

# LUNCH

Monday - Friday 11 am - 4 pm

parksidegrill.com

# Parkside GRILL

## Starters

- **FIRESTICKS** 11.99  
Flour tortillas rolled with a delicious blend of Italian sausage, chicken, bacon, tomatoes, jalapeños and Italian cheese. Served with spicy marinara sauce and ranch dressing.
- **LOADED POTATO SKINS** 11.99  
Crispy fried potato skins stuffed with melted cheddar, Applewood smoked bacon and sliced green onions. Served with sour cream on the side.
- **CHICKEN QUESADILLA** 10.99  
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.
- **FRIED PICKLES** 8.99  
Dill pickle rounds battered, breaded and fried to golden perfection. Served with a ranch dipping sauce.
- **SPICY SHRIMP** 11.99  
Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce. Served with crispy wontons.
- **SPINACH ARTICHOKE DIP** 11.99  
Fresh and creamy spinach artichoke dip, served with fresh corn tortilla chips.
- **BONELESS BUFFALO TENDERS** 11.99  
Crispy Southern-fried chicken tenders tossed in our signature buffalo sauce. Served with celery and creamy bleu cheese dressing.
- **AHI TUNA WONTON STACK\*** 14.99  
Sashimi-grade Ahi tuna encrusted with fresh black pepper, lightly seared and sliced thin, stacked high on crispy wontons with fresh cucumbers, soy ginger glaze, and wasabi.
- **COLOSSAL ONION RINGS** 10.49  
Hand-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high, served with chipotle ranch dressing.

## SOUPS

Cup 5.99 Bowl 6.99

**FRENCH ONION SOUP**  
**SOUP OF THE DAY**

## PASTAS

- **ROASTED CHICKEN** 12.99  
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.
- **SPICY SHRIMP & CHICKEN** 13.99  
Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. Topped with parmesan cheese.
- **BLACKENED STEAK\*** 14.99  
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.

## SIGNATURES

SERVED WITH CHOICE OF TWO SIDES.

- **CILANTRO-LIME CHICKEN** 13.99  
Juicy cilantro-lime marinated breast of chicken, grilled to perfection.
- **GRILLED SALMON\*** 15.99  
6 oz. grilled Atlantic salmon crowned with our special mustard dill sauce.
- **BLACKENED SALMON\*** 15.99  
Cajun seasoned grilled salmon topped with fresh pico de gallo.
- **MEATLOAF STACK** 13.99  
A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions.
- **FISH AND CHIPS** 13.99  
Lightly breaded, fried golden brown, and served with homemade remoulade sauce.
- **FRIED CHICKEN TENDERS** 13.99  
Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden. Served with honey mustard dipping sauce.
- **KICKIN' CHICKEN** 13.99  
Boneless breast of chicken, deep-fried and topped with creamy bacon gravy.
- **WILD TURKEY® PORK CHOP\*** 14.99  
Juicy, grilled 6 oz. boneless center-cut pork chop infused with our savory Wild Turkey® marinade.
- **TERIYAKI FILET KABOB\*** 15.99  
Choice cuts of tenderloin marinated in a sweet teriyaki sauce, skewered with sweet onions, mushrooms, and green peppers. Served over shiitake mushroom rice pilaf.
- **CILANTRO-LIME GRILLED SHRIMP** 14.99  
A skewer of juicy, grilled, cilantro-lime marinated jumbo Gulf shrimp over shiitake mushroom rice pilaf.

## Fresh SALADS

- **STRAWBERRY CHICKEN** 13.99  
Grilled marinated chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans, bleu cheese crumbles, and honey vinaigrette dressing.
- **SALMON AVOCADO\*** 15.99  
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.
- **MEDITERRANEAN CHICKEN** 13.99  
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.
- **BLACK & BLEU\*** 14.99  
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.
- **CLUB** 13.99  
Crispy, hand-breaded chicken tenders over mixed greens with smoked ham, diced tomatoes, cheddar cheese, onions, Applewood smoked bacon, and honey mustard dressing.
- **GRILLED CHICKEN WALDORF** 13.99  
Grilled marinated chicken breast, mixed greens, cheddar cheese, Granny Smith apples, raisins and caramelized pecans, and apple vinaigrette dressing.
- **HOUSE** 6.99  
Mixed greens with fresh tomatoes, cucumbers, mozzarella cheese, and bacon.
- **CAESAR** 6.99  
Romaine, parmesan cheese, garlic croutons, and homemade Caesar dressing.

