

## Appetizers

- CHILLED SHRIMP COCKTAIL 4 PER PIECE  
*Spicy Chili Horseradish*
- OYSTERS ON THE ½ SHELL\* MKT. PRICE  
*Ask your server for our Local Fresh Varietal of the Day*
- CALAMARI 15  
*Light Cajun Seasoning, Sweet & Sour Corn, Spicy Pepper Relish, Fried Leeks*
- CRAB CAKES 17  
*Jumbo Lump Meat, English Dried Mustard, Pan Seared, Tomato, Corn & Avocado Relish, Paprika Oil*
- GRILLED PIZZA 21  
*Pomodoro, Shaved Pecorino Romano, Arugula, Prosciutto Di Parma, Olive Oil & Lemon*
- COLOSSAL THAI DUMPLINGS 15  
*Wonton Skins, Lean Pork, Scallions, Thai Chili Paste, Tamari, Sesame, Ginger  
Two Dipping Sauces - Orange-Ginger Chipotle & Spicy Mustard*

- MOULES EN FRITES 18  
*PEI Mussels, Vidalia Onions, Cherry Tomatoes, Bacon Lardons, Smoked Tomato Butter, Matchstick Fries*
- CHOUCROUTE GARNIE 15  
*Bratwurst, Chicken Garlic Sausage, Riesling Braised Cabbage, Prosciutto di Parma Crackling, White Beans, New Potato, Pork Belly, Dijon Mustard*
- GRILLED BABY OCTOPUS 18  
*Serrano Ham, Charred Olives, Bed of Red Onion & Fennel Salad*
- STEAK TARTARE\* 19  
*Shallots, Capers, Scallion, Dijon Mustard, EVOO, Crème Fraiche, Gaufrettes*
- CHARCUTERIE & CHEESE 25  
*Artisanal Cheeses & Cured Meats carefully selected by the Parkside's Culinary Team, House Made Accompaniments*
- ROASTED BEEF MARROW BONE 19  
*Shallots, Roasted Garlic, Apple & Kumquat Chutney  
Grilled Focaccia*

## South Main Salads

- TENDERLOIN & PORTOBELLO SALAD 25  
*Fire Roasted Red Peppers, New Potatoes, Haricot Vert, Farmer Greens, EVOO, Aged Balsamic Vinegar*
- ROASTED DUCK SALAD\* 25  
*Duck Breast, Fresh Arugula, Bosc Pear, Red & Gold Beets, Honey Horseradish Vinaigrette, Pecorino Cheese, Toasted Pumpkin Seeds*
- TUNA NIÇOISE\* 25  
*Grilled Ahi Tuna, Boston Bibb Lettuce, Fingerling Potatoes, Haricot Vert, Niçoise Olives, Caper Berries, Tomato, Egg, Shallot & Dijon Vinaigrette*

- CLASSIC CAESAR 14  
*Hearts of Romaine, House-made Caesar Dressing, Herb Roasted Croutons, Shaved Pecorino Romano Cheese*
- ADD HERB GRILLED CHICKEN 11
- SALADE LYONNAISE 16  
*Frisée, Escarole, Lardons, Shaved Parmigiano Reggiano, Parkside Farm Fresh Soft-Boiled Egg  
Champagne & Bacon Vinaigrette*
- PARKSIDE SALAD 9  
*Farmer's Greens, Plum Tomato, Red Onions, Gorgonzola Cheese, House Vinaigrette*

## Parkside Rotisserie

- DUCK L'ORANGE 43  
*Grand Marnier & Blood Orange Reduction, Haricot Vert, Roasted Dijon Fingerling Potatoes, Roasted Shallots*
- LEMON & GARLIC CHICKEN 22  
*Lemon & Garlic Brine, Zippy Green Herb Sauce, Pomme Frites & a Parkside Salad*
- SPICY LEMON & CASHEW CHICKEN 22  
*Lemon & Roasted Garlic Brine, Tamari, Ginger, Red Pepper, Roasted Cashews, served with Pomme Frites & a Parkside Salad*
- COQ AU VIN 23  
*Red Wine Reduction with Pearl Onions, Fingerling Potatoes, Cremini Mushrooms, Bacon Lardons, Carrots*
- WHITE FARMS ORGANIC PORK RACK\* 41  
*Dijon Cream Sauce, Brussels Sprouts, Bacon Lardons, Pearl Onions, Fingerling Potatoes, Carrots, Parsnips*

## Pasta

- PAPPARDELLE 31  
*Duck Confit, Pan Roasted Cremini Mushrooms, Serrano Ham, Spinach, Mushroom Cream Sauce*

