



SMALL PLATES

- BREAD BASKET**
raspberry powder | burre de baratte
- CASTELVETRANO OLIVES** gf
citrus | rosemary | lavender
- SALMON POKI TACO***
tropical salsa | cilantro | 2pcs
- CHARRED EDAMAME** gf
citrus salt
- MELON & PROSCIUTTO** gf
sugar cube hybrid | balsamic | pine nuts | arugula
- GRILLED MARINATED ARTICHOKE** gf
avocado silk | basil pesto | shaved parmesan

APPETIZERS

- SOUP DU JOUR •**
comté souffle | basil | green snow
- TUNA TATAKI***
white chia seed ponzu | furikake
crispy allium | shiso
- SHRIMP SPRING ROLL**
prawn | pickled papaya | sweet chili dip
- BRUSSELS SPROUT** gf
apricots | goat cheese | honey coriander gastrique
- OCTOPUS** gf
coconut agua chile | hearts of palm | serrano
cilantro | plantain chips
- TRUFFLE MAC & CHEESE**
torchio pasta | aged cheese | parmesan reggiano crumble
black truffle
- CRISPY CALAMARI**
pickled fresno | sriracha aioli | marinara | charred lemon
- MANGO HABANERO CHICKEN WINGS**
charred lime | micro cilantro | white cheddar ranch
- 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 BOUILLABAISSE**
mussels | clams | salmon | calamari | shrimp

FROM THE GARDEN

- GARDEN SALAD** gf
mixed greens | vegan feta | seasonal fruit
champagne vinaigrette
- CAESAR •**
romaine | parmesan | anchovy | croutons
egg yolk sauce
- SESAME CHOPPED SALAD •**
napa cabbage | orange sesame vinaigrette
sliced almonds | cranberry
- BEET SALAD** gf
pear | goat cheese | cranberries | arugula
fennel | honey balsamic

- GRAIN BOWL•**
quinoa | chickpea | farro | romaine lettuce | avocado
cherry tomato | cucumber | pepitas | honey lime
vinaigrette

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

HANDHELDS

Choice of Salad , Duck Fat Fries, or Sweet Potato Fries

- CAPRESE SANDWICH •**
heirloom tomatoes | buffalo mozzarella | basil pesto
arugula | balsamic glaze | hoagie roll
- SMASH BURGER •**
two angus patties | true american cheese | lettuce
tomato | brioche | pickles | million island sauce
- PARK CLUB ITALIAN BEEF •**
slow-cooked beef | roasted garlic jus
calabrian chili | sweet peppers | aged provolone

- NASHVILLE CHICKEN SANDWICH •**
buttermilk-brined chicken
signature hot spice blend | creamy slaw | dill pickles

- HAUTE DAWGZ SAUSAGE •**
korean bbq flavor | black garlic | slaw

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

MAIN COURSE

- TOFU CURRY**
farmers market vegetables | quinoa | saccutash
- VONGOLE PASTA**
manila clams | garlic – chili soffritto | white wine
reduction | amalfi lemon | italian parsley
extra virgin olive oil
- CATCH OF THE DAY** gf
quinoa | succotash | farmers market vegetable
corn volute
- BAJA FISH TACO**
beer-battered cod | corn tortilla
yuzu avocado crema | mango slaw
chili-lime salt | house salsa roja
- STEAK FRITES** gf
ribeye “fillet” | house fries | l’entrecôte sauce
Filet Mignon + 12
- SHORT RIB RAGU**
rigatoni | horse radish crème fraiche | chili flakes
sundried tomato | parmesan

- 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 | 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