

Appetizers

CHILLED SHRIMP COCKTAIL 4 PER
Spicy Chili Horseradish

OYSTERS ON THE ½ SHELL* MKT. PRICE
Ask your server for our Local Fresh Varietal of the Day

GARLIC OYSTER (OUR ESCARGOT) 12
Shucked Local Oysters, Garlic Butter, Scallions, Parsley,
Lemon, White Wine, Crispy Bacon, Grilled Baguette

CALAMARI 9
Light Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks

SPICY CRAB CAKES 12
Jumbo Lump Meat, English Dried Mustard, Pan Seared,
Tomato, Corn & Avocado Relish, Cilantro Chili Oil

GRILLED PIZZA 15
Pomodoro, Shaved Pecorino Romano, Arugula,
Prosciutto Di Parma, Olive Oil & Lemon

COLOSSAL THAI DUMPLINGS 10
Wonton Skins, Lean Pork, Scallions, Thai Chili Paste, Tamari, Sesame, Ginger
Two Dipping Sauces - Orange-Ginger Chipotle & Spicy Mustard

MOULES EN FRITES 12
PEI Mussels, Vidalia Onions, Cherry Tomatoes, Bacon Lardons,
Smoked Tomato Butter, Matchstick Fries

GRILLED BABY OCTOPUS 11
Serrano Ham, Charred Olives, Bed of Red Onion & Fennel Salad

STEAK TARTARE* 13
Shallots, Capers, Tarragon, Dijon Mustard, EVOO, Crème Fraiche, Gaufrettes

HUDSON VALLEY FOIE GRAS 19
House made Local Rabbit, Wild Mushroom & Shallot Ravioli,
Roasted Carrot, Herb Jus

CHARCUTERIE & CHEESE 18
Artisanal Cheeses & Cured Meats carefully selected by the Parkside's Culinary Team,
House Made Accompaniments

JUST CHARCUTERIE OR JUST CHEESE 13

South Main Salads

TENDERLOIN & PORTOBELLO SALAD 17
Fire Roasted Red Peppers, New Potatoes, Haricot Vert,
Farmer Greens, EVOO, Aged Balsamic Vinegar

ROASTED DUCK SALAD* 17
Duck Breast, Fresh Arugula, Bosc Pear, Red & Gold Beets,
Honey Horseradish Vinaigrette, Pecorino Cheese, Toasted Pumpkin Seeds

TUNA NIÇOISE* 17
Grilled Ahi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert,
Niçoise Olives, Caper Berries, Tomato, Egg, Shallot & Dijon Vinaigrette

CLASSIC CAESAR 9

Hearts Of Romaine, Anchovies, Lemon, Garlic, & Herb Roasted Croutons,
Shaved Pecorino Cheese, Creamy Garlic Puree

ADD HERB GRILLED CHICKEN 4

KALE SALAD 10
Butternut Squash, Kale, Spicy Fried Chick Peas, Dried Cranberries, Quinoa,
Toasted Almonds, Feta Cheese & Cinnamon, Coriander Vinaigrette

PARKSIDE SALAD 5
Farmer's Greens, Plum Tomato, Red Onions,
Gorgonzola Cheese, House Vinaigrette

Parkside Rotisserie

DUCK L'ORANGE 29
Grand Marnier & Orange Reduction Haricot Vert,
Roasted Dijon Fingerling Potatoes, Roasted Shallots

LEMON & GARLIC CHICKEN 16
Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad

SPICY LEMON & CASHEW CHICKEN 17
Lemon & Roasted Garlic Brine, Tamari, Ginger, Red Pepper, Roasted Cashews, served with Pomme Frites & a Parkside Salad

COQ AU VIN 18
Red Wine Reduction with Pearl Onions, Fingerling Potatoes, Cremini Mushrooms, Bacon Lardons, Carrots

WHITE FARMS ORGANIC PORK RACK* 26
Dijon Cream Sauce, Brussels Sprouts, Bacon Lardons, Pearl Onions

PORK TENDERLOIN 26
Littleneck Clams, Bacon Lardons, Cannelloni Beans, Roasted Roma Tomatoes, Grilled Pearl Onions, White Wine & Herb Butter

Pasta

PAPPARDELLE 23
Duck Confit, Pan Roasted Cremini Mushrooms,
Serrano Ham, Spinach, Mushroom Cream Sauce

POTATO GNOCCHI 28
George's Bank Scallops, Roasted Butternut Squash, Toasted Pumpkin Seeds, Dried Cranberries, Shallots, Brown Butter, Herb Crème Sauce

BAKED PASTA 22
Schiaffoni Pasta, Chicken Tenderloin, Sausage, Spinach,
Plum Tomatoes, Roasted Red Peppers, Mascarpone, Romano,
Mozzarella, Parmigiana-Reggiano

Entrees

FILET MIGNON* 39
Grilled 10 Oz. Porcini Dusted Choice Filet Mignon,
Chasseur Sauce, Gratin Potatoes & Asparagus

