

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. 11.99
- **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. 10.99
- **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 and creamy spinach artichoke dip, served with fresh corn tortilla chips. 11.99
- **BONELESS BUFFALO TENDERS**
Crispy southern-fried chicken tenders tossed in our signature buffalo sauce. Served with celery and creamy bleu cheese dressing. 11.99
- **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. 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

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. 12.99

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. 13.99

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. 14.99



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

SIGNATURES

SERVED WITH CHOICE OF TWO SIDES.

CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated breast of chicken, grilled to perfection. 13.99

GRILLED SALMON*

6 oz. grilled Atlantic salmon crowned with our special mustard dill sauce. 15.99

BLACKENED SALMON*

Cajun seasoned grilled salmon topped with fresh pico de gallo. 15.99

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. 13.99

FRIED CHICKEN TENDERS

Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden. Served with honey mustard dipping sauce. 13.99

KICKIN' CHICKEN

Boneless breast of chicken, deep-fried and topped with creamy bacon gravy. 13.99

WILD TURKEY® PORK CHOP*

Juicy, grilled 6 oz. boneless center-cut pork chop infused with our savory Wild Turkey® marinade. 14.99

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. 15.99

CILANTRO-LIME GRILLED SHRIMP

A skewer of juicy, grilled, cilantro-lime marinated jumbo gulf shrimp over shiitake mushroom rice pilaf. 14.99

Fresh SALADS

STRAWBERRY CHICKEN

Grilled marinated chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. 13.99

SALMON AVOCADO*

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. 15.99

MEDITERRANEAN CHICKEN

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. 13.99

BLACK & BLEU*

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. 14.49

CLUB

Crispy, hand-breaded chicken tenders over mixed greens with smoked ham, diced tomatoes, cheddar cheese, red onions, Applewood smoked bacon and honey mustard dressing. 13.99

GRILLED CHICKEN WALDORF

Grilled marinated chicken breast, mixed greens, cheddar cheese, Granny Smith apples, raisins and caramelized pecans and apple vinaigrette dressing 13.99

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 AND Sandwiches

ALL SERVED WITH FRENCH FRIES.

CHEESEBURGER*

Classic burger with your choice of cheese: American, Swiss, cheddar or pepper jack. 11.99

TURKEY BURGER

Ground turkey seasoned, grilled and topped with lettuce, avocado, pico de gallo and chipotle mayonnaise on a toasted bun. 11.99

BLACK AND BLEU BURGER*

Cajun seasoned classic burger with Applewood smoked bacon, bleu cheese crumbles and bleu cheese dressing. 12.99

CHIPOTLE RANCH BACON BURGER*

With Applewood smoked bacon, cheddar cheese and our signature chipotle ranch dressing. 12.99

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. 11.99

TAVERN PO' BOY

Golden-fried fresh fish fillet on a toasted hoagie with homemade remoulade sauce, lettuce and sliced tomatoes. 12.99

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. 11.99

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

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 6.50

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 6.50

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 6.50

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 6.50

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 5.50

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 6.50

BUD LIGHT - Lager

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

ABV 4.2%16 oz 5.50

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

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. 8.50

MASON JAR MARGARITA

This one is a classic from south of the border. Tequila along with Caravella 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

	Glass	Bottle
House, Australia	6.75	-
Ecco Domani, Italy	8.50	32
DaVinci, Italy	8.75	33

CHARDONNAY

House, Australia	6.75	-
Clos du Bois, California	8.75	33
Kendall-Jackson, California	10.25	37
Mer Soleil Silver, California	11.25	41

OTHER WHITES

Beringer White Zinfandel, California	6.75	23
Chateau Ste. Michelle Riesling, Washington State	8.50	32
Cavit Moscato, Italy	8.50	32
Lamarca Prosecco, Italy	8.75	33
Kim Crawford Sauvignon Blanc, New Zealand	9.75	36

PINOT NOIR

Lucky Star, California	8.50	33
Meiomi Pinot Noir, California	12	44

CABERNET SAUVIGNON

House, Australia	6.75	-
The Seeker, Chile	8.50	32
Louis Martini, Sonoma	9.50	35

OTHER REDS

House Merlot, Australia	6.75	-
Apothic Red, California	9	34
Red Diamond Malbec, Argentina	8	29
Wente Merlot, 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