

appetizers

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| 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

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| 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

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| 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 |