PARKSIDE GRILL

Starters

FRIED PICKLES 8.99
Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce.

COLOSSAL ONION RINGS 9.99
Hand-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high. Served with chipotle ranch dressing.

MOZZARELLA STICKS 10.99
Hand-cut mozzarella cheese planks breaded and fried golden. Served with marinara sauce.

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 12.99
Grilled tortilla filled with sliced chicken, pico de gallo, and mozzarella cheese. Served with 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 12.99
Fresh and creamy spinach artichoke dip served with crispy 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.

SOUPS

Cup 5.99 Bowl 6.99

FRENCH ONION SOUP

or

SOUP OF THE DAY

PASTAS

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* 18.99
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 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.

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* 24.99
10 oz. premium USDA choice sirloin, aged to perfection and grilled to your liking. Served with two sides.

TERIYAKI FILET KABOBS* 26.99
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* 36.99
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 16.99
Grilled marinated chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing.

SALMON AVOCADO* 18.99
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 16.99
Grilled marinated chicken breast, mixed greens, crisp Asian noodles, Roma tomatoes, red peppers, feta cheese, Kalamata olives, and honey vinaigrette dressing.

BLACK & BLEU* 19.99
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 16.99
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 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.

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* 15.99
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.

COLOSSAL CLUB SANDWICH 15.99
Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, shredded lettuce, tomato, and chipotle mayonnaise on toasted wheatberry bread.

STEAKHOUSE BURGER* 16.99
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 15.99
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)

11/26

10/26

DRINK

parksidegrill.com

Parkside GRILL

DRAFTS

HAZY LITTLE THING - IPA
Sierra Nevada Brewing Co - Asheville, NC
Dry hopped and less filtered, hazy and fruit forward flavor with modest bitterness and a smooth finish.
ABV 6.7%.....16 oz 6.75

BISON - Vienna Lager
Little Harpeth - Nashville
Smooth, medium-bodied, and semi-sweet, while not too heavy or bitter, amber color, and the blend of four imported malts balanced by two Germanic hops.
ABV 5.4% .....16 oz 6.75

BLUE MOON - Wheat Ale
Blue Moon Brewing Company - Denver, Co
Belgian in origin, this unfiltered style of ale is pale and cloudy in appearance due to the high level of wheat, and sometimes oats, used in the mash. Always spiced, generally with coriander, orange peel, and occasionally other spices or herbs in the background.
ABV 5.4% ..... 16 oz 6.50

MICHELOB ULTRA - American Light Lager
Anheuser-Busch - St. Louis, MO
With just 2.6 carbs and 95 calories, you can enjoy the crisp, clean taste of Michelob ULTRA without compromising your active lifestyle.
ABV 4.2%.....16 oz 5.75

QUEEN OF SWORDS - Cider
Gypsy Circus Cider Co. - Knoxville, TN
This unfiltered medium bodied cider uses a unique bend of apples to bring out fresh ripe apple notes. A clean and fresh cider, with a light sweetness and a lively finish.
ABV 6.3% .....16 oz 6.75

MODELO ESPECIAL - Lager
Grupo Modelo S.A. de C.V. - Mexico
Full-flavored pilsner beer with a crisp taste. An orange blossom honey aroma and light hop character.
ABV 4.5% ..... 16 oz 6.00

ASK YOUR SERVER ABOUT OUR SEASONAL BREWS!

BEER Bottles

Stella Artois	Budweiser
Lagunitas IPA	Bud Light
Corona Light	Coors Light
Guinness	Miller Lite
Michelob Ultra Zero	Yuengling Lager

*All applicable sales taxes will be included on final bill.

Handcrafted COCKTAILS

KNOB CREEK OLD FASHIONED 10.50
Traditional old fashioned with Knob Creek, muddled fruit, simple syrup and a touch of bitters.

SHINE ON THE BEACH 9.00
Dumplin' Apple Moonshine, peach schnapps, cranberry and orange juice blended and served on the rocks.

MOSCOW MULE 9.00
Tito' s Vodka, Goslings ginger beer, and fresh squeezed lime juice.

MASON JAR MARGARITA 9.00
This one is a classic from south of the border. Tequila along with Caravella Orangecello, fresh lemon and lime juices.

APEROL SPRITZ 9.00
Aperol, Prosecco, and Soda.

JAMESON PEACH TEA 10.00
Jameson Whiskey, Peach Schnapps, sour mix and Sprite.

WINE Selections

	Glass	Bottle
PINOT GRIGIO		
House, California	6.75	–
Ecco Domani, Italy	8.50	32
CHARDONNAY		
House, California	6.75	–
Clos du Bois, California	8.75	33
Kendall-Jackson, California	10.25	37
OTHER WHITES		
Beringer White Zinfandel, California	6.75	23
Chateau Ste. Michelle Riesling, Washington State	8.50	32
Cavit Moscato, Italy	8.50	32
Lamarca Prosecco, Italy	8.75	33
Oyster Bay Sauvignon Blanc, New Zealand	9	34
Kim Crawford Sauvignon Blanc, New Zealand	9.75	36
Chloe Rose, California	8.50	32

	Glass	Bottle
PINOT NOIR		
Smoking Loon, California	8.75	33
Meiomi Pinot Noir, California	12	44
CABERNET SAUVIGNON		
House, California	6.75	–
Franciscan, California	9.50	35
Bonanza, California	14	49
OTHER REDS		
House Merlot, California	6.75	–
Apothic Red, California	9	34
Bogle Merlot, California	12	44

DESSERTS

CRÈME BRÛLÉE 7.99
Fresh baked vanilla bean custard, topped with caramelized brittle sugar layer, garnished with fresh strawberries.

TWO LAYER KEY LIME PIE 7.99
Our twist on the classic. One layer of traditional custard key lime pie with a layer of whipped key lime cream cheese in a deep dish, hand-crafted graham cracker crust, finished with whipped cream and fresh toasted coconut.

KAHLUA FUDGE BROWNIE 7.99
Homemade chocolate brownie covered in a layer of chocolate sauce and pecans. Topped with vanilla ice cream and drizzled with Kahlua® chocolate sauce!

STRAWBERRY CAKE 7.99
A delicious slice of our towering, three layer strawberry cake. Topped with our homemade cream cheese frosting.

Kids MENU

10 and Under
Your Choice of Beverage .99¢

CHEESEBURGER 7.99
4 oz. grilled hamburger or cheeseburger. Served with fries.

KIDS PASTA 6.99
Bowtie pasta served with butter, marinara, or cheese sauce.

GRILLED CHEESE 6.99
Served with French Fries.

CHICKEN TENDERS 7.99
Two chicken tenders served with French Fries and honey mustard.

GRILLED CHICKEN 8.99
Tender grilled chicken served with choice of one side.