

STARTERS & SHAREABLES

{★PARKSIDE FAVOURITES}

★ Calamari \$21 🍷 🌱

Pineapple cut squid, corn-dusted, flash-fried with tentacles, banana peppers, served on greens with dill, lemon, and a trio of sauces.

Pairing: Rosé, Pinot Grigio or Sauvignon Blanc

★ Roasted Cauliflower \$22 🍷 🌱

Florets roasted until golden brown, topped with mozzarella cheese, parmesan cheese, spinach pesto, creamy garlic sauce, pomegranate seeds, roasted nuts.

Pairing: Falanghina or Chenin Blanc

Cheesy Garlic Bruschetta Loaf \$19 🌱

Freshly baked loaf topped with bruschetta, roasted garlic oil, fresh basil, mozzarella, pesto, balsamic reduction.

Pairing: Primitivo or Pinot Grigio

Nachos \$22 🍷 🌱

House-fried corn tortillas, topped with cheddar cheese, refried beans, lettuce, pico de gallo, guacamole, pickled jalapeños, sour cream, and cilantro. Add ground beef, chicken, pulled pork or tofu \$8

Pairing: Beer or Blanc de Blanc

P'tit Guy Bang Bang Shrimp \$22 🍷

Crispy Shrimp, iceberg lettuce, rice noodles, bang bang sauce, lime, scallion, sesame.

Pairing: Riesling or Sauvignon Blanc

Sides

Our side dishes are the perfect complement to your meal.

\$4.50 each

House-cut French fries | Kettle chips

\$3 each

Personal size French fries

\$5 each

Soup | Mashed potatoes | Vegetables | House salad | Herbed rice | Baked potato | Baked sweet potato | Herb baked roasted potatoes | Herb roasted sweet potatoes

Signature Sides

Choose a signature side dish to elevate your experience.

\$6

Small Onion rings | Small sweet potato fries

\$8.50 each

Poutine | Large French fries | Large kettle chips | Onion rings | Sweet potato fries | Loaded roasted sweet potatoes | Truffle fries | loaded regular or sweet potato | Loaded mashed potatoes | Caesar salad | Walnut goat cheese salad | Greek salad

Parkside GRILLE

Wagyu Meatballs \$23

Blend of Wagyu, Veal & Pork, tomato sauce, parmesan, basil, grilled bread, provolone, mozzarella.

Primitivo or Pinot Noir

Wings \$18/19.50 🍷

Served with a handful of fries. Choice of sauce: mild, medium, hot, honey garlic, cajun, sweet chili Thai, lemon pepper, garlic parm, buffalo parm, magic dust, weekly feature with crudités.

Chicken Fingers \$18, six pieces with a handful of fries.

Pairing: Beer or Blanc de Blanc

Pickrel or Shrimp Tacos \$22 🍷

3 flour tortillas, roasted pineapple salsa, arugula, guacamole, pickled red onions, radish, spicy mayo.

Pairing: Beer or Sparkling

Pull Apart Spinach Dip \$23

Spinach, artichoke, 4 cheeses, bread bowl, garlic, mayo, herbs & spices

Pairing: Sauvignon Blanc or Chardonnay

Mussels \$20 🍷

Over 1 pound of steamed mussels in your choice of white wine provençal, tomato pesto, Thai-coconut curry or weekly special. Served with grilled bread.

Pairing: Pinot Grigio or Sauvignon Blanc

Weekly Loaded Fries M.P.

Ask your server for this week's selection

BURGERS

*Locally sourced from Nadeau Farms. 6oz all-beef smash patties. Always served on a soft Martin's Potato Roll.

Classic Burger* \$15.50

Lettuce, tomato, pickles, onion.

Add bacon or cheddar \$1.50 each

Apple Snack Burger* \$17.50

Granny Smith apple, lettuce, salted caramel, bacon, cheddar.

Santa Fe Burger* \$21.50

Cajun Aioli, black bean salsa, lettuce, sauteed peppers & onions, mixed cheese, chipotle sour cream, pico, guacamole, cilantro.

