

# PARK PLACE RESTAURANT

## ◆ Dinner Menu ◆

### ◆ APPETIZERS ◆

**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 organic chicken or bay shrimp for 4, and prawns for 7*

**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

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

**Bay Shrimp Salad** – Wild Bay shrimp, avocado, hard boiled egg, lemon, sprouts, cucumber, carrots, tomatoes, cabbage 14

### ◆ 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 ◆

*Add bacon, avocado or make it gluten free for an extra 2, garlic fries and onion rings available for an extra 2*

**<sup>Veggie</sup> Quinoa Burger** – Our house made quinoa patty with cheddar cheese, red onion, tomato, avocado, sprouts, and mayo on a butter toasted brioche bun 14

**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

## ✦ PASTA/RAVIOLI ✦

*add chicken or bay shrimp for 4, add prawns for 7, or make it gluten free for 2*

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

**Pesto Genovese** – Basil pesto with pine nuts and parmesan tossed with cheese tortellini 16

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

**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

**Glorioso** – Roasted organic chicken, artichoke hearts, olives, bell peppers, mushrooms, garlic, fresh herbs, creamy white wine sauce, and house made fettuccine 17

## ✦ DINNERS ✦

**Alaskan Cod Fish and Chips** – Panko crusted or beer battered Alaskan Cod with crispy fries, cole slaw, tartar sauce, and fresh lemon 14

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

**Herb Grilled Organic Chicken Breast** – Roasted Poblano pepper cream sauce, seasonal vegetables and roasted red potatoes 17

**Coffee Crusted Duroc Pork Chop** – black bean and garden tomato salsa, calabrian chili oil, roasted red potatoes and seasonal vegetables 20

**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 garlic mashed potatoes 27

**Atlantic salmon** – Ask your server for tonight's preparation 27

*please let your server know of any food allergies*