



PARC BISTRO



SOUP DU JOUR 8½

LITTLE GEM LETTUCE 9

Ruby red grapefruit vinaigrette, glazed walnuts, shaved summer squash, red onion, puffed quinoa

Add goat cheese 11

CAESAR SALAD 9½

Romaine leaves, baby kale, shaved Brussels sprouts, Caesar dressing, aged provolone, pecorino, toasted Pullman croutons

Add imported white anchovies 10½

JUMBO SHRIMP COCKTAIL 16

with vodka and wasabi infused cocktail sauce

THE CAPRESE 13

Heirloom tomatoes, marinated burrata cheese, leafy green pistou, red onion, roasted garbanzo beans, grilled Italian toast

COMPRESSED

WATERMELON SALAD 12½

Greek feta cheese, mâche greens, pickled red onion, tequila-lime-jalapeño dressing

GRILLED ARTISAN ROMAINE 11

House made ranch, crumbled smoked goat cheese, smoked bacon, salty pecans

AHI TUNA POKE 15½

Diced tuna dressed with soy, Maui onions, crisp seaweed, toasted sesame seeds, macadamia nuts and sesame oil

PORK BELLY SANDWICH 14¼

Toasted baguette, Asian barbecue sauce, pickled vegetables, spicy mayonnaise, served with frites or fresh fruit with yogurt dressing

CRISPY CHICKEN BREAST

SANDWICH 14

Toasted potato roll, mango-chili sweet and sour glaze, lettuce, tomato, blue cheese vegetable slaw, served with frites or fresh fruit with yogurt dressing

SALMON CAKE SANDWICH 15

Toasted croissant bun, mustard aioli, dressed arugula, beef steak tomato, served with frites or fresh fruit with yogurt dressing

GRILLED BARBECUE BURGER 14¼

Toasted potato roll, Applewood smoked bacon, local organic egg, maple smoked cheddar, served with frites or fresh fruit with yogurt dressing





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BEEF BRACIOLE 16

Seared flank steak, prosciutto ham, aged provolone, basil pesto, toasted bread crumbs, served with chilled couscous salad

SAUTÉED SCALLOPS 16

Golden quinoa, grilled corn, chanterelles, port wine soaked cherries, toasted pine nuts, Mediterranean bell pepper relish, vincotto

MUSSELS CARBONARA 15

Traditional egg custard, pancetta ham, English peas, truffle, white wine, Grana Padano

GRILLED SWORDFISH KEBABS 14

Marinated swordfish, summer vegetables, ginger carrot purée, wilted spinach

OMELET DU JOUR 15

Lyonnaise potatoes, toasted pecan raisin bread and fresh fruit

GRILLED SHRIMP & LIME SALAD 16

Chilled farro grains, summer ripe tomatoes, papaya, avocado, jalapeño, cilantro, red onion, corn nuts, lime dressing

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.*

No Substitutions. 20% Gratuity will be added to parties of 6 or more.

EXECUTIVE CHEF:

William A. Tschoepe

PIZZA SELECTIONS

TUSCAN ARUGULA 14½

Fresh mozzarella, spicy tomato sauce, black olives, crisp prosciutto, aged provolone cheese

CRAB SCAMPI 14½

Lump crab, provolone cheese, pecorino Romano, sundried bell peppers, lemon, garlic-white wine sauce

SPICY MEATBALL 13½

Chimay lait cru, beer braised onions, crushed tomatoes, fennel pollen

SHAVED BRUSSELS SPROUTS 13½

Robiola cheese, crushed tomatoes, lardons and dark balsamic

CLASSIC MARGHERITA 12

Crushed tomatoes, mozzarella and basil
Add pepperoni 14

