

# PARK PLACE RESTAURANT

## For the table

### GARLIC BREAD

Half basket or full basket 4/6

### GORGONZOLA BREAD

Our Original Recipe - A CLASSIC ! 9

### CRISPY SUMMER VEGETABLES

assorted summer garden vegetables  
fried in a tempura batter served with a  
jalapeno aioli 11

### IPA POACHED PRAWN COCKTAIL

house-made cocktail sauce, fresh lemon  
and cilantro 14

### SNOW CRAB CROQUETTES

garden tomato and black bean salsa,  
cilantro, creole aioli 14

## Salads

Add prawns for 7, add chicken or bay  
shrimp for 4

### GARDEN SALAD

Carrots, cabbage, tomatoes, cucumbers,  
house made croutons, and fresh mixed  
greens 7

### MEDITERRANEAN PASTA SALAD

Fettuccine, mixed greens, carrots,  
cabbage, tomatoes, cucumbers, feta  
cheese, and Lake County walnuts 9/12

### BAY SHRIMP SALAD

Wild Bay shrimp, avocado, hard boiled  
egg, lemon, sprouts, cucumber, carrots,  
tomatoes, cabbage 14

### CLASSIC CAESAR SALAD

Romaine, parmesan, house made  
croutons, tossed with our Classic  
Caesar dressing (Anchovies available  
upon request) 7/11

## Pizzetta

make it gluten free for 2.50

### LOCAL PEAR & GORGONZOLA

fresh pears, gorgonzola, mozzarella,  
panchetta, red onion, fresh herbs,  
parmesan and balsamic reduction 14

### GREEK GARDEN

Artichokes hearts, sun-dried tomatoes,  
spinach, red onion, feta, mozzarella,  
kalamata olives, and a house made San  
Marzano tomato sauce 14

### CHICKEN & BACON

roasted mushrooms, mozzarella cheese,  
creamy parmesan sauce, green onions  
and fresh herbs 14

## Burgers

### 3RD STREET BURGER

½ lb CAB, house smoked gruyere  
cheese, sweet onion & bacon jam,  
mushroom duxelle, arugula, tomato,  
herbed aioli served on a butter toasted  
brioche bun 16

### "DEMI" BURGER

½ lb CAB, house-made demi-glace,  
truffle cheddar, roasted mushrooms,  
crispy bacon, garlic aioli, arugula on a  
butter toasted brioche bun 16

### QUINOA BURGER

Our house made quinoa patty with  
cheddar cheese, red onion, tomato,  
avocado, sprouts, and mayo on a butter  
toasted brioche bun 14

## ❧ *Sandwiches* ❧

Served with french fries or a side salad,  
make it gluten free for 2.50

### **CALIFORNIA CLUB**

Smoked turkey, applewood smoked  
bacon, avocado, gruyere cheese,  
lettuce, tomato, and an herbed aioli on  
a buttery croissant 14.5

### **DUROC CUBANO**

Pulled Duroc pork belly, seared honey  
ham, onion jam, house-made dill  
pickles, gruyere cheese, dijon aioli and  
a buttered ciabatta bun toasted in a  
panini press \$14

### **PARK PLACE PHILLY**

House roasted Angus beef, bacon,  
sautéed peppers and onions, provolone,  
herbed aioli on a butter toasted ciabatta  
bun 15

### **CRISPY CHICKEN SANDWICH**

crispy fried organic chicken, Uncle  
Morris' pickles, tangy slaw, fresh  
tomatoes, herbed aioli on a brioche bun  
14

## ❧ *Pasta/Ravioli* ❧

served with garlic bread, add prawns for 7,  
add chicken or bay shrimp for 4

### **MARINARA**

House made tomato sauce with garlic,  
fresh herbs, tossed with penne pasta  
14

### **ALFREDO**

butter, nutmeg and fresh cream with  
parmesan, black pepper and house  
made fettuccine 14.5

### **PESTO GENOVESE**

Basil pesto with pine nuts and  
parmesan tossed with cheese tortellini  
16

### **TUSCAN RAVIOLI**

Burrata Ravioli, sun-dried tomatoes,  
basil, garlic, white wine and fresh  
cream 16

### **SCAMPI**

Sautéed sustainable prawns, garlic,  
tomatoes, fresh herbs, white wine,  
butter, lemon and angel hair pasta 17

## ❧ *Early Dinner* ❧

### **CHICKEN CURRY BOWL**

Organic Chicken, seasonal vegetables,  
jasmine rice, garlic, scallions, with a  
house made green curry, and coconut  
broth 15

### **HAND BATTERED FISH AND CHIPS**

Alaskan Cod dipped in local ale batter,  
then coated with panko with french  
fries, house aioli and cole slaw 16

### **HERB GRILLED ORGANIC CHICKEN BREAST**

Roasted Poblano pepper cream sauce,  
seasonal vegetables and roasted red  
potatoes 17

### **POBLANO PRAWNS**

sautéed prawns, white wine, roasted  
poblano peppers, tomatoes, garlic,  
scallions, sweet grilled corn served  
over herbed jasmine rice 20

### **GRILLED BLACK ANGUS RIB EYE**

toasted peppercorn & garlic sauce,  
seasonal vegetables, and roasted red  
potatoes. 27

❧ PLEASE LET YOUR SERVER KNOW OF  
ANY FOOD ALLERGIES ❧