

small plates

HUMMUS PLATE

roasted red pepper hummus, quinoa tabbouleh, house flatbread 11

CALAMARI

roasted red pepper, banana pepper, sriracha ketchup 11

COCONUT SHRIMP

malibu batter, coconut breading, wasabi laced teriyaki 12

YELLOW FIN TUNA

sesame crusted tuna, napa slaw, wasabi aioli, peanut sauce, pickled ginger 12

DUELING FISH TACOS

2 five spice whitefish - kimchi, pico de gallo, cotija, citrus crema, 2 blackened salmon - citrus slaw, pico de gallo, cotija, citrus crema 12

BLACK N BLUE STEAK TIPS

roma tomato relish, haystack onion, gorgonzola cream, balsamic glaze 12

BAKED BRIE

puff pastry, chambord cherry compote, roasted apple, walnut, dressed field greens, crostini 12

LETTUCE WRAPS

chicken, water chestnut, carrot, mushroom, scallion, crispy rice noodle, sweet soy chili sauce 11

soup & salad

ADD chicken +3 / shrimp +5 / grilled salmon +5 / steak tips +6

QUINOA CHOPPED SALAD

charred corn, roasted red pepper, black bean, garbanzo beans, scallion, cucumber, quinoa, avocado, tomato, basil, white balsamic vinaigrette 10

PARK PLACE SPINACH SALAD

dried cherry, red onion, mandarin orange, gorgonzola, spicy pecan, cranberry orange vinaigrette 9

BLACKENED SALMON SALAD

atlantic salmon, spicy pecan, sautéed pepper & onion, sliced egg, bacon, roma tomato, honey mustard 13

STEAK FAJITA SALAD

steak tips, tomato, cucumber, corn & black bean salsa, cheddar & monterey, sautéed pepper & onion, tortilla crisps, fajita ranch 13

CAESAR SALAD

romaine, balsamic onion, marinated tomato, crouton, almond, parmesan, creamy caesar 8

WHITE CHICKEN CHILI

cup 4 / bowl 6

SOUP DE JOUR

cup 4 / bowl 6

burgers & sandwiches

served with choice of fresh fruit or french fries.

SUB side salad or cup of soup (+1)

SUB grilled chicken breast for any burger selection

HOUSE BURGER

caramelized onion, swiss, garlic aioli, arugula, tomato, park ale steak sauce 12

BLACK N BLUE BURGER

cajun seasoned, roasted apple, caramelized onion, gorgonzola & bacon 12

SOUTHWEST CHICKEN BLT

grilled chicken breast, white cheddar, bacon, avocado, lettuce, tomato, chipotle aioli, telera roll 11

FRENCH DIF

roast beef, caramelized onion, mushroom, swiss, au jus, baguette 13

signature

served with side salad or cup of soup.

PERCH

lightly dusted & fried, wild rice medley, seasonal vegetable, pesto beurre vert 22

CHERRY CHICKEN

grilled airline breast, wild rice medley, rainbow carrots & asparagus, chambord cherry sauce 20

HONEY PEPPER SALMON

house pepper seasoned, honey glazed, béarnaise, asparagus, garlic mashed potato 22

BLACKENED WHITE FISH

cajun seasoned, wild rice medley, seasonal vegetable, citrus beurre blanc 22

PORK TENDERLOIN MARSALA

seared pork tenderloin, mushroom, pearl onion, marsala cream, asparagus, garlic mashed potato 18

CHICKEN RISOTTO

asparagus, mushroom, sun-dried tomato, pesto, wild rice, arborio rice, parmesan 17

BRANDIED PECAN WALLEYE

breaded canadian walleye, brandied pecan, white wine butter sauce, wild rice medley, seasonal vegetable 24

SEAFOOD RISOTTO

shrimp, sea scallop, lobster, arborio rice, asparagus, parmesan 24

HAPPY HOUR

Go To Our Happy Hour Menu For All Food And Drink Specials!

steaks

served with side salad or cup of soup. ADD mushroom, onion, or both (+3)

STEAK TIPS

cajun seasoned, garlic mashed potato, mushroom, gorgozola cream, balsamic reduction, haystack onion 20

PEPPER SIRLOIN

8oz bacon wrapped sirloin, cognac demi-glace, asparagus, mushroom linguine 24

RIBEYE BLUE BELLA

12oz ribeye, garlic mashed potato, gorgonzola cream, balsamic reduction, haystack onion, asparagus 29

WHISKEY SIRLOIN

8oz, whiskey cream sauce, mushroom, seasonal vegetable, garlic mashed potato $\,$ 22

HUNTER'S RIBEYE

12oz hunter spiced ribeye, burgundy au jus, caramelized onion, skillet potato 28

LAND AND SEA

8oz sirloin, sautéed shrimp, asparagus, cognac demi-glace, sauce béarnaise, garlic mashed potato 26

pastas

served with side salad or cup of soup.

MEDITERRANEAN TUNA

seared tuna, cannellini beans, red onion, olive, artichoke heart, spinach, white wine butter sauce, penne 19

CAJUN CHICKEN

mushroom, pepper, broccoli, carrot, cajun cream, linguine 18

STEAK & GORGONZOLA

mushroom, asparagus, garlic, balsamic onion, fresh herb, gorgonzola cream, penne 19

CAJUN SEAFOOD TORTELLINI

sea scallops, shrimp, salmon, pepper, mushroom, tomato, cajun cream, cheese filled tortellini 20

HONEY ALMOND CHICKEN

grilled chicken breast, crimini mushroom, sage, almond, honey cream, penne 18

TRIPLE MAC N CHEESE

white cheddar, monterey jack, gorgonzola, fresh herb, white wine cream, cavatappi, toasted bread crumb 15 WITH chicken 17 WITH grilled salmon 20

PRIMAVERA

mushroom, red onion, zucchini, yellow squash, tomato, carrot, broccoli, spinach, white wine cream, linguine 15 WITH chicken 17 WITH grilled salmon 20