

Here's a HEALTHY OPTION... Substitute Regular Fries with our fresh Cucumber, Tomato, Onion, Mozzarella, and Calamata Olive Salad at no additional charge.

Substitute our spicey Black Bean Veggie Patty in any of our Sandwiches for a \$1 upcharge. Try the fully vegetarian Beyond Meat Burger for \$2 uncharge!

Try any of our Sandwiches in a Spinach Flour Tortilla at no additional charge. *Indicates Gluten-Free option with \$2 GF Bun upcharge.

BRAT BURGER... the "Fritz" *

Our house-made Pork Bratwurst Patty on a Pretzel Bun! Served with Sauer Kraut, Carmelized Onions, Swiss Cheese, and Mustard Sauce.

\$15.95

PARK GARDEN VEGGIE BURGER

Spicy Veggie Black Bean Patty served on a Ciabatta Bun and topped with a fiery but smooth Creme du Fromage, Spring Greens, and a slice of Tomato.

\$14.95

BLEU CHEESE BURGER *

Half pound certified Angus Beef grilled to your liking and smothered with Sweet Vermouth sauteed Onions and bold chunks of Bleu Cheese. (Try it blackened with Creole Cajun Seasoning or add Applewood Smoked Bacon for \$2).

\$15.95

CLASSIC BURGER *

Half pound certified Angus Beef grilled to your liking with Romaine, Tomato, Red Onion, and your choice of Swiss, Cheddar, or Pepperjack, if you wish!

\$15.95

VALLEY BURGER *

Half pound certified Angus Beef grilled to your liking and served with Romaine, fresh sliced Tomato, Red Onion, Avocado, crispy Applewood smoked Bacon, a light Lime Cilantro Aioli, and Cheddar Cheese.

\$17.95

ENTREES

Add a side Caesar Salad to any Entree for an additional \$3.50

Entrees are served all day weekdays and after 2pm on Saturday and Sunday!

BEEF TENDERLOIN FILET *

8oz. Beef Tenderloin Filet served with Garlic Butter Mashed Potatoes and Provencal Vegetables. Choose one of our three toppings...

AU POIVRE: Brandied Pepper Sauce

BLACK & BLEU: Cajun Cream and Bleu Cheese *

PARK-STYLE: Garlic Herb infused Butter Glaze topped with Haystack Onion Rings. *

\$29.95

* indicates items which can prepared gluten free . Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness

PESTO SALMON *

Pan seared fresh Salmon Filet drizzled with Park-made Pesto and finished with a Tomato Basil Relish and Balsamic Reduction.

\$28.95

RICOTTA STUFFED CHICKEN BREAST

Chicken Breast filled with a Park-made Ricotta Spinach stuffing and glazed with an Artichoke, Spinach, and Bacon Cream Sauce. Served with Garlic Mashed Potatoes and Asparagus.

\$25.95

DESSERTS

PEACH MANDARIN COBBLER - NEW ITEM!

People's Park own version of a Cobbler made with Peaches, Mandarin Oranges, Cardamom & Nutmeg! Try it to believe it!

8.95

CHOCOLATE ESPRIT!

Deep Chocolate Cake with a molten Dark Chocolate center served just warm enough to melt the scoop of Oscar's Vanilla Frozen Custard...

\$8.95

BOURBON BREAD PUDDING

Our own house-baked Vanilla Custard Bread Pudding made with French Bread and Golden California Raisins. Topped with a Bourbon Vanilla Butter Cream Sauce and a scoop of Oscar's Vanilla Frozen Custard!

\$8.95

BEST HOT FUDGE SUNDAE

We take three scoops of Oscar's Vanilla Frozen Custard, pour the richest warmed Chocolate Fudge over them, and top off with a big handful of Butter-fried and Salted Pecans! Crowned with a dollop of Whipped Cream and a Cherry!

\$8.95

LET'S TALK FISH!

FRIDAY FISH FRY

BEER BATTERED or BAKED North Atlantic Cod served with your choice of Potato Pancakes, sea salted golden Fries, or our Cucumber & Tomato Salad, along with Basil buttered Rye, Park-made Cole Slaw and Caper Dill Tartar Sauce.

Battered or Baked LUNCH

\$16.95

Battered or Baked DINNER

\$18.95

* Indicates items which can be prepared gluten free. Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness

