

## LUNCH

# Parkside

ROTISSERIE & BAR

### Appetizers

CHILLED SHRIMP COCKTAIL 4 PER

*Spicy Chili Horseradish*

CALAMARI 12

*Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks*

SPICY CRAB CAKES 16

*Jumbo Lump Meat, English Dried Mustard, Pan Seared, Tomato, Corn & Avocado Relish, Cilantro Chili Oil*

COLOSSAL THAI DUMPLINGS 14

*Wonton Skins, Lean Pork, Scallions, Thai Chili Paste, Tamari, Sesame, Ginger*

*Two Dipping Sauces - Orange-Ginger Chipotle & Spicy Mustard*

GRILLED BABY OCTOPUS 16

*Serrano Ham, Charred Olives, Red Onion & Fennel Salad*

### Grilled Pizzettes

MARGHERITA 11

*Grilled Fresh Dough, Mozzarella, Plum Tomato Sauce, Drizzled EVOO*

SERRANO HAM & ROASTED RED PEPPER 12

*Grilled Fresh Dough, Serrano Ham, Roasted Red Peppers, Plum Tomato Sauce, Mozzarella*

### South Main Salads

GRILLED TENDERLOIN & PORTOBELLO SALAD 21

*Fire Roasted Red Peppers, Red Bliss Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar*

TUNA NIÇOISE\* 20

*Grilled Abi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert, Niçoise Olives, Capers Berries, Tomato, Egg, Shallot & Dijon Vinaigrette*

CLASSIC CAESAR 11

*Romaine, Anchovies, Lemon, Garlic & Herb Roasted Croutons, Shaved Pecorino Cheese, Egg Add Herb Grilled Chicken 8*

CHINESE CHICKEN 14

*Napa Cabbage, Carrot, Daikon, Fried Wonton Strips, Tossed with Chinese Mustard Dressing, Sweet Soy*

PARKSIDE SALAD 8

*Farmer's Greens, Plum Tomato, Red Onions, Gorgonzola Cheese, House Vinaigrette*

### Pasta

CAPPELLINI 12

*Plum Tomato Sauce, EVOO, Garlic, Sweet Basil*

FETTUCCINE 16

*Rotisserie Chicken, Caramelized Red Onion, Pancetta, Broccoli Florets, Roasted Garlic, Basil Cream Sauce*

### Rotisserie Selections

FLAME ROASTED 1/2 CHICKEN 17 1/4 CHICKEN 12

*Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad*

SPICY LEMON & CASHEW 1/2 CHICKEN 17 1/4 CHICKEN 12

*Lemon & Roasted Garlic Brined, Tamari, Ginger, Red Pepper, Roasted Cashews, Pomme Frites & a Parkside Salad*

### Sandwiches

*All Sandwiches served with Hand Cut Pomme Frites*

C.B.L.T. 16

*Grilled Chicken Cutlet, Swiss Cheese, Bibb Lettuce, Beef Steak Tomato, House Made Maple Brine Pork Belly aka (Bacon), Honey Mustard, Brioche Bun*

CUBANO 16

*Rotisserie Pork Loin, Prosciutto Di Parma, Swiss Cheese, Pickles, Yellow Mustard, French Roll*

SPINACH WRAP 14

*Rotisserie Turkey, Avocado, Tomato, Mesclun Greens, Chipotle Cheddar, Spinach Wrap*

HOUSE MADE CHICKEN SALAD 12

*Flame Roasted Chicken, Walnuts, Cranberries, Spinach, Mayonnaise, Italian Bread*

FRENCH DIP\* 14

*Rotisserie Roast Beef, Caramelized Onions, Beef Consommé, French Baguette, Truffle Parmesan Pomme Frites*

GRILLED PORTOBELLO SANDWICH 13

*Grilled Portobello Mushroom, Sweet Onion Marmalade, Beef Steak Tomatoes, Bibb Lettuce, Roasted Red Peppers, Burrata Cheese, Grilled Ciabatta Bread*

BLACK ANGUS BURGER\* 14

*Half Pound Beef Burger, Green Leaf Lettuce, Tomato, Red Onion, White Cheddar, Brioche Bun*

