

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 ❧