N.Y. SIRLOIN* 37
Creole Rubbed Angus Sirloin, Grilled Corn, Tomato & Jalapeño Salsa, Scallion,
Bacon & Gorgonzola Croquette, Jack Daniel's & Horseradish Molasses

STEAK FRITES* 29
10 Oz. Black Angus Flat Iron Steak, Maitre D'Hotel Butter, Hand Cut Pomme Frites, Arugula Pesto

BRAISED LAMB SHANK 32
Dried Currants, Toasted Almonds, Roasted Kabocha Squash,
Israeli Cous Cous, Braising Liquid, Gremolata

BISTRO BURGER* 16
House Ground Filet Mignon & Angus Sirloin Burger, Fresh Lobster,
Roasted Roma Tomato, Fresh Chervil, Classic Hollandaise,
Toasted Brioche Bun, Truffle Parmesan Fries

STATLER CHICKEN BREAST 23
Pan Seared, served over Potato Gnocchi, Baby Carrots, Parsnips, Brussels Sprouts, Sherry Jus

CRISPY SALMON* 28
Lentil Du Puy (Lentils with Carrots, Leeks, Sweet Potato, Truffles), Two-Mustard Crème Fraiche

CHATHAM COD 28
Seared Blackened Cod, Rock Shrimp Grits, Sweet Corn Coulis, Roasted Red Pepper Jam

MARSEILLE BOUILLABAISE 30
Lobster, Shrimp, Littleneck Clams, Mussels, Calamari,
Roasted Fingerling Potatoes, Saffron, Fennel, Tomato, Onion, Garlic

Simple Grill (w/2sides)

10OZ. FILET MIGNON*	33
14OZ. CENTER N.Y. STRIP*	31
10OZ. FLAT IRON CHIMICHURRI*	23
DOUBLE BONE PORK CHOP*	22
STATLER CHICKEN BREAST	20
CHATHAM COD	24
10OZ. ATLANTIC SALMON*	23

Sides

MAC N' CHEESE	8
HOUSE MADE POMME FRITES	6
GRILLED JUMBO ASPARAGUS	9
GLAZED CARROTS	7
OLIVE OIL MASHED POTATOES	7
SPICY CREAMED CORN	7
BRUSSELS SPROUTS WITH LARDONS	7
ROASTED FINGERLINGS	7
TRUFFLE PARMESAN RISOTTO	11

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

Featured Wines

White • by the Glass

PICKET FENCE	CHARDONNAY	RUSSIAN RIVER VALLEY, CA	10	J LOHR	RIESLING	MONTEREY CTY, CA	8
DOMAINE MARTINELLOS	CHARDONNAY	MAISON VERGENES, FR	9	RUFFINO	PINOT GRIGIO	LUMINA, ITALY	8
WILLIAM HILL	CHARDONNAY	CENTRAL COAST, CA	9	SANTA MARGHERITA	PINOT GRIGIO	VALDADIGE, ITALY	13
LOUIS LATOUR ARDECHE	CHARDONNAY	ARDECHE, FR	9	BELLERUCHE ROSÉ	ROSÉ	CÔTES DU RHÔNE, FR	10
WHITE HAVEN	SAUVIGNON BLANC	MARLBOROUGH, NZ	11	MIONETTO	PROSECCO	TREVISO, ITALY	9
FOURNIER	SAUVIGNON BLANC	LOIRE, FR	9	KENWOOD ZACCHERA	MOSCATO	SONOMA, CA	9
HARBOR TOWN	SAUVIGNON BLANC	MARLBOROUGH, NZ	9	BERINGER	WHITE ZINFANDEL	CALIFORNIA	7
FERRARI-CARANO	FUMÉ BLANC	SONOMA, CA	10				

Red • by the Glass

SILVER PALM	CABERNET SAUVIGNON	NORTH COAST, CA	11	HAHN	PINOT NOIR	MONTEREY, CA	9
LIGHT HORSE	CABERNET SAUVIGNON	CANYON, CA	12	ESTANCIA	PINOT NOIR	MONTEREY, CA	12
SEQUOIA GROVE	CABERNET SAUVIGNON	NAPA, CA	16	THE CRUSHER	PETIT SYRAH	CLARKSBURGE, CA	10
COPPOLA DIRECTOR'S CUT	CABERNET	SONOMA, CA	10	TRIVENTO RESERVE	MALBEC	MENDOZA, ARGENTINA	9
LOUIS MARTINI	CABERNET SAUVIGNON	SONOMA, CA	10	STEMMARI	NERO D'AVOLA	SICILY, ITALY	10
ST. FRANCIS	CABERNET SAUVIGNON	SONOMA, CA	10	THOMAS GOSS	SHIRAZ	McCLAREN, SE AUST.	11
J. LOHR	MERLOT	PASO ROBLES, CA	9	DOMAINE D'ANDEXON	CÔTES DU RHÔNE	FRANCE	10