PARKSIDE FAVOURITES

Fire House Burger* \$19.50

Pickled jalapeños, pickle, suicide sauce, spicy aioli, crispy onions, American cheese, smoked cheddar.

Truffle Burger* \$19.50

Sautéed mushrooms, brie cheese, prosciutto, arugula, truffle aioli.

Steakhouse Burger* \$22.50

Bacon jam, arugula, crispy onions, brie cheese, horseradish aioli.

Patty Melt* \$22.50

Rye Bread, Swiss cheese, Russian dressing, sauteed onions, crispy onions, bacon jam, cheddar.

Get him to the Greek Burger \$22.50

Seasoned ground lamb patty from Ewe Dell Farms, cucumber, arugula, bruschetta, feta cheese, tahini sauce, pesto, pomegranate seeds, roasted red peppers.

Burger Pairings: Beer, Baco Noir, Riesling or Pinot Noir

Served with your choice of side and pickle spear.

Upgrade to a Signature Side \$4.

All burgers are available on Gluten-free bread or bun \$2. 12" Sundried tomato wrap, or Lettuce wrap \$1. Substitute with chicken, Halloumi cheese or Beyond Meat Patty* \$2

SALADS & BOWLS

Protein add-on choices: 6 oz. grilled or crispy chicken, shrimp, pulled pork, tofu. Halloumi cheese \$8. Salmon and Steak \$13.

Hélène's Daily Soup Cup \$5 | Bowl \$8

House Salad \$8/15 🌱

Creamy house dressing, a mix of greens, pickled red onions, tomatoes, cucumber, radish, toasted pumpkin and sunflower seeds, parmesan, and croutons. Pairing: Sauvignon Blanc or Pecorino

Caesar Salad \$11/18

House-made dressing, fried caper berries, parmesan strips, house croutons, bacon lardons, and lemon. Chicken Caesar Wrap \$17 (includes one side)

Pairing: Pecorino or Chardonnay

Greek Salad \$11/18 🌱

Greens, tomato, cucumbers, pickled red onion, kalamata olives, feta, and creamy herbed dressing.

Pairing: Sauvignon Blanc or Pinot Grigio

Walnut Goat Salad \$11/18 🌱

Cranberry dressing, goat cheese, dried cranberries, and candied walnuts over mixed greens.

Pairing: Sauvignon Blanc or Riesling

Taco Salad \$24

Tortilla bowl, Iceberg, choice of protein, refried beans, pico de gallo, mixed cheese, guacamole, chipotle sour cream, jalapenos, cilantro, black bean salsa, crispy tortillas. Salmon or steak +\$5

Pairing: Beer or Sauvignon Blanc

★ Cobb Salad \$23

Creamy red wine house dressing, a mix of greens, avocado, ham, cucumber, tomato, Halloumi cheese, chicken, herbs.

Pairing: Chardonnay or Pinot Noir

★ Antipasto Salad \$21 🍷

Iceberg, tomato, pickled red onions pepperoncini, ham, crispy prosciutto, roasted red peppers, artichokes, kalamata olives, Halloumi, with creamy zesty Italian dressing.

Pairing: Pinot Grigio or Primitivo

Mexican Bowl \$25

Rice, black bean salsa, guacamole, pico de gallo, cilantro, choice of protein, lime wedge, sour cream chipotle dressing.

Add salmon or steak \$5 each

Pairing: Riesling or Rosé

Asian Bowl \$25 🌱

Warm Asian noodles, a spring roll, cucumber, broccoli, peppers, carrots, mushrooms, cauliflower, herbs, lime wedge, maple soy vinaigrette. Choice of protein.

Add salmon or steak \$5 each

Pairing: Riesling or Sauvignon Blanc

Green Goddess Halloumi Salad \$21 🌱

Iceberg, arugula, spinach, mixed micro greens, cucumbers, celery, basil, mint, cilantro, dill, green onions, artichokes, avocado, halloumi cheese, green goddess dressing.

