DARKSIDE GRILL

Starters

FRIED PICKLES

Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce.

COLOSSAL ONION RINGS 10.99

- Hand-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with
- chipotle ranch dressing.

FIRESTICKS

11.99

11.99

8.99

- 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

- Crispy fried potato skins stuffed with melted cheddar, Applewood smoked bacon and sliced green onions.
- Served with sour cream on the side.

CHICKEN QUESADILLA 11.99

- Grilled tortilla filled with sliced chicken, pico de gallo, and
- mozzarella cheese. Served with shredded lettuce, scallions, salsa and sour cream on the side.

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 crispy

corn tortilla chips.

- **BONELESS WINGS** 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.

SOUPS

Cup 5.99 Bowl 6.99

FRENCH ONION SOUP

SOUP OF THE DAY

ROASTED CHICKEN

16.99

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 tenderloin 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

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

16.99

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

Juicv cilantro-lime marinated double breast of chicken, grilled to perfection. Served with two sides.

CHICKEN POT PIE

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.

FISH AND CHIPS

17.99

Lightly breaded, fried golden brown with homemade remoulade sauce. Served with French fries and choice of one side.

STEAK & Seafood

SIRLOIN*

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* 34.99

12 oz. richly marbled, Certified Angus ribeye grilled to your liking. Served with two sides.

CITRUS GRILLED SHRIMP 22.99

Two skewers of juicy, grilled, citrus marinated jumbo Gulf shrimp over shiitake mushroom rice pilaf. Served with two sides.

GRILLED **ATLANTIC SALMON***

23.99 Grilled Atlantic salmon crowned with our special mustard dill sauce. Served with two sides.

BLACKENED SALMON* 23.99

Cajun seasoned grilled salmon topped with fresh pico de gallo. 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.

SALADS

STRAWBERRY CHICKEN

Grilled marinated chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing.

SALMON AVOCADO*

17.99

14.99

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

Grilled marinated chicken breast, mixed greens, crisp Asian noodles, Roma tomatoes, red peppers, feta cheese, Kalamata olives, and honey vinaigrette dressing.

BLACK & BLEU*

18.99 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

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 16.99

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. 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 III Sandwiches

SERVED WITH FRENCH FRIES.

HOUSE

CHEESEBURGER*

Our signature 8 oz. burger with your choice of cheese: Swiss, cheddar or pepper jack topped with lettuce, tomato, pickle, and onion. Served on a toasted Brioche bun.

PIMENTO CHEESEBURGER*

Our signature 8 oz. burger topped with house-made pimento cheese and crispy Applewood bacon. Served on a toasted Brioche bun with lettuce, tomato, pickle, and onion.

STEAKHOUSE BURGER* 15.99

Our half-pound hamburger patty topped with Swiss cheese, Applewood bacon, A1 sauce, fried onion straws, lettuce, tomato, and pickle. Served on a toasted Brioche bun.

CHICKEN SANDWICH 14.99

Grilled chicken breast topped with lettuce, avocado, pico de gallo and chipotle mayonnaise on a toasted Brioche bun.

SIDES 4.99

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)