



PARK GRILL

California Coastal Cuisine

Mesquite Wood-Fire Grill

l i t e f a r e	soup of the day	chef's daily creation 7
	roasted chicken tortilla soup	avocado • pico de gallo 8
	caesar salad	romaine lettuce • traditional dressing • parmesan • anchovy • crouton 8
	california greens	baby greens • tomato • pine nuts • parmesan • champagne vinaigrette 9
	avocado and tomato salad 🌱	red onion • bell pepper • cumin dressing 9
	fried green tomatoes	herb seasoned panko • purple haze goat cheese • seasonal berry jam 7
	grilled artichoke	garlic butter • herb aioli 8
	crispy calamari	rice flour breading • togarashi tartar sauce 10
grilled new zealand lamb chops*	sweet thai dipping sauce 12	
wood fired shrimp*	chili marinade • avocado • spicy aioli 12	



C a s u a l	wedge salad	iceberg • apple wood smoked bacon • blue cheese • tomato • red onion 12
	asian chicken salad	orange glazed chicken • romaine • cabbage • carrot • peanut vinaigrette 15
	traditional cobb salad	grilled chicken • bacon • egg • avocado • blue cheese • tomato lemon-dijon dressing 17
	meyer™ natural angus burger*	aged white cheddar • horseradish sauce • onion jam • brioche bun 16
	designer pizza or calzone (gluten-free upon request)	choice of: pepperoni • sausage • ham • bacon • chicken • bell pepper onion • mushroom • black olive • sun-dried tomato • jalapeno • pineapple mozzarella • gruyère • goat cheese 17
vegetable rigatoni 🌱	mushroom • broccolini • pomodoro sauce 20	



m a i n d i s h	free range chicken breast	chipotle mashed potato • grilled green onion • orange-tequila pan sauce 26
	skuna bay grilled salmon*	herb quiñoa • pearl vegetable • raspberry coulis 27
	seared hawaiian ahi*	wasabi mashed potato • sautéed mushroom • broccoli ponzu butter sauce 29
	grilled diver scallops*	coconut bacon rice • broccoli rabe • butternut squash beurre blanc 29
	chilean seabass*	sesame-sake marinated • almond rice • haricot verts • miso vinaigrette 33
	meyer™ natural top sirloin*	barley risotto • mushroom • grilled tomato • demi-glace 31
	meyer™ natural center cut filet*	garlic smashed potato • grilled asparagus • merlot demi-glace 39
meyer™ natural new york strip*	roasted pee-wee potato • bloomsdale spinach • boursin butter 41	

\$36ix Fix	soup of the day <u>or</u> california greens chicken breast <u>or</u> grilled salmon <u>or</u> natural top sirloin choice of seasonal dessert
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6ix Park Chef de Cuisine • William T. Hill

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
parties of 8 or more subject to an 18% gratuity.
please notify your server of any known food allergies before placing your order.

