

SMALL PLATES

CLASSIC SHRIMP SCAMPI	20
sautéed in herbs, garlic butter, tomato provencal	
SAFFRON CRAB	19
cucumber, apple, raspberries, chopped chives, saffron aioli	
SALMON TARTARE	16
atlantic salmon, cucumber, lemon, olive oil	
DEVILED EGGS	9
crispy caper, bacon, creme fraiche, sweet relish, fresno	
TOMATO GAZPACHO	11
watermelon, olive oil, white beans, basil, croutons	
GUACAMOLE	10
tortilla chips, salsa roja, cojita cheese	
CRISPY BRUSSEL SPROUTS	14
pickled beets, bacon, remoulade, parmesan	

SALADS

ADD PROTEIN

wild salmon 8 | ahi tuna 9 | chicken 7 | flank steak 9

PARK HOUSE COBB | 14

avocado, tomato, stilton, onion, bacon

CHOPPED TUSCAN KALE | 12

peanuts, scallions, mint, ginger

CLASSIC CAESAR | 13

romaine, parmigiano, garlic herb croutons

WEDGE SALAD | 12

apple smoked bacon, bleu cheese, croutons

HEALTHY BOWLS

TERIYAKI SALMON | 19

beets, quinoa tabbouleh, spinach,
roasted carrots, avocado

TUNA POKE | 21

black sticky rice, chile marinated egg,
scallion kimchi, cucumber, bok choy

CAJUN CHICKEN | 18

glazed carrots, kings rice, asparagus,
tuscan kale, sweet peppers, queso fresco

SANDWICHES

served with choice of french fries or side salad

PARK HOUSE BURGER

angus patty, tomato, salad, pickled cucumber, secret sauce, cheddar, bacon

CROQUE MONSIEUR

paris ham, gruyère, bechamel sauce

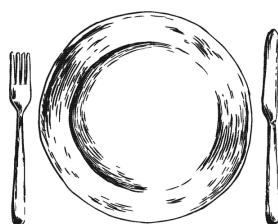
CLUB SANDWICH

roasted chicken, basil aioli, avocado, cheddar cheese, crispy bacon

17

14

15



ENTREES

ROASTED SALMON	23
ponzu sauce, roasted polenta, green beans, mini carrots, cauliflower	
STEAK FRITES	38
6oz center cut filet, braised shallots, truffle french fries	
ROASTED BRANZINO	24
roasted figs, tomato sauté, gnocchi potatoes	
NICOISE WITH AHI TUNA	19
green beans, egg, tomato, potato, red onion, black olives, lemon dressing	
CHICKEN PAILLARD	23
shaved corn, arugula, parmesan, pine nuts, cherry tomato	
VEGAN MEATBALLS	16
plant-based meat, quinoa, cashew meatball, braised kale, cashew yogurt	
RIGATONI AL PESTO	15
warm burrata, parmesan, toasted pinenuts, basil	
PARK HOUSE OMELETTE	15
shredded mushrooms, broccolini, peppers, gruyere cheese, tomatillo salsa	

PIZZA

MARGHERITA 12
tomato, mozzarella, garlic, basil
PEPPERONI 14
pomodoro, parmesan, chili flakes

SIDES

SIDE SALAD 5
GRILLED ASPARAGUS 8
FRITES 6
ROASTED CARROTS 7

WINES BY THE GLASS

BUBBLY

Raventós, "Blanc de Blancs" Brut 2018, Conca del Riu Anoia, ES	16 60
Moët & Chandon, "Impérial" Brut, Épernay	25 125
Chapel Down, "English Rose" Brut Rosé NV, Tenterden, GB	21 85

WHITE & ROSE

Pieropan, Soave 2020, Veneto, IT Organic a more interesting option for pinot grigio lovers!	15 54
Girard, Sancerre "La Garenne" 2020, Loire Valley, FR	19 77
Vavasour, Sauvignon Blanc 2020, Awatere Valley, Marlborough, NZ	15 54

SUMMER SPRITZ

ROSÉ	15
park house rosé, strawberry, lillet, st. germain	
APEROL	16
aperol, soda, prosecco	

A discretionary 20% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.