- BAKED PASTA 28  
*Schiffoni Pasta, Chicken Tenderloin, Sausage, Spinach, Plum Tomatoes, Roasted Red Peppers, Mascarpone, Romano, Mozzarella, Parmigiana-Reggiano*

## Entrees

- FILET MIGNON\* 53  
*Grilled 10 Oz. Porcini Dusted Choice Filet Mignon, Chasseur Sauce, Gratin Potatoes & Asparagus*
- STEAK AU POIVRE\* 53  
*14oz Sirloin, Green Peppercorn & Cognac Demi, House Made Tater Tots  
Arugula, Spinach & Pickled Red Onions Salad*
- STEAK FRITES\* 41  
*10 oz. Black Angus Flat Iron Steak, Maitre D'Hotel Butter, Hand Cut Pommes Frites, Pesto & Baby Arugula Salad*
- BISTRO BURGER\* 22  
*House Ground Angus Tenderloin, Sirloin & Chuck Burger, Mushrooms & Caramelized Onion, Bourbon Bacon Jam, Fontina Cheese  
Bibb Lettuce, Fried Egg, Buttered Brioche Bun, Truffle Parmesan Pommes Frites*
- CASSOULET MAISON 34  
*Farmhouse Chicken Confit, Great Northern Beans, Chicken Garlic Sausage, Leeks, Carrots,  
Port Wine Brined Pork Belly Simmered with Herbs, Garlic & White Wine*
- SHORT RIBS 42  
*Burgundy Braised Beef Short Ribs, Roasted Carrots, Parsnips, Peas,  
Pearl Onions, Olive Oil Mashed Potato*
- STATLER CHICKEN BREAST 34  
*Pan Seared, served over Potato Gnocchi, Baby Carrots, Parsnips, Brussels Sprouts, Sherry Jus*
- GEORGE'S BANK SCALLOPS 43  
*Crab, Asparagus & Charred Corn Fritter, Crispy Bacon & Frisée Salad,  
Honey Jalapeño Vinaigrette, Avocado Lime Crema*
- CRISPY SALMON\* 41  
*Lentil Du Puy (Lentils with Carrots, Leeks, Sweet Potato, Truffles), Two-Mustard Crème Fraiche*
- CHATHAM COD 40  
*Seared Blackened Cod, Rock Shrimp Grits, Sweet Corn Coulis, Roasted Red Pepper Jam*
- SOLE MEUNIER 36  
*Fluke Pan Seared with Lemon, Capers, Parsley, Butter & White Wine  
Smashed Roasted Fingerling Potatoes, Asparagus, Honey Glazed Carrots*

## Simple Grill (w/2 sides)

|                              |    |
|------------------------------|----|
| 10OZ. FILET MIGNON*          | 51 |
| 14OZ. CENTER N.Y. STRIP*     | 51 |
| 10OZ. FLAT IRON CHIMICHURRI* | 38 |
| DOUBLE BONE PORK CHOP*       | 39 |
| STATLER CHICKEN BREAST       | 30 |
| CHATHAM COD                  | 34 |
| 10OZ. ATLANTIC SALMON*       | 34 |

## Sides

|                                     |    |
|-------------------------------------|----|
| MAC N' CHEESE                       | 9  |
| HOUSE MADE POMME FRITES             | 7  |
| GRILLED JUMBO ASPARAGUS             | 9  |
| GLAZED CARROTS                      | 7  |
| OLIVE OIL MASHED POTATOES           | 7  |
| SPICY CREAMED CORN                  | 8  |
| BRUSSELS SPROUTS WITH BACON LARDONS | 8  |
| ROASTED FINGERLINGS                 | 7  |
| TRUFFLE PARMESAN RISOTTO            | 12 |

\*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 |
| LAURENT-PERRIER              | CHAMPAGNE       | TOURS-SUR-MARNE, FR | 21 |
| LA FIERA                     | PINOT GRIGIO    | DELLE VENEZIE, IT   | 12 |
| SANTA MARGHERITA             | PINOT GRIGIO    | ALTO ADIGE, IT      | 16 |
| INTERCEPT BY CHARLES WOODSON | CHARDONNAY      | MONTEREY, CA        | 14 |
| LOUIS JADOT 'MACON-VILLAGES' | CHARDONNAY      | BURGUNDY, FR        | 16 |
| ROSE D'MADELIN               | ROSE            | PROVENCE, FR        | 12 |
| OTU                          | SAUVIGNON BLANC | MARLBORO, NZ        | 13 |
| THE PRISONER 'UNSHACKLED'    | SAUVIGNON BLANC | NAPA, CA            | 15 |
| HASSELBACH                   | DRY RIESLING    | RHEINHESSEN, GR     | 13 |

