

Parkside GRILL



HOMEMADE DRESSINGS

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

ADD-ONS

HOUSE OR CAESAR SALAD 3.99
SOUP OF THE DAY 3.99
FRENCH ONION SOUP 3.99
BUDWEISER® SIRLOIN CHILI 3.99
STRAWBERRY SALAD 5.99
JUMBO GRILLED SHRIMP 6.99

SIDES

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

DESSERTS

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

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed! *We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

STARTERS

PARKSIDE CHILI NACHOS

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions and sour cream. **9.49 JUST FOR TWO 4.99**

CHICKEN QUESADILLA

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. **9.49**

SMOKED PIMENTO CHEESE

Southern style pimento cheese made with local Tennessee Sweetwater smoked cheddar. Served with red onion jam and toast points. **7.99**

HUMMUS

Rich and creamy hummus topped with grilled red peppers and feta cheese. Served with pita chips. **7.49**

FRIED PICKLES

Dill pickle rounds battered, breaded and fried to golden perfection. Served with a ranch dipping sauce. **7.49**

SPICY SHRIMP

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

SPINACH ARTICHOKE DIP

Fresh spinach and creamy artichoke dip, served with fresh corn tortilla chips. **9.99**

BONELESS BUFFALO TENDERS

Crispy southern-fried chicken tenders tossed in our signature buffalo sauce. Served with celery and creamy bleu cheese dressing. **10.49**



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**

COLOSSAL ONION RINGS

Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs and fried golden and piled high, served with chipotle ranch dressing. **9.49 JUST FOR TWO 4.99**

SICILIAN FIRE STICKS

Flour tortillas rolled with a blend of Italian sausage, chicken, bacon, tomatoes, jalapeños, Italian cheeses. Served with marinara and ranch dressing. **10.49**

ENTRÉE SALADS

ADD CARAMELIZED PECANS OR AVOCADO TO ANY SALAD FOR ONLY 1.25

STRAWBERRY CHICKEN SALAD

Grilled marinated chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. **13.49**

GRILLED CHICKEN WALDORF SALAD

Grilled marinated chicken breast, mixed greens, cheddar cheese, Granny Smith apples, raisins and caramelized pecans and apple vinaigrette dressing. **12.99**

SALMON AVOCADO SALAD*

Fresh, cold-water salmon grilled to order. Served over farmers' market greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapeños, avocados, sautéed mushrooms and feta cheese. **14.99**

MEDITERRANEAN CHICKEN SALAD

Grilled marinated chicken breast, mixed greens, crisp Asian noodles, roma tomatoes, red peppers, feta cheese, Kalamata olives and honey vinaigrette dressing. **12.99**

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**

PARKSIDE CLUB SALAD

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. **12.99**

STEAKS, CHOPS & SEAFOOD

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

GRILLED SIRLOIN*

Premium top-choice 10 oz. sirloin, aged to perfection and grilled to your liking. **17.99**

PARKSIDE RIBEYE*

12 oz. richly marbled, center-cut ribeye grilled to your liking. **22.99**

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. **19.99**

GRILLED ATLANTIC SALMON*

Fresh cold-water salmon with our special mustard dill sauce. **18.99**

SEARED AHI TUNA*

Sashimi-grade Ahi tuna, lightly seared and topped with classic vinaigrette, soy ginger dipping sauce and wasabi. **19.99**

GRILLED CILANTRO-LIME SHRIMP

Juicy cilantro-lime marinated jumbo shrimp served on a bed of shiitake mushroom rice pilaf. **18.99**

WILD TURKEY® PORK CHOPS*

Two juicy, grilled 6 oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. **17.99**

FRESH FISH

Today's fish, lightly seasoned and grilled. **MKT**

SIGNATURE DISHES

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. **12.99**

SOUTHERN FRIED CHICKEN TENDERS

Fresh, specially seasoned, handbreaded chicken tenders fried crisp and golden, served with fries and creamy cole slaw. Accompanied by honey mustard dipping sauce. **13.99**

PARKSIDE FISH AND CHIPS

Lightly breaded, fried golden brown and served with homemade remoulade sauce. Paired with French fries and cole slaw. **13.99**

FISH TACOS

Fresh grilled fish tacos with homemade cilantro slaw and pico de gallo. Served with black bean and corn salad. **13.99**

SPICY SHRIMP AND CHICKEN PASTA

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. **14.49**

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 and fresh green beans. **13.99**

