

LUNCH

Monday - Friday 11 am - 4 pm

parksidegrill.com

Parkside GRILL

Starters

- **LOADED POTATO CRACKLINS**
Fried baked potato loaded with beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan. 10.99
- **CHILI NACHOS**
Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions and sour cream. 10.49
- **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. 9.99
- **FRIED PICKLES**
Dill pickle rounds battered, breaded and fried to golden perfection. Served with a ranch dipping sauce. 8.49
- **SPICY SHRIMP**
Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. Served with crispy wontons. 10.99
- **SPINACH ARTICHOKE DIP**
Fresh and creamy spinach artichoke dip, served with fresh corn tortilla chips. 10.49
- **BONELESS BUFFALO TENDERS**
Crispy southern-fried chicken tenders tossed in our signature buffalo sauce. Served with celery and creamy bleu cheese dressing. 10.99
- **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. 13.99
- **COLOSSAL ONION RINGS**
Hand-cut, sweet onion slices, hand-battered with Japanese bread crumbs and fried golden and piled high, served with chipotle ranch dressing. 9.99
- **BEER CHEESE & PRETZELS**
Homemade cheese dip made with Yee-Haw Dunkel, topped with jalapeños and served with salted pretzels and corn tortilla chips. 10.49

PASTAS

ROASTED CHICKEN PASTA

Marinated chicken breast, mushrooms, spinach, sun-dried tomatoes and broccoli florets. Sautéed with bowtie pasta in a sherry cream sauce and topped with parmesan cheese. 11.99

SPICY SHRIMP & CHICKEN PASTA

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms and topped with parmesan cheese. 12.99

BLACKENED STEAK PASTA*

Sautéed sun-dried tomatoes, mushrooms and green onions tossed with bowtie pasta in a spicy sherry cream sauce. Topped with blackened sirloin steak and parmesan cheese. 13.99

SIGNATURES

SIGNATURES SERVED WITH CHOICE OF TWO SIDES.

CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated breast of chicken, grilled to perfection. 11.99

GRILLED SALMON*

6 oz. grilled Atlantic salmon crowned with our special mustard dill sauce. 14.99

BLACKENED SALMON*

Cajun seasoned grilled salmon topped with fresh pico de gallo. 14.99

MEATLOAF STACK

A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions. 13.99

FISH AND CHIPS

Lightly breaded, fried golden brown and served with homemade remoulade sauce. 12.99

FRIED CHICKEN TENDERS

Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden. Served with honey mustard dipping sauce. 11.99

KICKIN' CHICKEN

Boneless breast of chicken, deep-fried and topped with creamy bacon gravy. 11.99

WILD TURKEY® PORK CHOP*

Juicy, grilled 6 oz. boneless center-cut pork chop infused with our savory Wild Turkey® marinade. 12.49

TERIYAKI FILET KABOB*

Choice cuts of tenderloin marinated in a sweet teriyaki sauce, skewered with sweet onions, mushrooms and green peppers. Served over shiitake mushroom rice pilaf. 14.99

CILANTRO-LIME GRILLED SHRIMP

A skewer of juicy, grilled, cilantro-lime marinated jumbo gulf shrimp over shiitake mushroom rice pilaf. 13.99

Fresh SALADS

STRAWBERRY CHICKEN SALAD

Grilled marinated chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. 12.99

SALMON AVOCADO SALAD*

Fresh, grilled cold-water salmon 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, thinly sliced over mixed greens with crisp Asian noodles, roma tomatoes, red peppers, feta cheese, Kalamata olives and honey vinaigrette dressing. 12.99

BLACK & BLEU SALAD*

Blackened tenderloin, 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

CLUB SALAD

Crispy, hand-breaded chicken tenders over mixed greens with smoked ham, chopped eggs, diced tomatoes, cheddar cheese, red onions, Applewood smoked bacon and honey mustard dressing. 12.99

HOUSE SALAD

Mixed greens with fresh tomatoes, cucumbers, mozzarella cheese and bacon. 5.99

CAESAR SALAD

Romaine, parmesan cheese, garlic croutons and homemade Caesar dressing. 5.99

Homemade Dressings:

Buttermilk Ranch - Honey Mustard - Bleu Cheese
Honey Vinaigrette - Chipotle Ranch - Classic Vinaigrette

CHICKEN POT PIE

Tender breast of chicken with fresh peas, onions, corn, carrots and celery in a rich, cream sauce. Baked with a puff-pastry crust. 12.99

BURGERS AND Sandwiches

ALL SERVED WITH FRENCH FRIES.

