

THE  
PARK CLUB™  
CALIFORNIA



## SMALL PLATES

EPI BREAD	7
raspberry powder   burre de baratte	
CASTELVETRANO OLIVES <i>GF</i>	7
GF, citrus, rosemary, lavender	
SALMON POKI TACO	7
tropical salsa, cilantro, 2pcs	
CHARRED EDAMAME <i>GF</i>	7
citrus salt	
CHEF'S TRAIL MIX <i>GF</i>	6
nuts, dry fruits, chocolate	
BLISTERED SHISHITO PEPPERS <i>GF</i>	7
umami sauce, furikake, bonito	
BABA GANOUSH	8
pine nuts, pomegranate, tiny veggies, pita	

## APPETIZERS

SOUP DU JOUR	14
comté souffle, basil	
TUNA TATAKI <i>GF</i>	19
white chia seed ponzu, furikake, crispy allium, shiso	
BRUSSELS SPROUT <i>GF</i>	15
apricots, goat cheese, honey coriander gastrique	
OCTOPUS <i>GF</i>	21
garlic hummus, crispy chickpea, za'atar, cilantro	
KIMCHI MAC & CHEESE	18
torchio, gochujang, trio of cheese, bacon crumble	
CRISPY CALAMARI	18
pickle Fresno, sriracha aioli, marinara, charred lemon	
BUFFALO CHICKEN WINGS <i>GF</i>	16
white cheddar ranch, house pickle	
KIMCHI MAC & CHEESE	18
torchio, gochujang, trio of cheese, bacon crumble	
JUMBO SHRIMP COCKTAIL <i>GF</i>	18
vodka cocktail sauce, lemon, old bay	
CHEESY PITA	15
24 months grana Padano, mozzarella, mascarpone, truffle oil, saba	
CHEESE & CHARCUTERIE	32
choice of two cheeses, two charcuterie, seasonal accompaniments	

## LARGE PLATES

Designed To Be Shared

CRISPY WHOLE FISH	72
New Zealand Sea Bream, papaya salad, peanut, gem lettuce, plum chili sauce	
SEAFOOD BOUILLABAISSE	68
mussels, clams, scallops, lobster, crab claws, shrimp	

Palm Dinner

## SALADS

GARDEN SALAD <i>GF</i>	16
mixed greens, vegan feta, seasonal fruit, champagne vinaigrette	
CAESAR	17
romaine, parmesan, anchovy, croutons, <i>GF</i> chive	
BEET SALAD <i>GF</i>	17
pear, goat cheese, pomegranate, arugula, kale, fennel, honey, balsamic	
SESAME CHOPPED SALAD	17
napa cabbage, orange sesame vinaigrette, sliced almonds, cranberry	
<b>ADD PROTEIN :</b>	
Grilled Tofu 6   Roasted Cauliflower 8	
Ribeye "Fillet" 26   Chicken Breast 11	
Shrimp 12   Salmon 12	

## SANDWICHES & BURGERS

Choice of Salad or Duck Fat Fries

ARTICHOKE SANDWICH	19
tomato, piquillo pepper, avocado pesto, sprouts	
SMASH BURGER	20
two angus patties, true American cheese, lettuce tomato, brioche	
PARK CLUB CHEESESTEAK	22
provolone, caramelized onion, roasted garlic aioli hoagie roll	
MILLION \$ BURGER	100
angus beef, lobster, truffle, duck liver, caviar, 24k bun	

## MAIN COURSE

STEAMED MUSSELS & CLAMS	22
coconut curry, lemongrass, grilled sourdough	
LOBSTER LINGUINI	36
garlic-thyme butter, parmesan, sauvignon blanc, micro basil	
CATCH OF THE DAY	35
forbidden rice, market vegetables, ginger dashi	
OXTAIL RAGU	34
rigatoni, horse radish crème fraiche, chili flakes sundried tomato, parmesan	
STEAK FRITES <i>GF</i>	35
ribeye "fillet", house fries, l'entrecôte sauce	

## SIDES

Market Vegetables 8 | Roasted Cauliflower 8 | Duck Fat Fries 8 | Crispy Fingerling Potato 8 | Forbidden Rice 8 | Side Salad 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.  
GF = Gluten free items. Item can be modified to be Gluten free, bread substitute available. Ask server for more details