

Parkside GRILL

HOMEMADE Dressings

BUTTERMILK RANCH
HONEY VINAIGRETTE
BLEU CHEESE
APPLE VINAIGRETTE
HONEY MUSTARD
THOUSAND ISLAND
CHIPOTLE RANCH
CLASSIC VINAIGRETTE
BALSAMIC VINAIGRETTE

Add-Ons

HOUSE OR CAESAR SALAD 3.49
SOUP OF THE DAY 3.49
FRENCH ONION SOUP 3.49
BUDWEISER® SIRLOIN CHILI 3.49
STRAWBERRY SALAD 5.49
JUMBO GRILLED SHRIMP 6.99

Sides

ONION RINGS (ADD 99¢)
WHITE CHEDDAR MASHED POTATOES
STEAMED ASPARAGUS (ADD 99¢)
FRESH GREEN BEANS
MAC 'N CHEESE
SHIITAKE MUSHROOM RICE PILAF
FRENCH FRIES
PECAN BRITTLE SWEET POTATOES
STEAMED BROCCOLI
BAKED POTATO (AFTER 4 PM, LOADED ADD 99¢)

MADE FROM SCRATCH

Desserts

6.99
CRÈME BRULÉE
STRAWBERRY CAKE
KAHLUA FUDGE BROWNIE
TWO LAYER KEY LIME PIE

Starters

SMOKED PIMENTO CHEESE 6.99

SOUTHERN STYLE PIMENTO CHEESE MADE WITH LOCAL TENNESSEE SWEETWATER SMOKED CHEDDAR. SERVED WITH RED ONION JAM AND TOAST POINTS.

HUMMUS 6.99

RICH AND CREAMY HUMMUS TOPPED WITH GRILLED RED PEPPERS AND FETA CHEESE. SERVED WITH PITA CHIPS.

FRIED PICKLES 7.49

DILL PICKLE ROUNDS BATTERED, BREADED AND FRIED TO GOLDEN PERFECTION. SERVED WITH A RANCH DIPPING SAUCE.

AHI TUNA WONTON STACK* 12.99

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.

SPICY SHRIMP 10.49

TENDER GULF SHRIMP LIGHTLY BATTERED THEN FRIED, TOSSED IN A SWEET AND SPICY ASIAN SAUCE. SERVED WITH CRISPY WONTONS.

PARKSIDE CHILI NACHOS 9.49 JUST FOR TWO 4.99

CRISP CORN TORTILLA CHIPS COVERED WITH BUDWEISER® SIRLOIN CHILI, CHEDDAR CHEESE, LETTUCE, SALSA, SCALLIONS AND SOUR CREAM.

CHICKEN QUESADILLA 9.49

A GRILLED TORTILLA FILLED WITH SLICED CHICKEN, PICO DE GALLO AND MOZZARELLA CHEESE. SERVED WITH SHREDDED LETTUCE, SCALLIONS, SALSA AND SOUR CREAM ON THE SIDE.

BONELESS BUFFALO TENDERS 9.99

CRISPY SOUTHERN-FRIED CHICKEN TENDERS TOSSED IN OUR SIGNATURE BUFFALO SAUCE. SERVED WITH CELERY AND CREAMY BLEU CHEESE DRESSING.

COLOSSAL ONION RINGS 9.49 JUST FOR TWO 4.99

THICK-CUT, SWEET ONION SLICES, HAND-BATTERED WITH JAPANESE BREAD CRUMBS AND FRIED GOLDEN AND PILED HIGH, SERVED WITH CHIPOTLE RANCH DRESSING.

SPINACH ARTICHOKE DIP 9.49

FRESH SPINACH AND CREAMY ARTICHOKE DIP, SERVED WITH FRESH CORN TORTILLA CHIPS.

