

PARKSIDE GRILL

Starters

- FIRESTICKS** 11.99
Flour tortillas rolled with the perfect blend of Italian sausage, chicken, bacon, tomatoes, jalapeños and Italian cheese. Served with spicy marinara sauce and ranch dressing.
- LOADED POTATO SKINS** 11.99
Crispy fried potato skins stuffed with melted cheddar, Applewood smoked bacon and sliced green onions. Served with sour cream on the side.
- CHICKEN QUESADILLA** 10.99
Grilled tortilla filled with sliced chicken, pico de gallo, and mozzarella cheese. Served with shredded lettuce, scallions, salsa and sour cream on the side.
- FRIED PICKLES** 8.99
Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce.
- SPICY SHRIMP** 11.99
Tender Gulf shrimp lightly battered then fried, and tossed in a sweet and spicy Asian sauce. Served with crispy wontons.
- SPINACH ARTICHOKE DIP** 11.99
Fresh and creamy spinach artichoke dip served with fresh corn tortilla chips.
- BONELESS WINGS** 11.99
Eight boneless wings tossed in our choice signature buffalo sauce or house-made honey BBQ. Served with celery and creamy bleu cheese dressing.
- AHI TUNA WONTON STACK*** 14.99
Sashimi-grade Ahi tuna encrusted with fresh black pepper, lightly seared and sliced thin. Stacked high on crispy wontons with cucumbers, soy ginger glaze and wasabi.
- COLOSSAL ONION RINGS** 10.49
Hand-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chipotle ranch dressing.

SOUPS

Cup 5.99 Bowl 6.99

FRENCH ONION SOUP
or
SOUP OF THE DAY

PASTAS

- ROASTED CHICKEN** 15.99
Marinated chicken breast, mushrooms, spinach, sun-dried tomatoes, and broccoli florets sautéed with bowtie pasta in a sherry cream sauce and topped with Parmesan cheese.
- SPICY SHRIMP & CHICKEN** 17.99
Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. Topped with Parmesan cheese.
- BLACKENED STEAK*** 17.99
Sautéed sun-dried tomatoes, mushrooms and green onions tossed with bowtie pasta in a spicy sherry cream sauce. Topped with blackened sirloin steak and Parmesan cheese.

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! We are obliged to inform you consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*

SIGNATURES

- SANTA FE CHICKEN** 17.99
Juicy, grilled barbecue-basted double chicken breast topped with Applewood smoked bacon, melted Pepper Jack cheese, shredded cheddar cheese, and fresh pico de gallo. Served with your choice of two sides.
- MEATLOAF STACK** 17.99
A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions. Served with two sides.
- SOUTHERN FRIED CHICKEN TENDERS** 17.99
Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden. Accompanied by honey mustard dipping sauce, and served with two sides.
- CILANTRO-LIME CHICKEN** 17.99
Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Served with two sides.
- CHICKEN POT PIE** 16.99
Tender breast of chicken with fresh peas, onions, corn, carrots and celery in a rich, cream sauce. Baked with a puff-pastry crust.
- KICKIN' CHICKEN** 17.99
Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. Served with two sides.
- WILD TURKEY® PORK CHOPS*** 19.99
Two juicy, grilled 6 oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. Served with two sides.

STEAK & Seafood

- SIRLOIN*** 21.99
10 oz. premium USDA choice sirloin, aged to perfection and grilled to your liking. Served with two sides.
- TERIYAKI FILET KABOBS*** 24.99
Choice cuts of tenderloin marinated in a sweet teriyaki sauce skewered with sweet onions, mushrooms, and peppers. Served over shiitake mushroom rice pilaf. Served with two sides.
- RIBEYE*** 33.99
12 oz. richly marbled, Certified Angus ribeye grilled to your liking. Served with two sides.
- CITRUS GRILLED SHRIMP** 21.99
Two skewers of juicy, grilled, citrus marinated jumbo Gulf shrimp over shiitake mushroom rice pilaf. Served with two sides.
- GRILLED ATLANTIC SALMON*** 22.99
Grilled Atlantic salmon crowned with our special mustard dill sauce. Served with two sides.
- SEARED AHI TUNA*** 23.99
Sashimi-grade Ahi tuna, lightly seared and topped with classic vinaigrette, soy ginger dipping sauce and wasabi. Served with two sides.
- BLACKENED SALMON*** 22.99
Cajun seasoned grilled salmon topped with fresh pico de gallo. Served with two sides.
- FISH AND CHIPS** 17.99
Lightly breaded, fried golden brown, and served with homemade remoulade sauce. Served with French fries and choice of one side.

SALADS

- STRAWBERRY CHICKEN** 15.99
Grilled marinated chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing.
 - SALMON AVOCADO*** 17.99
Fresh, grilled cold-water salmon served over farmers' market greens. Tossed in our classic vinaigrette, with tomatoes, cilantro, jalapeños, avocados, sautéed mushrooms, and feta cheese.
 - MEDITERRANEAN CHICKEN** 15.99
Grilled marinated chicken breast, mixed greens, crisp Asian noodles, Roma tomatoes, red peppers, feta cheese, Kalamata olives, and honey vinaigrette dressing.
 - BLACK & BLEU*** 17.99
Blackened tenderloin over mixed greens with Roma tomatoes, cucumbers, red peppers, bleu cheese, and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing.
 - PARKSIDE CLUB** 15.99
Crispy hand-breaded chicken tenders, mixed greens, smoked ham, tomatoes, shredded cheddar cheese, onions, and Applewood smoked bacon. Served with honey mustard dressing.
 - GRILLED CHICKEN WALDORF** 15.99
Grilled marinated chicken breast, mixed greens, cheddar cheese, Granny Smith apples, raisins, caramelized pecans, and apple vinaigrette dressing.
 - CAESAR** 6.99
Crisp romaine, aged Parmesan cheese, savory garlic croutons, and our homemade Caesar dressing.
 - HOUSE** 6.99
Mixed greens with fresh tomatoes, cucumbers, mozzarella cheese and Applewood smoked bacon.
- Homemade Dressings:*
Buttermilk Ranch - Honey Mustard - Bleu Cheese - Apple Vinaigrette
Honey Vinaigrette - Chipotle Ranch - Classic Vinaigrette

BURGERS AND Sandwiches

- SERVED WITH FRENCH FRIES.**
- CHEESEBURGER*** 13.99
Our signature 8 oz. burger with your choice of cheese: American, Swiss, cheddar or pepper jack topped with lettuce, tomato, pickle, and onion.
 - PIMENTO CHEESEBURGER*** 14.99
Our signature 8 oz. burger topped with house-made pimento cheese and crispy bacon on a toasted Brioche bun with lettuce, tomato, pickle, and onion.
 - STEAKHOUSE BURGER*** 14.99
Our half-pound hamburger patty topped with Swiss cheese, Applewood bacon, A1 sauce, fried onion straws, lettuce, tomato, and pickle.
 - CHICKEN SANDWICH** 13.99
Grilled chicken breast topped with lettuce, avocado, pico de gallo and chipotle mayonnaise on a toasted Brioche bun.

SIDES 3.99

- CHEDDAR MASHED POTATOES**
- STEAMED ASPARAGUS** (Add 1.99)
- FRESH GREEN BEANS**
- SHIITAKE MUSHROOM RICE PILAF**
- ONION RINGS** (Add 1.99)
- FRENCH FRIES**
- STEAMED BROCCOLI**
- BAKED POTATO** (Add 1.99)
- BAKED SWEET POTATO** (Add 1.99)