TURKEY BURGER 14

*10oz Freshly Ground Turkey, Bibb Lettuce, Tomato, Boursin Cheese, Brioche Bun*

*ADVISORY • 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

MASCHIO	PROSECCO	VENETO, IT,	10
MEZZACORONA	PINOT GRIGIO	TRENTINO, IT	11
SANTA MARGHERITA	PINOT GRIGIO	ALTO ADIGE, IT	16
STEINMETZ 'THE BASILISK'	DRY RIESLING	MOSEL, GR	12
CHAPOUTIER 'BELLERUCHE'	ROSE	COTES DU RHONE, FR	12
INTERCEPT BY CHARLES WOODSON	CHARDONNAY	MONTEREY, CA	13
ROMUALD PETIT	CHARDONNAY	BURGUNDY, FR	15
SEA PEARL	SAUVIGNON BLANC	MARLBOROUGH, NZ	12
SILVERADO	SAUVIGNON BLANC	NAPA, CA	14

### Red • by the Glass

AQUINAS	CABERNET SAUVIGNON	NAPA, CA	14
GIAPOZA	CABERNET SAUVIGNON	NAPA, CA	16
APLANTA	RED BLEND	ALENTEJANO, PT	13
PETIT THOUARS 'L'EPÉE'	CABERNET FRANC	CHINON, FR	14
CHARLES SMITH 'VELVET DEVIL'	MERLOT	MATTAWA, WA	12
FIRESTEED	PINOT NOIR	WILLAMETTE VALLEY, OR	15
CAMPO VIEJO	RIOJA	LOGRONO, SPAIN	13

## Half Bottles

### Whites

502	SONOMA-CUTRER CHARDONNAY	2017	RUSSIAN RIVER VALLEY	26	504	SANTA MARGHERITA PINOT GRIGIO	2018	VALDADIGE	25
503	DUCKHORN SAUVIGNON BLANC	2017	NAPA	26	505	LOUIS JADOT POUILLY-FUISSÉ	2016	MACONNAIS	26

### Reds

603	STEELE PINOT NOIR	2016	CARNEROS	26	607	HESS CABERNET SAUVIGNON	2016	NAPA	28
604	ROBT. MONDAVI CABERNET SAUVIGNON	2015	CALIFORNIA	22	610	CESARI AMARONE DELLA VALPOLICELLA	2012	ITALY	52
605	J. LOHR CABERNET SAUVIGNON	2015	PASO ROBLES	22					

## Featured Cocktails

(SERVED UP)

### BON ANNIVERSAIRE

KETTLE ONE BOTANICAL GRAPEFRUIT AND ROSÉ VODKA,  
ST. GERMAIN, LEMON, GRAPEFRUIT, SPARKLING ROSÉ 14

### ORANGE BLOSSOM SPECIAL

BRUGAL RUM, COINTREAU, LIME, ORANGE BLOSSOM WATER 14

0076

GREY GOOSE LA POIRE, HENDRICK'S GIN, ST. GEORGE PEAR BRANDY 14

### RASPBERRY BERET

KETEL ONE CITROEN, LIMONCELLO, CHAMBORD RASPBERRY LIQUEUR 14

### BLOOD ORANGE EVOLUTION

SVEDKA VODKA, COINTREAU, BLOOD ORANGE PURÉE, CRANBERRY 14

FRENCH 76

PROSECCO, APEROL, ST. GERMAIN 13

(SERVED ON THE ROCKS)

### SINNERS AND SAINTS

AMARO ST. AGRESIS, GOSLING'S GINGER BEER, ORANGE BITTERS, RED WINE 14

### PIÑA PICANTE MARGARITA

818 TEQUILA BLANCO, LIME, ROASTED JALAPEÑO INFUSED MEZCAL, PINEAPPLE 14

### ROYAL G&T

EMPRESS GIN, GRAPEFRUIT, TONIC 13

### MEMORIAL BOULEVARDIER

JEFFERSON'S BOURBON, LUXARDO MARASCHINO, CAMPARI 14

### (WHAT'S THE STORY)?

MARIE DUFFAU ARMAGNAC, JEFFERSON'S BOURBON, ABSINTHE,  
COINTREAU, ORANGE BITTERS, SODA 14

## Beers • draft

ASK SERVER ABOUT OUR 6 ROTATING LINES

## Beers • craft

ASK SERVER ABOUT OUR ROTATING CANS & BOTTLES

## Bottles

BUDWEISER	4	CORONA EXTRA	5
BUD LIGHT	4	HEINEKEN	5
MILLER LITE	4	AMSTEL LIGHT	5
COORS LIGHT	4	STELLA ARTOIS	6
MICHELOB ULTRA	4	GUINNESS STOUT	6
SAM ADAMS BOSTON LAGER	5	HEINEKEN 0.0 (N/A)	5