Pairing: Sauvignon Blanc or Falanghina

Additional costs: Splitting a meal: \$2 | Bringing in outside dessert: \$1 | Plating: \$1.

flip for more...

HANDHELDS

Served with choice of side.
Upgrade to signature side \$4

{★PARKSIDE FAVOURITES }

★ Reuben \$20

Thick-cut rye bread, swiss cheese, house sauerkraut, corned beef, house-made Russian dressing.

Also available with pickarel.

Pairing: Beer or Primitivo

★ RP Club \$22

3 pieces of thick-cut bread, house-roasted chicken, bacon, lettuce, tomato, cheddar, house mayo.

Pairing: Blanc de Blanc or Beer

Halloumi Grilled Cheese \$19 🌱

Pesto, roasted garlic aioli, artichokes, roasted red peppers, bruschetta, arugula.

Pairing: Primitivo or Pinot Grigio

Quesadilla \$21

Choice of chicken, pulled pork, or tofu.

Served with onions, peppers, pico de gallo, a mixture of shredded cheddar & monterey jack cheese, salsa, sour cream.

Pairing: Beer or Chardonnay

Big Fried Chicken \$21

Martin's potato roll, cajun fried chicken breast, cajun aioli, lettuce, tomato, onion, pickles, american cheese, coleslaw.

Also available buffalo-style, Nashville hot, or bruschetta.

Pairing: Beer, Riesling or Blanc de Blanc

Bang Bang Chicken Sandwich \$21

Grilled chicken breast, Bang Bang sauce, cucumbers, pickles, black bean salsa, guacamole, lettuce, cilantro, crisp onions served on a toasted baguette.

Pairing: Riesling or rosé

Crunch Wrap \$22

12" flour tortillas with choice of protein, pico de gallo, guacamole, crispy corn tortilla, refried beans, shredded monterey jack and cheddar cheese, lettuce, served with salsa, sour cream.

Choice of ground beef, chicken, pulled pork or tofu.

Pairing: Beer or Baco Noir

Striploin Steak Melt \$23

Provolone cheese, sautéed peppers and onions, BBQ sauce, roasted garlic aioli.

Pairing: Beer or Cabernet Sauvignon

Meatball Hoagie \$24

Toasted Bun, Provolone, Blend of Wagyu, Veal & Pork, tomato sauce, parmesan, basil.

Pairing: Beer or Cabernet Sauvignon

Pulled Pork \$19

House-made pulled pork, served on Martin's potato roll with BBQ sauce, pickles, coleslaw.

Pairing: Beer or Pinot Noir

Cubano Sandwich \$20

Baguette style bread, house pulled pork, honey mustard sauce, pickles, swiss cheese, black forest ham.

Pairing: Beer or Pinot Noir

Beer Battered Pickerel On a Bun \$20 🍷

Homemade tartar sauce, coleslaw, lettuce, tomato, pickles.

Pairing: Sauvignon Blanc or Beer

BBQ Beef & Cheddar \$21

Slow roasted beef, smoked cheddar, house bbq sauce, Horseradish aioli, crispy onions and cheese sauce.

Pairing: Primitivo or Beer

Triple Play \$23

Rye Bread, Russian Dressing, Coleslaw, Corned Beef, Roast Beef, Ham, Swiss, Provolone & Cheddar

Pairing: Primitivo or Beer

ENTRÉES

Chicken Tetrazzini \$27

Creamy garlic alfredo, bell peppers, mushrooms, parmesan, and herbs. *Choice of linguine or penne noodles.*

Pairing: Pinot Grigio or Pinot Noir

Pesto Primavera Pasta \$22 🌱🌿🍷

Broccoli, roasted tomatoes, garlic, cauliflower, artichokes, peppers, mushrooms, in a tomato pesto sauce. *Choice of linguine or penne noodles. Gluten-free pasta \$3*

Pairing: Primitivo or Pinot Grigio

Seafood Pasta \$27

Creamy blush sauce with your choice of spice, crispy bacon, spinach, tomatoes, mussels, shrimp.