SICILIAN FIRE STICKS 9.99

FLOUR TORTILLAS ROLLED WITH A BLEND OF ITALIAN SAUSAGE, CHICKEN, BACON, TOMATOES, JALAPEÑOS, ITALIAN CHEESES. SERVED WITH MARINARA AND RANCH DRESSING.

Entrée Salads

ADD CARAMELIZED PECANS OR AVOCADO TO ANY SALAD FOR ONLY 1.25

STRAWBERRY CHICKEN SALAD 13.49

GRILLED MARINATED CHICKEN BREAST, FRESH FARMERS' MARKET GREENS, STRAWBERRIES, CARAMELIZED PECANS, BLEU CHEESE CRUMBLES AND HONEY VINAIGRETTE DRESSING.

BLACK & BLEU SALAD* 13.99

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.

GRILLED CHICKEN WALDORF SALAD 12.99

GRILLED MARINATED CHICKEN BREAST, MIXED GREENS, CHEDDAR CHEESE, GRANNY SMITH APPLES, RAISINS AND CARAMELIZED PECANS AND APPLE VINAIGRETTE DRESSING.

MEDITERRANEAN CHICKEN SALAD 12.99

GRILLED MARINATED CHICKEN BREAST, MIXED GREENS, CRISP ASIAN NOODLES, ROMA TOMATOES, RED PEPPERS, FETA CHEESE, KALAMATA OLIVES AND OUR HONEY VINAIGRETTE DRESSING.

PARKSIDE CLUB SALAD 12.99

CRISPY HAND-BREADED CHICKEN TENDERS, MIXED GREENS, SMOKED HAM, TOMATOES, CHOPPED EGGS, SHREDDED CHEDDAR CHEESE, RED ONIONS AND APPLEWOOD-SMOKED BACON, WITH HONEY MUSTARD DRESSING.

SALMON AVOCADO SALAD* 14.49

FRESH, COLD-WATER SALMON GRILLED TO ORDER. SERVED OVER FARMERS' MARKET GREENS TOSSED IN OUR CLASSIC VINAIGRETTE DRESSING, WITH TOMATOES, CILANTRO, JALAPENOS, AVOCADOS, SAUTEED MUSHROOMS AND FETA CHEESE.

Signature Dishes

ADD A HOUSE OR CAESAR SALAD TO ANY SIGNATURE DISH FOR ONLY 3.49

CHICKEN POT PIE 12.99

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.

SOUTHERN FRIED CHICKEN TENDERS 13.99

FRESH, SPECIALLY SEASONED, HANDBREADED CHICKEN TENDERS FRIED CRISP AND GOLDEN, SERVED WITH FRIES AND CREAMY COLE SLAW. ACCOMPANIED BY HONEY MUSTARD DIPPING SAUCE.

KICKIN' CHICKEN 13.99

BONELESS DOUBLE BREAST OF CHICKEN, LIGHTLY BREADED AND DEEP-FRIED, TOPPED WITH CREAMY BACON GRAVY. SERVED WITH WHITE CHEDDAR MASHED POTATOES AND STEAMED BROCCOLI.

MEATLOAF STACK 13.99

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.

FISH TACOS 13.99

FRESH GRILLED FISH TACOS WITH HOMEMADE CILANTRO SLAW AND PICO DE GALLO. SERVED WITH BLACK BEAN AND CORN SALAD.

SPICY SHRIMP AND CHICKEN PASTA 14.49

BOWTIE PASTA TOSSED IN A SPICY CREAM SAUCE WITH SAUTÉED CHICKEN, SHRIMP, SUN-DRIED TOMATOES, GREEN ONIONS AND MUSHROOMS.

GRILLED CILANTRO-LIME CHICKEN 13.99

JUICY CILANTRO-LIME MARINATED DOUBLE BREAST OF CHICKEN, GRILLED TO PERFECTION. PAIRED WITH SHIITAKE MUSHROOM RICE PILAF AND STEAMED BROCCOLI.