KICKIN' CHICKEN

Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. Served with white cheddar mashed potatoes and steamed broccoli. **13.99**

GRILLED CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli. **13.99**

ROASTED CHICKEN PASTA

Marinated chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets sautéed with bowtie pasta in a sherry cream sauce. **13.49**

BURGERS

ALL BURGERS ARE SERVED WITH FRENCH FRIES. ADD AVOCADO FOR ONLY 1.25

PARKSIDE CHEESEBURGER*

Fresh ground burger with your choice of cheese: American, Swiss, cheddar, pepper jack or provolone. **11.49**

BLACK & BLEU BURGER*

Cajun seasoned classic burger with Applewood smoked bacon, bleu cheese crumbles and bleu cheese dressing. **11.99**

TURKEY BURGER

Ground turkey seasoned, grilled and topped with lettuce, avocado, pico de gallo, and chipotle mayonnaise served on a toasted bun. **11.49**

CHIPOTLE RANCH BURGER*

With Applewood smoked bacon, cheddar cheese and our signature chipotle ranch dressing. **11.99**





= DRAFTS =

IMPORTS

- Blue Moon
- Stella Artois
- Lagunitas IPA
- Corona
- Corona Light
- Dos Equis
- Guinness
- Angry Orchard Hard Cider
- Samuel Adams Seasonal

DOMESTICS

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

HANDCRAFTED COCKTAILS

KNOB CREEK

OLD FASHIONED 9.75

Traditional old fashioned with Knob Creek, muddled fruit, simple syrup and a touch of bitters.

SHINE ON

THE BEACH 8.50

Dumplin' Apple Moonshine, peach schnapps, cranberry & orange juice blended and served on the rocks.

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 Orangetello, fresh lemon and lime juices.

ULTIMATE

DIRTY MARTINI 9.75

Chilled Tito's Vodka, served up extra dirty with bleu cheese stuffed olives.

YEE-HAW - Dunkel

Yee-Haw Brewing Co. - Johnson City, TN
A 2016 World Beer Cup award-winner for European-Style Dark/Muenchner Dunkel, ours nods deferentially to the classic dark, German lager of its forebears.
ABV 5.5% 16 oz 5

DEVILS BACKBONE - Vienna Lager

Devil's Backbone Brewing Co. - Roseland, VA
Brewed using a combination of Northern Brewer and Saaz hops with Vienna, Pilsen, Dark Munich and Caramel malts and allowing five weeks for the lagering process and the flavors to fully develop.
ABV 5.2% 16 oz 5

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 4

SWEETWATER - American IPA

SweetWater Brewing Co. - Atlanta, GA
This mammoth IPA is dry-hopped to the gills, delivering a kick-you-in-the-teeth hop chop. This beer is unfiltered, as with all SweetWater's brews, to leave all the natural flavors intact.
ABV 6.3% 16 oz 5

BUD LIGHT - Lager

Anheuser-Busch - St. Louis, MO
A distinctively crisp taste with fewer calories.
ABV 4.2% 16 oz 4

YEE-HAW SEASONAL

Ask your server what's on tap - Johnson City, TN
ABV % varies 16 oz 5

ASK ABOUT OUR ROTATING LOCAL DRAFTS!

WINE LIST

PINOT GRIGIO

	Glass	Bottle
House, California	5.95	-
Ecco Domani, Italy	7.50	28
DaVinci, Italy	8.50	32
Santa Margherita, Italy	14	54

CHARDONNAY

House, California	5.95	-
Clos du Bois, California	8.25	30
Kendall-Jackson, California	9.75	36
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	7.50	28
Cupcake Sauvignon Blanc, New Zealand	7.50	28
Freixenet Sparkling Wine, Spain	7	-
Cavit Moscato, Italy	7.50	28
Lamarca Prosecco, Italy	8.50	32
Kim Crawford Sauvignon Blanc, New Zealand	9.75	36

PINOT NOIR

House, California	5.95	-
Lucky Star, California	8	29
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	9	33
Seven Falls, Washington State	9.25	34

OTHER REDS

House Merlot, California	5.95	-
Apothic Red, California	8	29
Red Diamond Malbec, Argentina	7.50	28
Rosemount Shiraz, Australia	7.50	28
Wente Merlot, California	8.50	32
The Zin Zinfandel, California	8.50	32