

# Parkside GRILL

## Starters

### Smoked Pimento Cheese

Traditional southern style pimento cheese made with local Tennessee Sweetwater smoked cheddar. Served with red onion jam and toast points. 6.99

### Hummus

Rich and creamy hummus topped with grilled red peppers and feta cheese served with pita chips. 6.49

### Fried Pickles

Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce. 6.99

### Ahi Tuna Wonton Stack\*

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. 12.99

### Spicy Shrimp

Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce, served with crispy wontons. 10.49

### Parkside Chili Nachos

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions and sour cream. 8.99  
Just for two 4.99

### Chicken Quesadilla

A grilled tortilla filled with sliced chicken, pico de gallo and mozzarella cheese. Served with shredded lettuce and sour cream. 9.49

### Boneless Buffalo Tenders

Crispy southern-fried chicken tenders tossed in our signature hot sauce. Served with celery and creamy bleu cheese dressing. 9.99

### Colossal Onion Rings

Our signature onion rings. Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high, served with chipotle ranch dressing. 8.99  
Just for two 4.99

### Spinach Artichoke Dip

Fresh spinach and creamy artichoke dip, served with fresh corn tortilla chips. 9.49

## Add To Any Entrée

**House or Caesar Salad** 3.49

**French Onion Soup** 3.49

**Sirloin Chili** 3.49

**Strawberry Salad** 4.99

**Grilled Shrimp** 6.99

## Sides

**Onion Rings** (add .99)

**White Cheddar Mashed Potatoes**

**Steamed Asparagus** (add .99)

**Fresh Green Beans**

**Shiitake Mushroom Rice Pilaf**

**French Fries**

**Pecan Brittle Sweet Potatoes**

**Steamed Broccoli**

**Baked Potato** (After 4pm) (loaded add .99)

## Entrée Salads

*Add caramelized pecans or avocados to any salad for only 1.25*

### Strawberry Chicken Salad

Grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by honey vinaigrette dressing. 13.49

### Black & Bleu Salad\*

Blackened tenderloin cooked to your liking, over mixed greens with Roma tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing. 13.99

### Grilled Chicken Waldorf Salad

Fresh, grilled chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, raisins and caramelized pecans. Served with apple vinaigrette dressing. 12.99

*Our Signature Salad dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Vinaigrette, Apple Vinaigrette, Classic Vinaigrette, Honey Mustard, 1000 Island, Chipotle Ranch*

## Signature Dishes

*Add a House or Caesar salad to any Signatue Dish for only 3.49*

### Chicken Pot Pie

Tender breast of chicken with garden fresh peas, sweet onions, corn, carrots and celery in a rich, made-from-scratch cream sauce. Lovingly baked with a flaky, puff-pastry crust. 12.49

### Southern Fried Chicken Tenders

The best in town! Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden, served with fries and creamy cole slaw. Accompanied by honey mustard dipping sauce. 13.49

### Kickin' Chicken

A Southern favorite! Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. Served with white cheddar mashed potatoes and steamed broccoli. 13.49

### Meatloaf Stack

A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions. Served with white cheddar mashed potatoes & fresh green beans. 13.99

## Steaks, Chops & Seafood

*All Steaks, Chops & Seafood are served with your choice of two side items*

### Grilled Sirloin\*

Premium top-choice 10 oz. sirloin, aged to perfection and grilled just the way you like it. 17.99

### Parkside Ribeye\*

A flavorful 12 oz., richly marbled, center-cut ribeye grilled to your liking. 20.99

### Teriyaki Filet Kabobs\*

Choice cuts of tenderloin marinated in a sweet teriyaki sauce, skewered with sweet onions, mushrooms, and green peppers. Served over shiitake mushroom rice pilaf. 18.99\*

### Grilled Atlantic Salmon

Fresh cold-water salmon with our special mustard dill sauce. 18.49

### Seared Ahi Tuna\*

Sashimi-grade Ahi tuna, lightly seared and topped with classic vinaigrette, soy ginger dipping sauce and wasabi. 19.49

### Cilantro Lime Grilled Shrimp

Juicy cilantro lime marinated jumbo shrimp served on a bed of shiitake mushroom pilaf. 18.49

### Wild Turkey® Pork Chops\*

Two juicy, grilled 6oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. 17.49

### Fresh Fish

Today's fish, lightly seasoned and grilled. MKT

## Sandwiches

*All Sandwiches served with French fries. Add avocado to any sandwich for only 1.25*