ROASTED CHICKEN PASTA 13.49

MARINATED CHICKEN BREAST, MUSHROOMS, SPINACH, SUN-DRIED TOMATOES AND BROCCOLI FLORETS SAUTÉED WITH BOWTIE PASTA IN A SHERRY CREAM SAUCE.

PARKSIDE FISH AND CHIPS 13.99

LIGHTLY BREADED, FRIED GOLDEN BROWN AND SERVED WITH HOMEMADE REMOULADE SAUCE. PAIRED WITH FRENCH FRIES AND COLE SLAW.

Steaks, Chops & Seafood

ALL STEAKS, CHOPS AND SEAFOOD ARE SERVED WITH YOUR CHOICE OF TWO SIDE ITEMS

GRILLED SIRLOIN* 17.99

PREMIUM TOP-CHOICE 10 OZ. SIRLOIN, AGED TO PERFECTION AND GRILLED TO YOUR LIKING.

PARKSIDE RIBEYE* 21.99

FLAVORFUL, 12 OZ. RICHLY MARBLED, CENTER-CUT RIBEYE GRILLED TO YOUR LIKING.

TERIYAKI FILET KABOBS* 19.99

CHOICE CUTS OF TENDERLOIN MARINATED IN A SWEET TERIYAKI SAUCE SKEWERED WITH SWEET ONIONS, MUSHROOMS AND GREEN PEPPERS. SERVED OVER SHIITAKE MUSHROOM RICE PILAF.

GRILLED ATLANTIC SALMON* 18.99

FRESH COLD-WATER SALMON WITH OUR SPECIAL MUSTARD DILL SAUCE.

SEARED AHI TUNA* 19.99

SASHIMI-GRADE AHI TUNA, LIGHTLY SEARED AND TOPPED WITH CLASSIC VINAIGRETTE, SOY GINGER DIPPING SAUCE AND WASABI.

GRILLED CILANTRO-LIME SHRIMP 18.99

JUICY CILANTRO-LIME MARINATED JUMBO SHRIMP SERVED ON A BED OF SHIITAKE MUSHROOM RICE PILAF.

WILD TURKEY® PORK CHOPS* 17.99

TWO JUICY, GRILLED 6 OZ. BONELESS CENTER-CUT PORK CHOPS INFUSED WITH OUR SAVORY WILD TURKEY® MARINADE.

FRESH FISH MKT

TODAY'S FISH, LIGHTLY SEASONED AND GRILLED.

Burgers & Sandwiches

ALL SERVED WITH FRENCH FRIES. ADD AVOCADO FOR ONLY 1.25

PARKSIDE CHEESEBURGER* 10.49 ADD APPLEWOOD SMOKED BACON 50¢

CLASSIC BURGER WITH YOUR CHOICE OF CHEESE: AMERICAN, SWISS, CHEDDAR, PEPPER JACK OR PROVOLONE.

PARKSIDE REUBEN 10.99

FLAVORFUL CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING ON TOASTED RYE BREAD.

TURKEY BURGER 10.99

GROUND TURKEY SEASONED, GRILLED AND TOPPED WITH AVOCADO, PICO DE GALLO, AND CHIPOTLE MAYONNAISE SERVED ON A TOASTED BUN.

BUFFALO CHICKEN SANDWICH 10.99

CHICKEN SERVED FRIED CRISPY OR GRILLED, TOSSED IN OUR SIGNATURE BUFFALO SAUCE, TOPPED WITH MELTED PROVOLONE CHEESE, LETTUCE, TOMATO AND BLEU CHEESE DRESSING.

