SMALL PLATES

TRUFFLED DEVILED EGGS | 16
truffle paste, chive, fresh black truffle

GUACAMOLE | 12
tortilla chips, salsa roja,
cojita cheese, escabeche

ASPARAGUS TEMPURA | 15
thai chili, sesame ponzu, spicy aïoli, shishito purée

CRISPY BRUSSELS SPROUTS | 16
cauliflower, pickled beets, bacon,
remoulade, pecorino

TORTILLA SOUP | 14
shredded chicken, roasted corn,
cilantro crema

CAULIFLOWER FLATBREAD | 19
gluten free cauliflower crust, onion, goat cheese,
butternut squash, hazelnut

SANDWICHES

served with choice of pommes frites or side salad

PORK BELLY BLT | 19
tomato, bibb lettuce, sourdough,
bacon, onion, garlic aïoli

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

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

GRILLED CHICKEN WRAP | 17
tomato, red onion, cucumber,
avocado, monterey jack, ranch

SALADS

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

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

GREEN BIBB LETTUCE | 13
beet, carrot, spring onion, chive,
french dressing

CLASSIC CAESAR | 13
romaine, parmigiano,
garlic herb croutons, anchovies

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

FARRO & ARUGULA I 14
baby spinach, roasted zucchini & pepper,
cucumber, cherry tomato, olive, tzatiki

HEIRLOOM CARPACCIO | 14
prosciutto, burrata, kiwi, arugula,
spinach, blood orange dressing

HEALTHY BOWLS

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

CAJUN CHICKEN | 21
glazed carrots, black rice, asparagus,
tuscan kale, sweet peppers, queso fresco

PRIME FLANK STEAK | 28
avocado hummus, corn relish, red cabbage, farro,
red pepper, onion, chimichurri

MEDITERRANEAN WELLNESS | 26
grilled prawns, chickpeas, farro, quinoa,
tomato roasted eggplant & zucchini, olive, tomato ragù

VEGAN COCONUT CURRY | 19
fried tofu, jasmine rice, bok choy, raisins, chickpeas,
bean sprouts, carrot, red pepper, cilantro, coconut cream

MAIN COURSES

FISH TACOS | 21
seabass, cabbage slaw, guajillo
sauce, tomatillo sauce, chipotle aïoli

CHICKEN PAILLARD | 28
baby spinach, arugula, parmesan, pine nuts,
asparagus, sun-dried tomato pesto

ZUCCHINI RIGATONI | 15
stracciatella, cherry tomatoes, parmesan,
zucchini cream sauce, basil

6 oz FILET MIGNON | 34
sautéed asparagus,
chimichurri, tarragon

ROASTED CHICKEN | 29
jasmine rice, saffron, pine nuts, chickpeas,
raisins, beurre blanc, basil pesto

DESSERTS

STRAWBERRY SHORTCAKE | 14
chiffon cake, strawberry mousse, strawberry compote,
strawberry consommé, fresh strawberries, vanilla chantilly, basil gel

FIG AND MASCARPONE ECLAIR | 16
mascarpone whipped ganache, fig preserves, fig sauce,
ricotta and fig ice cream, honey tuile, lemon shortbread, brûléed figs

PISTACHIO POT DE CRÈME | 12
pistachio opaline, pistachio shavings, fresh raspberries,
raspberry gel

TIRAMISU | 14
mascarpone mousse, orange sponge cake, liquid espresso insert,
cocoa powder, chocolate salted tuile, espresso syrup

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.