

appetizers

Duck Quesadilla red salsa	\$8
Avocado Eggrolls guacamole, sun dried tomatoes, walnut tamarind sauce	\$8
Crispy Chevre Wontons spinach, goat cheese filled wontons, spicy red chile and honey	\$7
Pan Roasted PEI Mussels spicy coconut lemongrass broth, grilled french bread	\$7
Five Spiced Seared Scallops edamame, spicy ginger sauce	\$10
Pan Seared Crab Cake cilantro aioli	\$8
Chicken Chili Roll mojito dipping sauce	\$7
Ahi Tuna Crudo diced ahi tuna, citrus marinade, avocado, crispy wontons	\$9
Crispy Calamari deep fried calamari, chili sauce, wasabi aioli	\$9
Mini Fish Tacos (seasonal fish) housemade Mexican slaw, siracha aioli, pico de gallo	\$8

soup | salads

Soup of the day chef's selection of the season's best ingredients	\$5
Green Salad field greens, tomato, red onion, croutons, feta cheese, mustard vinaigrette	\$7
Park's Edge House Salad field greens, roasted corn, black beans, corn tortillas, pumpkin seeds, cilantro vinaigrette	\$7
Grilled Caesar Salad garlic herb croutons, shaved parmesan reggiano, spicy caesar dressing	\$7
Baby Spinach Salad fresh seasonal berries, herb goat cheese, toasted pistachios, raspberry vinaigrette	\$8
Roasted Beet & Goat Cheese Salad caramelized walnuts, cilantro vinaigrette	\$8

antipasti

Chef's best selection of meats
and artisan cheeses

\$3 per item

entrees

Citrus Chicken Breast spanish rice, sauteed spinach, chipotle cream sauce \$15	Sesame Grilled Salmon ginger sticky rice, strawberry red onion ragu, green curry beurre blanc \$17
Honey Marinated Flank Steak garlic mashed potatoes, cascabel onions, chef's daily vegetables, chimmi churrie sauce \$19	Pan Seared Snapper grilled shrimp, tomato black olive vinaigrette, chef's daily vegetables \$21
Pan Seared Talapia cilantro, yukon mashed, pineapple chutney \$19	Grilled Pork Loin Chops wilted spinach, mushroom risotto, molasses reduction sauce \$19
Pan Seared Tofu Stir Fry seasonal georgia grown vegetables, edamame, corn, citrus soy sauce, buckwheat soba noodles \$15	Pan Seared Seabass yukon truffle mashed potatoes, asparagus chipotle cream sauce \$22
Grilled Lamb Bone Chops parmesan reggiano risotto, tagine sauce \$21	Grilled Filet Mignon garlic mashed potatoes, asparagus burgandy gorgonzola reduction sauce \$27
Pan Seared Scallops crimmi risotto, green fried tomatoes cranberry beurre blanc \$23	New Orleans Jumbo Shrimp and Grits broccolini, monterrey jack cheese grits \$17
	Blue Cheese Crusted New York Strip yukon garlic mashed potatoes, broccolini, wild mushroom demi glace \$24