IF YOU HAVE SPECIFIC FOOD ALLERGIES OR SENSITIVITIES, PLEASE NOTIFY A MANAGER PRIOR TO ORDERING.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

Parkside GRILL

Handcrafted Cocktails

- KNOB CREEK OLD FASHIONED** 9.25
TRADITIONAL OLD FASHIONED WITH KNOB CREEK, MUDDLED FRUIT, SIMPLE SYRUP AND A TOUCH OF BITTERS.
- BLOOD ORANGE & GIN** 8.50
HENDRICK'S GIN, ST-GERMAIN AND BLOOD ORANGE SAN PELLEGRINO WITH A SQUEEZE OF LIME.
- FIFTY SHADES OF GREY . . . GOOSE** 8
GREY GOOSE CHERRY NOIR, COINTREAU, LIME JUICE AND CRANBERRY JUICE.
- TENNESSEE MULE** 7.50
JACK DANIEL'S, GOSLINGS GINGER BEER AND FRESH SQUEEZED LIME JUICE.
- MASON JAR MARGARITA** 7
THIS ONE IS A CLASSIC FROM SOUTH OF THE BORDER. TEQUILA ALONG WITH CARAVELLA ORANGECELLO, FRESH LEMON AND LIME JUICES.

Beers

DRAFT BEERS

- BUD LIGHT
- DEVILS BACKBONE VIENNA LAGER
- FANATIC TENNESSEE RED
- LONERIDER SWEET JOSIE BROWN ALE
- MICHELOB ULTRA
- SWEETWATER IPA
- YEE-HAW PALE ALE
- SEASONAL SELECTION

BOTTLED IMPORTS

- ANGRY ORCHARD HARD CIDER
- BLUE MOON
- HIGHLAND GAELIC ALE
- STELLA ARTOIS
- YEE-HAW DUNKEL
- LAGUNITAS IPA
- CORONA
- DOS EQUIS
- GUINNESS
- NEWCASTLE BROWN ALE
- SAMUEL ADAMS SEASONAL

BOTTLED DOMESTIC

- BUD
- BUD LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- O'DOUL'S NON-ALCOHOLIC
- YUENGLING LAGER

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



WINE LIST

Pinot Grigio

	GLASS	BOTTLE
HOUSE, CALIFORNIA	5.95	-
ECCO DOMANI, ITALY	7.25	26
DAVINCI, ITALY	8.25	30
SANTA MARGHERITA, ITALY	14	54

Chardonnay

HOUSE, CALIFORNIA	5.95	-
CLOS DU BOIS, CALIFORNIA	7.95	29
KENDALL-JACKSON, CALIFORNIA	9.25	33
MER SOLEIL SILVER, CALIFORNIA	11.25	41

Other Whites

HOUSE WHITE ZINFANDEL, CALIFORNIA	5.95	-
BERINGER WHITE ZINFANDEL, CALIFORNIA	6	21
CHATEAU STE. MICHELLE RIESLING, WASHINGTON STATE	7.25	27
CUPCAKE SAUVIGNON BLANC, NEW ZEALAND	6.95	26
FREIXENET SPARKLING WINE, SPAIN	6.50	-
CAVIT MOSCATO, ITALY	7.50	28
LAMARCA PROSECCO, ITALY	7.50	28
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	9.75	36

Pinot Noir

HOUSE, CALIFORNIA	5.95	-
LUCKY STAR, CALIFORNIA	6.75	25
DELOACH, RUSSIAN RIVER VALLEY	8.75	32
MEIOMI PINOT NOIR, CALIFORNIA	11.25	41

Cabernet Sauvignon

HOUSE, CALIFORNIA	5.95	-
THE SEEKER, CHILE	7.50	28
LOUIS MARTINI, SONOMA	8.75	32
SEVEN FALLS, WASHINGTON STATE	9.25	33

Other Reds

HOUSE MERLOT, CALIFORNIA	5.95	-
APOTHIC RED, CALIFORNIA	7.50	28
RED DIAMOND MALBEC, ARGENTINA	7.50	28
ROSEMOUNT SHIRAZ, AUSTRALIA	7.25	27
WENTE MERLOT, CALIFORNIA	7.50	28
THE ZIN ZINFANDEL, CALIFORNIA	8.75	32

