



PARK PRIME

REGIONALLY SOURCED, SUSTAINABLE PRIME BEEF

Our 28 Day Aged Prime Cuts are the Ultimate Grade of Beef from the Finest Midwestern Ranchers and meet our Strict Quality Standards

APPETIZERS

Colossal Prawn Cocktail21
spiked cocktail sauce, lemon

Maine Crab Cakes 20
roasted tomato aioli

Seafood Tower for Two.....90
lobster tail, jumbo shrimp, oysters, king crab, spiked cocktail sauce,
clarified butter, green apple mignonette

Oysters on the Half Shell.....1/2 Dozen 16 | Dozen 30
green apple mignonette, spiked cocktail sauce

Lob'scargot.....25
lobster tail meat, garlic-shallot butter, foccacia crumb

Crispy Pork Belly.....16
slow roasted, crispy, apple-miso glaze, baby bok choy

Whiskey Maple Glazed Bacon.....18
center cut artisan bacon
served with a shot of maple whiskey

Oysters HardRockefeller.....1/2 Dozen 24 | Dozen 42
pernod infused spinach cream

SOUPS & SALADS

Lobster Bisque.....16
spanish sherry infused lobster cream

Garbage Salad.....22
romaine, pickled squash, shrimp, chicken, bacon, tomatoes,
cucumber, artichoke, parmesan crisp, smoked blue cheese,
with chardonnay vinaigrette

French Onion Soup.....12
caramalized vidalia onions, gruyere cheese gratin

Caesar Salad.....15
romaine, garlic croutons, shaved parmesan

Park Wedge15
red onion, heirloom cherry tomato, egg, bacon
with blue cheese dressing

USDA PRIME STEAKS

Filet Mignon8oz 59 | 12oz 80
filet of all-natural prime beef
*Justin Cabernet Sauvignon / Paso Robles, CA

Boneless Ribeye.....75
20oz prime ribeye
*Mauritson Zinfandel / Dry Creek Valley, CA

New York Sirloin.....65
16oz center cut prime strip
*Roth Estate Cabernet Sauvignon / Alexander Valley, CA

Tomahawk Chop for Two.....150
42oz bone-in prime ribeye, "the showstopper"
*Caymus Grand Duriff Petit Syrah / Suisun Valley, CA

Add Ons: 12oz Lobster Tail.....68 | 1/2lb King Crab Leg.....45 | Jumbo Shrimp.....7 each

Sauces: Bearnaise, Chimichurri, Peppercorn, Housemade Steak Sauce.....5 | Smoked Blue Cheese Crust.....6

*suggested wine pairing

ENTREES

Grilled Wild Alaskan Salmon.....36
citrus quinoa, olive oil emulsion
*Belle Glos "Dairymen" Pinot Noir / Russian River Valley, CA

Mary's Half Chicken.....31
brined organic chicken, rosemary-sage honey syrup
*Boen Pinot Noir / Sonoma, California

Chilean Sea Bass.....45
pan seared, saffron lemon beurre blanc, micro greens,
asparagus, poached cherry tomatoes
*Quilt Chardonnay / Napa Valley, CA

Lobster Tail.....MP
12oz, broiled, clarified butter, lemon
*Frank Family Chardonnay / Napa Valley, CA

Colossal Alaskan King Crab Legs.....85
1lb, clarified butter, lemon
*Roth Estate Chardonnay / Sonoma Coast, CA

*suggested wine pairing

SIDES

Garlic Mashed Yukon Gold Potatoes.....12

Grilled Jumbo Asparagus.....12

Mac 'N' Cheese.....12

(Add Lobster 12 | White Truffle Oil 4)

Seasonal Sautéed Mushrooms.....10

Park Fries.....10

Sautéed or Creamed Spinach.....12

Baked Idaho Potato.....10