### Parkside Cheeseburger\*

Classic burger with your choice of cheese: American, Swiss, cheddar, pepper jack or provolone. 9.99  
Add bacon .50

### Parkside Reuben

Flavorful corned beef, sauerkraut, Swiss cheese and thousand island dressing on toasted rye bread. 10.99

### Turkey Burger\*

Ground Turkey seasoned, grilled and topped with avocado, pico de gallo, and chipotle mayonnaise served on a toasted bun. 10.99

# Parkside GRILL

## Beers

### Domestic Bottles

Bud  
Bud Light  
Coors Light  
Mich Ultra  
Miller Lite  
O'Doul's Non-Alcoholic  
Yuengling Lager

### Premium Bottles

Angry Orchard Hard Cider  
Blue Moon  
Corona  
Dos Equis  
Guinness  
Newcastle Brown Ale  
Sam Adams Seasonal

### Draft Beers

Bud Light  
Devils Backbone Vienna Lager  
Fanatic Pale Ale  
Lonerider Sweet Josie Brown Ale  
Mich Ultra  
Saw Works Rocky Hop IPA  
Stella Artois  
Yazoo Dos Perros

## Beverages

### Soft Drinks

Coca-Cola  
Diet Coke  
Mr. Pibb  
Sprite  
Coke Zero  
Lemonade

### Other Selections

Iced Tea  
Coffee / Decaf Coffee  
Milk  
IBC Root Beer

### Assorted juices:

Apple, Cranberry, Orange,  
Pineapple, and  
Grapefruit

Please ask your server for  
additional beverage selections

\* Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase  
your risk of food-borne illness.

## Desserts

### Crème Brûlée

Fresh baked vanilla custard, topped with a caramelized brittle sugar layer and garnished with fresh strawberries. 5.99

### Strawberry Cake

A three layer strawberry cake, topped with homemade cream cheese frosting and fresh strawberries. 5.99

### Kahlua Fudge Brownie

A chocolate brownie covered with a layer of fudge and pecans, topped with vanilla ice cream and Kahlua chocolate sauce. 5.99

### Two Layer Key Lime Pie

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 homemade whipped cream and fresh toasted coconut. 5.99

## Wine List

### Pinot Grigio

	Glass	Bottle
House, California	5.95	–
Ecco Domani, Italy	7.25	26.00
DaVinci, Italy	8.25	30.00
Santa Margherita, Italy	14.00	54.00

### Chardonnay

House, California	5.95	–
Clos du Bois, California	7.95	29.00
Kendall-Jackson, California	9.25	33.00
Mer Soleil Silver, California	11.25	41.00

### Other Whites

House White Zinfandel, California	5.95	–
Beringer White Zinfandel, California	6.00	21.00
Chateau Ste. Michelle Riesling, Washington State	7.25	27.00
Cupcake Sauvignon Blanc, New Zealand	6.95	26.00
Freixenet Sparkling Wine, Spain	6.50	–
Sequin Moscato, California	7.00	25.00
LaMarca Prosecco, Italy	7.50	28.00
Kim Crawford Sauvignon Blanc, New Zealand	9.75	36.00

### Pinot Noir

House, California	5.95	–
Lucky Star, California	6.75	25.00
Deloach, Russian River Valley	8.75	32.00
Meiomi Pinot Noir, California	11.25	41.00

### Cabernet Sauvignon

House, California	5.95	–
The Seeker, Chile	7.50	28.00
Louis Martini, Sonoma	8.75	32.00
Seven Falls, Washington State	9.25	33.00

### Other Reds

House Merlot, California	5.95	–
Apothic Red, California	7.50	28.00
Red Diamond Malbec, Argentina	7.50	28.00
Rosemount Shiraz, Australia	7.25	27.00
Wente Merlot, California	7.50	28.00
The Zin Zinfandel, California	8.75	32.00

## Handcrafted Cocktails

### Mason Jar Margarita

This one is a classic from south of the border. Tequila along with Caravella Orangecello, fresh lemon and lime juices. 6.75

### Mojito

Blue Chair Bay Rum, Fresh Mint and Lime, simple syrup and splash of soda. 7.25

### Parkside Punch

Southern Comfort, Amaretto, Midori, Peach Schnapps, Cranberry, Sweet & Sour, Splash of sprite. 7.25

### Tennessee Mule

Jack Daniels, Goslings ginger beer and fresh squeezed lime juice. 7.50

### Fifty Shades of Grey . . . Goose

Grey Goose Cherry Noir, Cointreau, lime juice and cranberry juice. 7.75