## Red • by the Glass

|                      |                    |                       |    |
|----------------------|--------------------|-----------------------|----|
| AQUINAS              | CABERNET SAUVIGNON | NAPA, CA              | 14 |
| GIAPOZA              | CABERNET SAUVIGNON | NAPA, CA              | 16 |
| APLANTA              | RED BLEND          | ALENTEJANO, PT        | 13 |
| LES GEORGES          | CABERNET FRANC     | CHINON, FR            | 14 |
| STOLLER              | PINOT NIOIR        | WILLAMETTE VALLEY, OR | 15 |
| LAMADRID 'AGRELO'    | MALBEC             | MENDOZA, ARG          | 14 |
| LES HAUTS DE LAGARDE | BORDEAUX BLEND     | BORDEAUX, FR          | 14 |
| ROOK                 | MERLOT             | RICHMAND, WA          | 12 |

## Half Bottles

### Whites

|  |                 |                 |    |
|--|-----------------|-----------------|----|
| 2023 KIM CRAWFORD                          | SAUVIGNON BLANC | MARLBOROUGH, NZ | 24 |
| 2019 SIMI                                  | SAUVIGNON BLANC | SONOMA, CA      | 28 |
| 2022 LOUIS JADOT                           | POUILLY-FUISSE  | BURGUNDY, FR    | 38 |
| 2020 ALBERT BICHOT 'VIEILLES VIGNES'       | CHARDONNAY      | BURGUNDY, FR    | 34 |
| 2021 SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' | CHARDONNAY      | SONOMA, CA      | 32 |

### Reds

|                         |                        |                       |    |
|-------------------------|------------------------|-----------------------|----|
| 2021 J. LOHR            | CABERNET SAUVIGNON     | PASO ROBLES, CA       | 25 |
| 2018 GRGICH HILLS       | CABERNET SAUVIGNON     | NAPA VALLEY, CA       | 72 |
| 2019 THE PRISONER       | RED BLEND              | NAPA VALLEY, CA       | 43 |
| 2019 KING ESTATE        | PINOT NOIR             | WILLAMETTE VALLEY, OR | 38 |
| 2021 CRISTOM 'MT. JEFF' | PINOT NOIR             | WILLAMETTE VALLEY, OR | 51 |
| 2013 BANFI              | BRUNELLO DI MONTALCINO | TUSCANY, IT           | 79 |

### Dessert

|                  |         |                 |    |
|------------------|---------|-----------------|----|
| 2016 HEINZ EIFEL | EISWEIN | RHEINHESSEN, GR | 52 |
|------------------|---------|-----------------|----|

## Featured Cocktails

### PEG

KETEL ONE BOTANICALS GRAPEFRUIT & ROSE, ST. GERMAINE ELDERFLOWER LIQUEUR, LEMON JUICE & PROSECCO 14

### SHOWBIZ KIDZ

EMPRESS GIN, HONEY SYRUP & LEMON JUICE 14.

### ROYAL SCAM

CROWN ROYAL PEACH, KING'S GINGER LIQUEUR, LEMON JUICE & FRESHLY BREWED ICED TEA 14

### HOME AT LAST

V-ONE CITRUS VODKA, POMEGRANATE LIQUEUR, LIME JUICE & ROSEMARY SIMPLE SYRUP 14

### HEY NINETEEN

TEREMANA TEQUILA BLANCO, COINTREAU, AGAVE SYRUP, LIME JUICE & BLOOD ORANGE PURÉE 14

### GAUCHO

APPLETON ESTATE GOLD RUM, HONEY SYRUP, LIME JUICE & PROSECCO 14

### KID CHARLEMAGNE

XICARU MEZCAL, BARMEN'S BOURBON, ORJEAT, ANGOSTURA & AZTEC CHOCOLATE BITTERS 14

### BLACK FRIDAY

BARMEN'S BOURBON, AVERNA AMARO, ANGOSTURA & ORANGE BITTERS 14

## Mocktails

### TEAHOUSE ON THE TRACKS

DARJEELING BREWED BLACK TEA, HONEY SYRUP, FRESHLY SQUEEZED LEMON JUICE, LEMONADE & CLUB SODA TOPPER 8

### THROUGH WITH BUZZ

BLOOD ORANGE BREWED HERBAL TEA, BLOOD ORANGE JUICE, AMARENA SYRUP, LEMON JUICE & LEMONADE 8

### EVERYTHING MUST GO

FRESHLY SQUEEZED GRAPEFRUIT JUICE, ROSEMARY SIMPLE SYRUP, CRANBERRY JUICE, CLUB SODA TOPPER 8

### ANY MAJOR DUDE

FRESHLY SQUEEZED LEMON & LIME JUICES, AGAVE SYRUP, LEMONADE & CLUB SODA TOPPER 8

## 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 | PERONI o.o (N/A) | 5 |