

starters

NEW ENGLAND CLAM CHOWDER - cup \$5, bowl \$7.

SZECHUAN FRIED CALAMARI - \$8. with spicy sesame-soy glaze

BUTTER POACHED LOBSTER - \$10. with garlic noodles and scallion garnish

CRISPY RISOTTO CAKES - \$8.
filled with fontina & tapenade served with tomato sauce

CAULIFLOWER CAKES - \$8.
served over toasted brioche with remoulade and
a shaved fennel, celery & parsley salad

BUTTERNUT SQUASH RAVIOLI - \$8.
with sage brown butter vinaigrette and crushed almonds

PICKLED MUSSELS - \$7. with cocktail sauce and grilled bread

salads

WILD ARUGULA SALAD - \$8.
with truffle cheese, poached pears, polenta croutons
and rosemary vinaigrette

BUTTER LETTUCE SALAD - \$9.
with beets, oranges, blue cheese, walnuts,
shaved fennel and orange-parsley vinaigrette

CAESAR SALAD - half \$6, full \$9. the classic
(with anchovies on request)

entrées

(add the house dessert to any entree for \$3)

ROAST JIDORI HALF CHICKEN - \$16.
demi-glace, french fries and arugula

GRILLED HANGAR STEAK - \$16.
with anchovy butter, layered potato cake, and warm Brussels sprouts salad
with bacon vinaigrette, hazelnuts & shiitake mushrooms

GRILLED POLENTA - \$13.
with creamed kale, roasted red pepper,
pinenut & currant relish and crispy onions

PAN-SEARED SEA BASS - \$18.
with spicy lobster reduction sauce, coconut noodle cake
and ginger Bloomsdale spinach

GRILLED PRAIRIE RANCH PORK CHOP - \$16.
with mustard & apple cider reduction sauce,
roasted Brussels sprouts and celery root puree

BRAISED OXTAIL - \$16.
with mushrooms, pearl onions, carrots & turnips served over herb spaetzle

VEGETABLE POT PIE - \$13.
with root vegetables, wild mushroom gravy and cranberry biscuit top

MUSHROOM RISOTTO - \$13.
with porcini broth, grilled radicchio, roasted cauliflower and parmesan

SPAGHETTI AND MEATBALLS - \$13. served with garlic bread.

CHICKEN CAESAR SALAD - \$13. (with anchovies on request)

THE PARK BURGER - \$10 | HOME-MADE VEGGIE BURGER - \$10
add \$1. each for cheddar, gruyère or blue cheese,
chipotle bbq sauce, buttermilk ranch, mushrooms & garlic, caramelized
onions, crispy onions, homemade aioli,

add \$2. for applewood bacon, fried organic egg or avocado



dinner / winter / 2011

snacks

french fries
- \$4.

garlic bread
- \$4.

grilled bread
with tomato
dipping sauce - \$3.

roasted
cauliflower
- \$4.

roasted
brussels
sprouts - \$4.

potato cake
- \$4.

creamed kale
- \$5.

garlic noodles
- \$4.

drinks

organic hot tea - \$3
chai, green, earl grey,
white peony,
peppermint,
chamomile or assam

organic coffee,
regular or decaf -
\$3 12 oz french press,
\$8 32oz french press

cold brewed
iced coffee -
\$3, refills \$1

organic iced tea -
\$2.75.

fresh orange juice -
\$2.50 8oz, \$4.50 16oz

pellegrino 500ml -
\$3.

orangina,
limonata,
mexican coke,
diet coke - \$2.50.

a 20% surcharge will
be added to all parties
of 6 or more; menu of-
ferings are subject to
seasonal change; *con-
suming raw or under-
cooked meat or eggs
increases your risk of
foodborne illness

the
park
restaurant