CHEESEBURGER*

Classic burger with your choice of cheese: American, Swiss, cheddar or pepper jack. 10.99

TURKEY BURGER

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

BLACK AND BLEU BURGER*

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

CHIPOTLE RANCH BACON BURGER*

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

BUFFALO CHICKEN SANDWICH

Fresh chicken breast, served fried crispy or grilled, tossed in our signature buffalo sauce with melted pepper jack, lettuce, tomatoes and bleu cheese dressing. 11.49

TAVERN PO' BOY

Golden-fried fresh fish fillet on a toasted hoagie with homemade remoulade sauce, lettuce and sliced tomatoes. 11.49

COLOSSAL CLUB SANDWICH

Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, shredded lettuce, tomato and chipotle mayonnaise on toasted wheatberry bread. 11.49

SIDES

PECAN BRITTLE SWEET POTATOES

ONION RINGS (Add 99¢)

WHITE CHEDDAR MASHED POTATOES

STEAMED ASPARAGUS (Add 99¢)

FRESH GREEN BEANS

SHIITAKE MUSHROOM RICE PILAF

FRENCH FRIES

STEAMED BROCCOLI

BAKED POTATO (Add 99¢)

POTATO CRACKLINS

AND SOUPS

Cup 5.99 Bowl 6.99

SOUP OF THE DAY

FRENCH ONION SOUP

BUDWEISER® SIRLOIN CHILI

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.

DRINK

parksidegrill.com

Parkside GRILL

DRAFTS

HAZY LITTLE THING - IPA

Sierra Nevada Brewing Co - Asheville, NC
Dry hopped and less filtered, hazy and fruit forward flavor with modest bitterness and a smooth finish.

ABV 6.7%16 oz 6

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 6

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 6

GHOST RIVER GOLD - Golden Ale

Ghost River Brewing Co - Memphis, TN
Brewed with the finest two-row malted barley and German variety hops, Ghost River Golden's mellow, refreshing character is accentuated by Memphis' soft water. Munich and caramel malts give this beer enough sweetness to balance the crisp, dry finish.

ABV 6%16 oz 6

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 5

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 6

BUD LIGHT - Lager

Anheuser-Busch - St. Louis, MO
A distinctively crisp taste with fewer calories.

ABV 4.2%16 oz 5

**ASK YOUR SERVER ABOUT
OUR SEASONAL BREWS!**

BEER Bottles

| | |
|-----------------|-----------------|
| Blue Moon | Budweiser |
| Stella Artois | Bud Light |
| Lagunitas IPA | Coors Light |
| Corona Light | Miller Lite |
| Dos Equis Amber | Yuengling Lager |
| Guinness | |

Handcrafted COCKTAILS

Knob Creek

OLD FASHIONED

Traditional old fashioned with Knob Creek, muddled fruit, simple syrup and a touch of bitters. 9.75

SHINE ON THE BEACH

Dumplin' Apple Moonshine, peach schnapps, cranberry & orange juice blended and served on the rocks. 8.50

MOSCOW MULE

Tito's Vodka, Goslings ginger beer, and fresh squeezed lime juice. 8

MASON JAR MARGARITA

This one is a classic from south of the border. Tequila along with Caravella Orangecello, fresh lemon and lime juices. 8

SNICKERDOODLE

Amaretto, RumChata, Butterscotch Schnapps, Half and Half and Fireball. 8.50

JAMESON PEACH TEA

Jameson Whiskey, Peach Schnapps, sour mix and Sprite. 9.50

WINE Selections

| | Glass | Bottle | | |
|--|-------|--------|--|--|
| PINOT GRIGIO | | | | |
| House, Australia | 6.50 | - | | |
| Ecco Domani, Italy | 8 | 29 | | |
| DaVinci, Italy | 8.75 | 33 | | |
| CHARDONNAY | | | | |
| House, Australia | 6.50 | - | | |
| Clos du Bois, California | 8.50 | 32 | | |
| Kendall-Jackson, California | 10.25 | 37 | | |
| Mer Soleil Silver, California | 11.25 | 41 | | |
| OTHER WHITES | | | | |
| Beringer White Zinfandel, California | 6.50 | 23 | | |
| Chateau Ste. Michelle Riesling, Washington State | 8.50 | 32 | | |
| Cavit Moscato, Italy | 8 | 29 | | |
| Lamarca Prosecco, Italy | 8.75 | 33 | | |
| Kim Crawford Sauvignon Blanc, New Zealand | 9.75 | 36 | | |
| PINOT NOIR | | | | |
| Lucky Star, California | 8 | 29 | | |
| Meiomi Pinot Noir, California | 12 | 44 | | |
| CABERNET SAUVIGNON | | | | |
| House, Australia | 6.50 | - | | |
| The Seeker, Chile | 8.50 | 32 | | |
| Louis Martini, Sonoma | 9.50 | 35 | | |
| OTHER REDS | | | | |
| House Merlot, Australia | 6.50 | - | | |
| Apothic Red, California | 9 | 34 | | |
| Red Diamond Malbec, Argentina | 8 | 29 | | |
| Wente Merlot, California | 9 | 34 | | |
| The Zin Zinfandel, California | 9 | 34 | | |



DESSERTS

CRÈME BRÛLÉE

Fresh baked vanilla bean custard, topped with caramelized brittle sugar layer, garnished with fresh strawberries. 7.49

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 whipped cream and fresh toasted coconut. 7.49

KAHLUA FUDGE BROWNIE

Homemade chocolate brownie covered in a layer of chocolate sauce and pecans. Topped with vanilla ice cream and drizzled with Kahlua® chocolate sauce! 7.49

STRAWBERRY CAKE

A delicious slice of our towering, three layer strawberry cake. Topped with our homemade cream cheese frosting and fresh strawberry slices. 7.49