



SMALL PLATES

YELLOWTAIL JALAPEÑO | 25
hamachi, jalapeño, cilantro, ponzu

BURRATA | 19
pepper jam, fried green tomato,
eggplant, arugula, fennel

CALAMARI | 16
zucchini, red onion, grilled lemon,
spicy tomato ragu, sweet chili aioli

DEVILED EGGS | 11
crispy capers, bacon, fresno

SHRIMP DUMPLINGS | 24
gulf shrimp, ponzu beurre blanc,
chili garlic, caviar

GUACAMOLE | 12
tortilla chips, salsa roja,
cojita cheese

CRISPY BRUSSELS SPROUTS | 16
cauliflower, pickled beets, remoulade,
parmesan, balsamic

GREENS & SOUPS

ADD PROTEIN

salmon 9 | ahi tuna 11 | chicken 8 | flank steak 10

CHOPPED TUSCAN KALE | 12
peanuts, scallions, mint, cabbage

TORTILLA SOUP | 12
shredded chicken, roasted corn,
cilantro crema

CLASSIC CAESAR | 13
romaine, parmigiano,
garlic herb croutons

PARK HOUSE COBB | 14
greens, avocado, tomato, stilton, crispy
onion, bacon, hard boiled egg

MEDITERRANEAN FARRO SALAD | 14
fetta, cucumber, tomato, artichoke, yogurt
goddess dressing

WINTER SQUASH SALAD | 16
hazelnuts, baby beets, endive, minollette,
pomegranates

PIZZA

MARGHERITA | 12
tomato, mozzarella, garlic, basil

PESTO CAULIFLOWER FLATBREAD | 19
gluten free cauliflower crust, basil pesto, wild mushrooms, arugula

PEPPERONI | 14
pomodoro, parmesan, chili flakes

SANDWICHES

served with choice of pommes frites or side salad

PORK BELLY BLT | 19
heirloom tomato, arugula, english muffin

PARK HOUSE BURGER | 18
house-made patty, tomato, lettuce,
pickle, caramelized onion, secret sauce,
gruyère

CLUB SANDWICH | 18
grilled chicken, basil aioli, avocado,
lettuce, tomato, gruyère, bacon

LOBSTER ROLL | 25
maine lobster, drawn butter,
lobster aioli, chives, old bay
pommes frites

HEALTHY BOWLS

CAJUN CHICKEN | 18
sweet potato, black rice,
asparagus, tuscan kale,
sweet peppers, queso fresco

TERIYAKI SALMON | 22
beets, quinoa tabbouleh, spinach,
roasted carrots, avocado

PARK HOUSE POKE BOWL | 26
ahi tuna, black sticky rice,
chili marinated egg, scallion,
kimchi, cucumber, bok choy

LARGE PLATES

EGGPLANT PARMIGIANA | 19
mozzarella, basil, tomato

CHICKEN PAILLARD | 28
baby spinach, arugula, parmesan,
pine nuts, cherry tomato, asparagus

SEAFOOD BOUILLABAISSSE | 30
scallop, mussels, shrimp, rock fish,
fennel, potato, sourdough

BRANZINO PICCATA | 28
artichokes, capers, asparagus, pomme
purée

STEAK FRITES | 38
8oz center cut filet, bordelaise braised
shallots, truffle pommes frites

WAGYU SHORT RIB RAGU | 19
pappardelle, reggiano, herbs

DESSERTS

LE POMME AU CAMEL | 15
warm cinnamon apple compote, chocolate financier, almond
streusel, caramel whipped ganache and vanilla gelato

CAMEL CREME BRULEE | 12
baked caramel custard, hazelnut streusel, poached
pears, dulcey whipped ganache

AZELIA PASSION FRUIT MOUSSE | 14
cocoa nib sponge, hazelnut crisp, passion fruit curd,
azelia chocolate mousse, passion fruit consommé,
chocolate soil and praline gelato

MOUNT POURPRE | 12
whiskey soaked baba, blood orange curd, caramel sauce,
candied purple sweet potato, fresh blood oranges