### 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\*** 12.99  
Classic burger with your choice of cheese: American, Swiss, cheddar, or pepper jack topped with lettuce, tomato, pickle, and onion.
- **PIMENTO CHEESEBURGER\*** 13.99  
Our signature 8 oz. burger topped with house-made pimento cheese and crispy bacon on a toasted Brioche bun.
- **STEAKHOUSE BURGER\*** 13.99  
Our half-pound hamburger patty topped with Swiss cheese, Applewood bacon, A1 sauce and fried onion straws.
- **CHICKEN SANDWICH** 13.99  
Grilled chicken breast topped with lettuce, avocado, pico de gallo, and chipotle mayonnaise on a toasted Brioche bun.
- **BUFFALO CHICKEN SANDWICH** 12.99  
Fresh chicken breast, served fried or grilled, tossed in our signature buffalo sauce with melted pepper jack, lettuce, tomato, and bleu cheese dressing.
- **FRIED FISH SANDWICH** 13.99  
Golden-fried fresh fish fillet on a toasted Brioche bun with homemade remoulade sauce, American cheese, lettuce, and sliced tomato.
- **COLOSSAL CLUB SANDWICH** 12.99  
Roasted turkey breast, baked ham, Applewood smoked bacon, Swiss and cheddar cheeses, shredded lettuce, tomato, and chipotle mayonnaise on toasted wheatberry bread.

## 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

## SIDES

- **BAKED SWEET POTATO** (Add 1.99)
- **ONION RINGS** (Add 1.99)
- **CHEDDAR MASHED POTATOES**
- **STEAMED ASPARAGUS** (Add 1.49)
- **FRESH GREEN BEANS**
- **SHIITAKE MUSHROOM RICE PILAF**
- **FRENCH FRIES**
- **STEAMED BROCCOLI**
- **BAKED POTATO** (Add 1.99)

# DRINK

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## 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 6.75

### DEVIL'S BACK BONE - Vienna Lager

Devil's Backbone Brewing Co. - Virginia  
Smooth, medium-bodied, and semi-sweet, while not too heavy or bitter, amber color, and the blend of four imported malts balanced by two Germanic hops.

ABV 5.2% .....16 oz 6.75

### 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 6.75

### 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 5.75

### 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 6.75

### MODELO ESPECIAL - Lager

Grupo Modelo S.A. de C.V. - Mexico  
Full-flavored pilsner beer with a crisp taste. An orange blossom honey aroma and light hop character.

ABV 4.5% .....16 oz 6.00

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

## BEER Bottles

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

## Handcrafted COCKTAILS

### Knob Creek Old Fashioned 10.50

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

### SHINE ON THE BEACH 9.00

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

### MOSCOW MULE 9.00

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

### Mason Jar Margarita 9.00

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

### SNICKERDOODLE 9.00

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

### JAMESON PEACH TEA 10.00

Jameson Whiskey, Peach Schnapps, sour mix and Sprite.



## 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

### 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

	Glass	Bottle
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
Santa Ema Merlot, Chile	12	44



## DESSERTS

### CRÈME BRÛLÉE 7.49

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

### TWO LAYER KEY LIME PIE 7.49

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.

### KAHLUA FUDGE BROWNIE 7.49

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

### STRAWBERRY CAKE 7.49

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



## Kids' MENU 10 and Under

Your Choice of Beverage .99¢

<b>CHEESEBURGER 6.99</b> 4 oz. grilled hamburger or cheeseburger. Served with fries.	<b>CHICKEN TENDERS 6.99</b> Two chicken tenders served with French fries and honey mustard.	<b>GRILLED CHICKEN 7.99</b> Tender grilled chicken served with choice of one side.
<b>KIDS' PASTA 5.99</b> Bowtie pasta served with butter, marinara, or cheese sauce.	<b>GRILLED CHEESE 5.99</b> Served with French fries.	<b>KIDS' SIRLOIN 9.99</b> 5 oz. sirloin grilled to perfection, served with choice of one side.