Half Bottles

Whites

STEELE	CHARDONNAY	26
SONOMA CUTRER	CHARDONNAY	26
CLOS DU BOIS	CHARDONNAY	21
DUCKHORN	SAUVIGNON BLANC	26
LOUIS JADOT	POUILLY FUISSÉ	26
SANTA MARGHERITA	PINOT GRIGIO	25
KENDALL-JACKSON "VINTNER'S RESERVE"	CHARDONNAY	20

Reds

SHAFFER	MERLOT	48
CLOS DU BOIS	MERLOT	23
KENWOOD	CABERNET SAUVIGNON	24
KENWOOD	PINOT NOIR	24
HESS	CABERNET SAUVIGNON	28
ROBERT MONDAVI	CABERNET SAUVIGNON	22
J. LOHR	CABERNET SAUVIGNON	22
STEELE	PINOT NOIR	26
TERRA BIANCA CAMPACCIO	CHIANTI	41
RUFFINO TAN LABEL DUCALE	CHIANTI	32
ESTANCIA MERITAGE	MERLOT & CABERNET	30

Featured Cocktails

OLD SCHOOL WHISKEY SOUR

HIGH WEST RENDEZVOUS RYE, LEMON JUICE,
DASH OF EGG WHITE, SIMPLE SYRUP, LEMON ZEST GARNISH 12

76 & BOURBON

HIRSCH SMALL BATCH BOURBON, SARSAPARILLA SYRUP,
DASH BLACK WALNUT BITTERS,
ORANGE TWIST ON THE ROCKS OR STRAIGHT UP 14

BUTTERSCOTCH OLD FASHIONED

BOURBON/WHISKEY, BUTTERSCOTCH SCHNAPPS, CHOCOLATE BITTERS,
GARNISHED WITH CHERRIES, SERVED OVER BIG ROCK 10

PASADA DE MODA

MEZCAL, SIMPLE SYRUP, AMARETTO DiSARONNO, DASHES OF BITTERS
DASHES OF ORANGE BITTERS, ORANGE PEEL, SERVED OVER BIG ROCK 13

BLACKBERRY SIDECAR

COURVOISIER VSOP, COINTREAU, LEMON, BLACKBERRIES 14

COSMO FLEUR

TITOS VODKA, ST. GERMAIN ELDERFLOWER LIQUEUR,
FRESH SQUEEZED PINK GRAPEFRUIT, MURE GARNISH 13

VELVET GENTLEMAN

GENTLEMAN JACK, SWEET VERMOUTH, MEZCAL, GRAPEFRUIT BITTERS 12

SPICY CUCUMBER MARGARITA

SAUZA HORNITOS TEQUILA, TRIPLE SEC, LEMON JUICE, AGAVE,
GARNISH WITH MINI CUCUMBER, JALAPEÑO 12

APPLE N' RYE

JIM BEAM RYE, SIMPLE SYRUP, APPLE JUICE,
LEMON JUICE, SLICED APPLE GARNISH 10

FRENCH 76

PROSECCO, ST. GERMAIN ELDERFLOWER LIQUEUR, APEROL 10

TEQUILA DAISY

PATRÓN SILVER TEQUILA, COINTREAU, VIOLET LIQUEUR,
FRESH LIME, AGAVE NECTAR, EGG WHITES 12

THE AMSTERDAM

GREY GOOSE VODKA, MOSCATO, SPLASH ORANGE LIQUEUR,
DASH ORANGE BITTERS, MUDDLED GRAPES 13

Beers • draft

SAM ADAMS SEASONAL	6	TWO ROADS WHITE IPA	6
BROOKLYN LAGER	6	HARPOON IPA	6
DOGFISH HEAD IPA	6	PLUM ISLAND WHITE ALE	6

Beers • bottles

BUDWEISER	4	CORONA EXTRA	5
BUD LIGHT	4	CORONA LIGHT	5
MILLER LITE	4	HEINEKEN	5
COORS LIGHT	4	HEINEKEN LIGHT	5
MICHELOB ULTRA	4	AMSTEL LIGHT	5
SAM ADAMS BOSTON LAGER	5	STELLA ARTOIS	6
SAM ADAMS LIGHT	5	STRONGBOW CIDER	6
BASS ALE	5	GUINNESS STOUT	6
NEWCASTLE BROWN ALE	5	O'DOUL'S (N/A)	4

Beers • craft

SWITCHBACK • ULFILTERED PALE ALE • VERMONT	5
TWO ROADS • ROADS 2 RUIN DOUBLE IPA • CONNECTICUT	6
21ST AMENDMENT BREW FREE? OR DIE • IPA • CALIFORNIA	6
BOOM BROTHERS BREWERY 16OZ. • BOOM JUICE • CONNECTICUT	6
WHALERS BREWING COMPANY • EAST COAST • RHODE ISLAND	6
HARPOON BREWERY • UFO WHITE • MASSACHUSETTS	5
OMMEGANG BREWERY • RARE VOS AMBER ALE • NEW YORK	6
MODELO ESPECIAL • MEXICO	5
TWO ROADS • NO LIMIT • HEFEWEIZEN • CONNECTICUT	6
NARRAGANSETT SEASONAL • RHODE ISLAND	5