

# PARK PLACE RESTAURANT

-Menu-

(707)-263-0444

## For the table

### GARLIC BREAD

Half basket or full basket 4/6

### GORGONZOLA BREAD

Our Original Recipe - A CLASSIC ! 9

### AVOCADO TOAST

Grilled sourdough, seasoned avocado, seasonal citrus-port wine reduction, goat cheese and fresh arugula 9.5

### KOREAN PORK BELLY

House braised Duroc pork belly, gochujang chili sauce, creamy peanut sauce and toasted sesame seeds 12

### PAN FRIED SNOW CRAB CAKES

Lemon-caper remoulade, house slaw, charred scallion vinaigrette and fresh dill 15

## 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 8

### MEDITERRANEAN PASTA SALAD

Fettuccine, mixed greens, carrots, cabbage, tomatoes, cucumbers, feta cheese, and Lake County walnuts 10/13

### BAY SHRIMP SALAD

Wild Bay shrimp, avocado, hard boiled egg, lemon, sprouts, cucumber, carrots, tomatoes, cabbage 14.5

### CLASSIC CAESAR SALAD

Romaine, parmesan, house made croutons, tossed with our Classic Caesar dressing (Anchovies available upon request) 8/11.5

## Pizzetta

make it gluten free for 2.50

### QUATTRO FORMAGGI

Gorgonzola, mozzarella, provolone, truffle ricotta, roasted garlic, basil, crispy pancetta, wild mushrooms 14.5

### ITALIANO

Pancetta, salami, olive oil, roasted garlic, red onion, kalamata olives, marinated artichoke hearts, parmesan, mozzarella and fresh herbs 14.5

### BBQ CHICKEN PIZZA

Grilled organic chicken, house made tangy BBQ sauce, smoked bacon, slivered red onion, mozzarella and fresh herbs 14.5

## Burgers

served with fries, soup or salad, make it gluten free for \$2

### THE PARK PLACE HOUSE BURGER

½ lb. of CAB with cheddar, arugula, tomato, red onion, house pickles and house aioli on a toasted brioche bun 15.5

### BACON BLENDED BURGER

½ lb. of CAB blended with smoked bacon, Gorgonzola cheese, caramelized onion, house pickles, arugula, house aioli on a toasted brioche bun 15.5

### **QUINOA BURGER**

Our house made quinoa patty with cheddar cheese, red onion, tomato, avocado, sprouts, and house aioli on a butter toasted brioche bun 14.5

## *Sandwiches*

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

### **PARK AVENUE**

Wild bay shrimp mixed with cream cheese and green onions, with sprouts, avocado, tomatoes and house aioli, on a soft buttery croissant 15

### **CALIFORNIA CLUB**

Smoked turkey, applewood smoked bacon, avocado, cheddar cheese, lettuce, tomato, house aioli on a buttery croissant 15

### **ORGANIC BUFFALO CHICKEN SANDWICH**

Crispy organic chicken breast, house-made buffalo sauce, house slaw and pickles, blue cheese aioli on a toasted brioche bun 15

### **THE BRAZILIAN**

House roasted black angus beef, provolone, house made chimichurri, red onion, roasted peppers and sliced sourdough 15

## *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

### **DUROC PORK STIR-FRY**

Tender pieces of duroc pork, stir fried vegetables, garlic, ginger, and house-made soy glaze served over jasmine rice. 17

### **HONEY MUSTARD CHICKEN**

Herb grilled organic chicken, creamy whole-grain mustard sauce, roasted red potatoes, seasonal vegetables 18

### **SHRIMP & GRITS**

sautéed shrimp, asparagus, tomatoes, crispy bacon, Cajun butter sauce with creamy stone ground grits. 19

### **STEAK & ALFREDO**

Grilled Black Angus Rib-Eye, our classic fettuccine alfredo, house made chimichurri, seasonal vegetable, fresh herbs and parmesan 28

PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES