

DINNER

parksidegrill.com

Parkside GRILL

Starters

- **LOADED POTATO CRACKLINS**
Fried baked potato loaded with beer cheese, Applewood smoked bacon, sour cream, green onions and parmesan cheese. 10.99
- **CHILI NACHOS**
Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions and sour cream. 11.49
- **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. 10.49
- **FRIED PICKLES**
Dill pickle rounds battered, breaded and fried to golden perfection. Served with a ranch dipping sauce. 8.99
- **SPICY SHRIMP**
Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. Served with crispy wontons. 11.99
- **SPINACH ARTICHOKE DIP**
Fresh spinach and creamy artichoke dip, served with fresh corn tortilla chips. 11.49
- **BONELESS BUFFALO TENDERS**
Crispy southern-fried chicken tenders tossed in our signature buffalo sauce. Served with celery and creamy bleu cheese dressing. 11.49
- **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. 14.99
- **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. 10.49

SOUPS

Cup 5.99 Bowl 6.99

- **SOUP OF THE DAY**
- **FRENCH ONION SOUP**
- **BUDWEISER® SIRLOIN CHILI**

PASTAS

ROASTED CHICKEN

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. 14.99

SPICY SHRIMP & CHICKEN

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms and topped with parmesan cheese. 16.99

BLACKENED STEAK*

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. 16.99

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. 15.99

STEAK & Seafood

STEAKS & SEAFOOD SERVED WITH CHOICE OF TWO SIDES.

SIRLOIN*

10 oz. premium top-choice sirloin, aged to perfection and grilled to your liking. 19.99

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. 22.99

RIBEYE*

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

WILD TURKEY® PORK CHOPS*

Two juicy, grilled 6 oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. 19.99

CILANTRO-LIME GRILLED SHRIMP

Two skewers of juicy, grilled, cilantro-lime marinated jumbo gulf shrimp over shiitake mushroom rice pilaf. 20.99

GRILLED ATLANTIC SALMON*

Grilled Atlantic salmon crowned with our special mustard dill sauce. 20.99

SEARED AHI TUNA*

Sashimi-grade Ahi tuna, lightly seared and topped with classic vinaigrette, soy ginger dipping sauce and wasabi. 22.99

BLACKENED SALMON*

Cajun seasoned grilled salmon topped with fresh pico de gallo. 20.99

SIGNATURES

SIGNATURES SERVED WITH CHOICE OF TWO SIDES.

SOUTHERN FRIED CHICKEN TENDERS

Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden. Accompanied by honey mustard dipping sauce. 16.99

FISH AND CHIPS

Lightly breaded, fried golden brown and served with homemade remoulade sauce. 16.99

MEATLOAF STACK

A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions. 16.99

KICKIN' CHICKEN

Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. 16.99

CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. 16.99

SALADS

STRAWBERRY CHICKEN

Grilled marinated chicken breast, fresh farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. 15.49

SALMON AVOCADO*

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. 17.99

MEDITERRANEAN CHICKEN

Grilled marinated chicken breast, mixed greens, crisp Asian noodles, roma tomatoes, red peppers, feta cheese, Kalamata olives and honey vinaigrette dressing. 14.99

BLACK & BLEU*

Blackened beef 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. 16.99

CLUB

Crispy hand-breaded chicken tenders, mixed greens, smoked ham, tomatoes, shredded cheddar cheese, red onions and Applewood smoked bacon, with honey mustard dressing. 15.49

GRILLED CHICKEN WALDORF

Grilled marinated chicken breast, mixed greens, cheddar cheese, Granny Smith apples, raisins and caramelized pecans and apple vinaigrette dressing 15.49

HOUSE

Mixed greens with fresh tomatoes, cucumbers, mozzarella cheese and bacon. 6.99

CAESAR

Romaine, parmesan cheese, garlic croutons and homemade Caesar dressing. 6.99

Homemade Dressings:

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

BURGERS

SERVED WITH FRENCH FRIES.

CHEESEBURGER*

Fresh ground burger with your choice of cheese: American, Swiss, cheddar or pepper jack. 12.99

BLACK & BLEU BURGER*

Cajun seasoned classic burger with Applewood smoked bacon, bleu cheese crumbles and bleu cheese dressing. 13.99

TURKEY BURGER

Ground turkey seasoned, grilled and topped with lettuce, avocado, pico de gallo, and chipotle mayonnaise served on a toasted bun. 12.99

SIDES

PECAN BRITTLE SWEET POTATOES

ONION RINGS (Add 1.49)

WHITE CHEDDAR MASHED POTATOES

STEAMED ASPARAGUS (Add 1.49)

FRESH GREEN BEANS

SHIITAKE MUSHROOM RICE PILAF

FRENCH FRIES

STEAMED BROCCOLI

BAKED POTATO (Add 1.49)

POTATO CRACKLINS

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

SIERRA NEVADA - Pale Ale

Sierra Nevada Brewing Co. - Chico, CA
A delightful interpretation of a classic style. Deep amber color and an exceptionally full-bodied, complex character.

ABV 5.6%16 oz 6

BLUE MOON - Wheat Ale

Blue Moon Brewing Company - Denver, Co
Belgian in origin, this unfiltered style of ale is pale and cloudy in appearance due to the high level of wheat, and sometimes oats, used in the mash. Always spiced, generally with coriander, orange peel, and occasionally other spices or herbs in the background.

ABV 5.4%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

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

Handcrafted COCKTAILS

NOB 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.

8.50

MASON JAR MARGARITA

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

8.50

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



PINOT GRIGIO

House, Australia
Ecco Domani, Italy
DaVinci, Italy

Glass	Bottle
6.75	-
8.50	32
8.75	33

CHARDONNAY

House, Australia
Clos du Bois, California
Kendall-Jackson, California
Mer Soleil Silver, California

6.75	-
8.75	33
10.25	37
11.25	41

OTHER WHITES

Beringer White Zinfandel, California
Chateau Ste. Michelle Riesling, Washington State
Cavit Moscato, Italy
Lamarca Prosecco, Italy
Kim Crawford Sauvignon Blanc, New Zealand

6.75	23
8.50	32
8.50	32
8.75	33
9.75	36

PINOT NOIR

Lucky Star, California
Meiomi Pinot Noir, California

8.50	33
12	44

CABERNET SAUVIGNON

House, Australia
The Seeker, Chile
Louis Martini, Sonoma

6.75	-
8.50	32
9.50	35

OTHER REDS

House Merlot, Australia
Apothic Red, California
Red Diamond Malbec, Argentina
Wente Merlot, California
The Zin Zinfandel, California

6.75	-
9	34
8	29
9	34
9	34

DESSERTS

CRÈME BRÛLÉE

Fresh baked vanilla bean custard, topped with a 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