

# Dinner

# STARTERS

Salmon & Rock Shrimp Cakes Chipotle Cream Sauce 10.50

Crispy Calamari With Jalapeno Tartar & Tomato Basil Sauce 10.50

Sesame Crusted Ahi Seared rare and served with Ginger, Soy & Wasabi 12.25

# SOUP & SIDE SALADS

Crab Bisque Sherry laced 7.25

Crusted French Onion Soup 7.25

Chilled Gazpacho With fresh Avocado 6.50 Add Shrimp 1.25

**House Salad** Baby Greens with Yellow & Red Tomatoes. House Vinaigrette 6.50

**Small Caesar** 7.50

Chopped English Stilton Salad Tomatoes, Egg and Green Onions 7.95

Baby Kale Salad Tender Greens, Candied Walnuts, Cranberries, Fresh Mozzarella and Citrus Mint Dressing 7.95

**Tomato Stack** Sliced seasonal Tomatoes, Fresh Mozzarella, fresh Basil Leaves, Red Onions, Gorgonzola Cheese, Toasted Pine Nuts & reduced Balsamic Dressing 8.95

# THIN CRUSTED PIZZAS

Margherita Mozzarella & Tomato Basil Chiffonade 12.95

2.95 Add Pepperoni 1.50

Chicken Alfredo Blackened Chicken, Alfredo Sauce, roasted Garlic, Red Bell Peppers, Green Onions and Mozzarella Cheese 13.95

**Spinach & Artichoke** Mozzarella, Feta Cheese, roasted Garlic and Red Onions 13.95

Wild Mushroom Bacon Crumbles, roasted Garlic, Boursin Cheese 13.95

# **ENTRÉES**

**Braised Boneless Beef Short Ribs** Slow cooked with caramelized Vegetables & Red Wine. Served with creamy Cheese Polenta, laden with rich natural jus 20.50

Prime Rib of Pork Garlic Mashed Potatoes, sautéed Vegetables and Brandy-Peppercorn Sauce 19.95 Large Cut 23.95

New York Steak Hand cut, with Leek and Mushroom Bread Pudding, Vegetable Medley, Bearnaise Sauce. 26.95

Filet Mignon Yukon Gold Garlic Mashed Potatoes, Brandy-Peppercorn Sauce and Asparagus. 30.95

Liver and Onions Tender Calves Liver with Bacon, Leek & Mushroom Bread Pudding, Vegetables and crispy Onions. 18.95

Asian Baby Back Ribs Oven baked Pork Ribs with a Honey Garlic Plum BBQ Sauce. Served with Au Gratin Potatoes and Asian Slaw 19.50

**Pressed Brick Chicken** Boneless Herb rubbed half Chicken with Balsamic glaze. Served with Yukon Gold Garlic Mashed Potatoes and sautéed Vegetables 18.95

Chicken Piccata Sautéed & deglazed with White Wine, Capers & Lemon. Served with creamy Cheese Polenta and sautéed Vegetables 17.95

**Sand Dabs** Pacific Sand Dabs lightly seasoned, sautéed & topped with Lemon Butter, Wine, Caper Sauce. Served with Yukon Gold Garlic Mashed Potatoes & sautéed Vegetables 18.95

Cauliflower T-Bone Vegetarian with sautéed Spinach, Vegetables and Olive Tapenade 12.50

**Atlantic Salmon Provencal** Pan crusted and topped with fresh Tomatoes and Truffle Basil Vinaigrette. Served with Au Gratin Potatoes & sautéed Vegetables. 19.50

#### PASTA

Linguini Bolognese A rich braised Short Rib Meat Sauce slowly simmered with Wild Mushrooms, Garlic & Herbs 16.95

**Angel Hair Checca** A classic Italian dish, served with vine ripened Tomatoes, minced Garlic, Extra Virgin Olive Oil, Mozzarella, Basil Chiffonade & Parmesan Reggiano. 13.95 Add sautéed Shrimp 4.00 Add sautéed Chicken 3.00

**Chicken & Pesto Penne** Sautéed Chicken Breast, Sundried Tomatoes, Garlic and roasted Pine Nuts in a White Wine Pesto Cream Sauce. 16.25

Risotto of the Day

# CAFÉ SELECTION

Chicken Caesar Salad 13.95

**Crab Tower** A tower of Avocado Salad, Papaya Salad, Crab Salad, Cucumbers, Tomatoes, & Mandarin Oranges topped with Asian Slaw and Balsamic Reduction drizzle. 14..25

The Dagwood Burger 1/2 pound ground Sirloin Burger, Cheddar Cheese on a grilled Brioche Bun with all the trimmings. Served with Fries. 13.50

**The Park Burger** 1/2 pound ground Sirloin Burger, Gorgonzola Cheese, Arugula, Crispy Onion Strings, Red Wine reduction on a grilled Brioche Bun. Served with Garlic Fries. 14.50

Beer Batter Fish & Chips Jalapeño Tartar Sauce & Slaw 15.75

# SIDE DISHES

House or Garlic Fries 5.50 Truffle Parmesan Fries 6.50 Creamy Cheese Polenta 5.50 Sautéed Wild Mushrooms 5.95 Garlic Mashed Potatoes 4.50 Au Gratin Potatoes 5.50 Sautéed Spinach 4.95 Fresh Asparagus 5.50 Leek & Mushroom Bread Puddiing 5.50