Choice of linguine or penne noodles. Heat scales 0-5. Gluten-free pasta \$3

Pairing: Chardonnay or Sauvignon Blanc

Chicken Supreme \$29 🍷

Stuffed with goat cheese, spinach, roasted garlic/red pepper. Topped with garlic balsamic cream sauce, house seasonal vegetables, potato, and crispy prosciutto garnish.

Pairing: Riesling or Sauvignon Blanc

Thai Vegetable Curry \$26 🌱🌿🍷

Tofu, carrots, broccoli, sweet potatoes, cauliflower, peppers, mushrooms in red Thai coconut curry sauce served over rice.

Pairing: Riesling or Pinot Noir

Grilled Walleye *From Dockside Fisheries.* \$28 🍷🍷

Served over herbed ancient rice blend, seasonal vegetable, topped with a roasted pineapple salsa and finished with roasted garlic oil.

Pairing: Chardonnay or Sauvignon Blanc

Linguine & Meatballs \$25

Blend of Wagyu, Veal & Pork, tomato sauce, parmesan, basil, noodles.

Pairing: Primitivo

Truffled Lamb Pasta \$29

Ground lamb, spinach, truffle, mushrooms, arugula, lamb jus, parmesan, Dijon, tomato, peas, crispy garlic bread crumbs.

Choice of linguine or penne noodles.

Pairing: Cabernet Sauvignon or Primitivo

★ Chicken Parmesan \$27

House brined and breaded chicken breast, topped with tomato sauce, mozzarella, baked, and served over noodles with alfredo sauce. *Choice of linguine or penne noodles*

Pairing: Primitivo or Baco Noir

★ Milanese Bone-In Pork Chop \$32 🍷

Served atop cheesy creamy bacon artichoke gnocchi, topped with arugula, tomato and parm salad. *From Nadeau farms.*

Pairing: Baco Noir or Pinot Grigio

★ Fish & Chips

Lake Erie platter ½ lbs each of fried perch, pickerel, and shrimp with cocktail sauce \$34 🍷🍷

Pickerel & Chips, Beer and dill batter \$24/33 🍷

Perch & Chips, corn dusted \$28.50/38.50 🍷🍷

From Dockside Fisheries. Served with choice of side, coleslaw, and house tartar sauce and a pickle.

Pairing: Beer, Sauvignon Blanc or Pinot Grigio

Sausage & Pepper Gnocchi Mac 'n' cheese \$26

4 cheese sauce, gnocchi, spicy sausage, with herbed panko crust. *Substitute with pulled pork, bacon, or chicken \$3*

Pairing: Chardonnay or Baco Noir

Sweet & Spicy Blackened Salmon \$30 🍷🍷 *From Dockside Fisheries*

7oz. with crispy skin, served over herbed ancient rice blend, seasonal vegetables, green goddess sauce, and herbs.

Pairing: Riesling, Pinot Grigio or Primitivo

Reifel Rye Braised Moroccan Lamb Shank \$36 🍷

Caramelized onions, whiskey jus, carrots, served over mashed, topped with tahini, pomegranate seeds, almonds and mint, herb and onion salad.

Pairing: Primitivo or Bordeaux

Angus Steak \$42 🍷 AAA Angus center-cut aged to 35 days.

10 oz. NY steak served with choice of potato, vegetables, roasted mushrooms, and creamy brandy peppercorn sauce or red wine bordelaise.

Pairing: Primitivo or Cabernet Sauvignon

Steak Frites \$29

6oz N.Y striploin served with house cut french fries, and creamy brandy peppercorn sauce or red wine bordelaise.

Pairing: Cabernet Sauvignon

Additional costs: Splitting a meal: \$2 | Bringing in outside dessert: \$1 | Plating: \$1.

Vegetarian 🌱

Vegan 🌿

Gluten-free 🍷

Pescatarian 🐟

Good food. Great company. See you next time.