



FROM THE GARDEN

GARDEN SALAD GF
mixed greens | vegan feta | seasonal fruit
champagne vinaigrette

CAESAR GF
romaine | parmesan | anchovy | croutons | chive

SESAME CHOPPED SALAD
napa cabbage | orange sesame vinaigrette
sliced almonds | cranberry

ENDIVE SALAD GF
granny smith apple | goat cheese | arugula | candied
pecan | sherry vinaigrette

ADD PROTEIN :
Grilled Tofu | Roasted Cauliflower
Ribeye “Fillet” | Chicken Breast
Shrimp | Salmon

HANDHELDS

Choice of Salad or Duck Fat Fries

ARTICHOKE SANDWICH
tomato | piquillo pepper | avocado pesto | sprouts

SMASH BURGER
two angus patties, true American cheese, lettuce
tomato, brioche

PARK CLUB CHEESESTEAK
provolone | caramelized onion | roasted garlic aioli
hoagie roll

HOT SZECHUAN CHICKEN
crispy chicken breast | peppadews | slaw
basil mayo | brioche bun

KOREAN SAUSAGE
gochujang spiced sausage | house slaw
spicy peppers | potato bun

MILLION \$ BURGER
angus beef | lobster | truffle | duck liver | caviar
24k bun

MAIN COURSE

TOFU CURRY
famers market vegetables | forbidden rice

STEAMED MUSSELS & CLAMS
a la diablo | lemongrass | kaffir | grilled sourdough

LOBSTER LINGUINI
garlic-thyme butter | parmesan | sauvignon blanc
micro basil

CATCH OF THE DAY
forbidden rice | market vegetables | ginger dashi

SHORT RIB RAGU
rigatoni | horse radish crème fraiche | chili flakes
sundried tomato | parmesan

STEAK FRITES GF
ribeye “fillet” | house fries | l’entrecôte sauce

Filet Mignon + 26

SMALL PLATES

EPI BREAD
raspberry powder | burre de baratte GF
CASTELVETRANO OLIVES
citrus | rosemary | lavender
SALMON POKI TACO
tropical salsa | cilantro | 2pcs
CHARRED EDAMAME GF
citrus salt
CHEF'S TRAIL MIX GF
mixed nuts | dry fruits | chocolate
BLISTERED SHISHITO PEPPERS GF
umami sauce | furikake | bonito
SPRING ROLL
prawn | pickled papaya | sweet chili dip

APPETIZERS

SOUP DU JOUR
comté souffle | basil | green snow
TUNA TATAKI GF
white chia seed ponzu | furikake
crispy allium | shiso
BRUSSELS SPROUT GF
apricots | goat cheese | honey coriander gastrique
SMASHED BURRATA
pistachio brittle | thyme | olives | lemon | pita
OCTOPUS GF
garlic hummus | crispy chickpea | za’atar | cilantro
CACIO PEPE MAC & CHEESE
torchio | aged cheese | parmesan reggiano crumble
CRISPY CALAMARI
pickle fresno | sriracha aioli | marinara | charred lemon
UMAMI CHICKEN WINGS
caramelized fish sauce | chili peppers | lime | sea salt
JUMBO SHRIMP COCKTAIL GF
vodka cocktail sauce, lemon, old bay
CHEESY PITA
24 months grana Padano | mozzarella | mascarpone
truffle oil | saba
CHEESE & CHARCUTERIE
choice of two cheeses | two charcuterie
seasonal accompaniments

LARGE PLATES

Designed To Be Shared

DOVER SOLE
Meuniere, crispy spinach, capers, lemon
crispy fingerling potato | spring Veg
SEAFOOD BOUILLABAISSSE
mussels, clams, scallops, lobster, crab claws, shrimp

KOREAN BARBEQUE KALBI
umami soy marinated beef short ribs, rice,
kimchi, ssam
AUSTRALIAN WAGYU RIBEYE
10oz, black opal, crispy fingerling potato, salsa verde

SIDES

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

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