

# Parkway Grill

dinner

## appetizers

### freshly harvested oysters on the half shell

daily selection market price

### beef tenderloin tartare

red wine caramelized shallots, caper berries,  
purple mustard frill, horseradish crackers 18

### ahi tuna tartare

hass avocado, fresno peppers,  
fresh ginger, cilantro and pickled  
shimeji vinaigrette, housemade  
black rice crackers 21

### tiger shrimp corndogs

thai cocktail sauce, spicy mustard 20

### grilled spring lamb lollipops

crispy goat cheese polenta croquettes,  
pine nut fig relish, pomegranate mint syrup 19

### parkway's signature black bean soup

tomatillos, crème fraîche 11

### pan seared crab cakes

lemon remoulade, avocado salad  
slow-roasted cherry tomatoes 20

### bacon wrapped dates

caramelized brussels sprouts,  
cabrales bleu cheese, pink lady apple,  
pistachios, crème fraîche 17

### brick oven house flat bread

cambozola cheese, walnuts, sautéed pears 15

### seasonal flat bread 16

### lobster crepe

sautéed leeks, cream 19

## salads

### bibb lettuce salad

di stefano burrata cheese, persian cucumbers, chives, aged sherry-shallot vinaigrette 14

### organic field greens

cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette 14

### market tomato

di stefano burrata cheese, prosciutto, fresh basil puree, balsamic glaze 17

### roasted heirloom beet salad

goat cheese snow, roasted beet gelee, watercress, raspberry vinaigrette 15

### parkway's caesar

buttered brioche croutons, tuscan white anchovies, shaved reggiano 14

### seared scallop salad

spoon spinach, wild arugula, fire-roasted tomatoes, hass avocado,  
shaved red onion, toasted pistachios, honey and mustard seed dressing 20

## grill and main courses

**pan seared lake superior whitefish**  
lemon-saffron cous cous, braised california  
artichokes, heirloom cherry tomatoes,  
lemon reduction 34

**whole ginger fried catfish**  
yuzu ponzu, caraway rice,  
cucumber-mint relish 39

**crispy skin duck breast**  
fried black rice, roasted carrots, gastrique 37

**grilled filet mignon**  
rosemary roasted fingerling potatoes,  
agridulce of wild mushrooms,  
caramelized shallots, peppercorn veal jus 48

**brick-oven roasted colorado rack of lamb**  
black trumpet mushroom dust,  
goat cheese-rosemary potato gratin 48

**pan roasted scottish salmon**  
french green beans, bacon,  
mushroom ragout, red wine reduction 37

**pan roasted scallops**  
jamon iberico, white frisee,  
warm pedro ximénez vinaigrette,  
sun dried tomato pesto 36

**roasted ½ mary's chicken**  
goat cheese mashed potatoes,  
figs, lemon butter 34

**braised short rib**  
parmesan mashed potatoes, pesto,  
toasted pine nuts, pan juices 37

**grilled u.s.d.a. prime aged new york**  
seasonal vegetables, scalloped potatoes,  
pinot noir - veal reduction 49

## wood fired pizza

**san marzano tomato**  
sweet basil, mozzarella, garlic olive oil 20

**rock shrimp and spanish chorizo**  
balsamic roasted bell peppers, broccolini, marinara, mozzarella, manchego 23

## pasta

**san marzano tomato angel hair**  
sweet basil, aged parmesan 20

**cavatelli lamb bolognese**  
cast iron skillet mushrooms, mint  
and sun dried tomato gremolata 26

**shrimp linguine**  
arugula, lemon alfredo sauce 27

**spicy thai tagliatelle**  
shredded duck confit, bok choy,  
peppers, onions, cilantro, roasted peanuts,  
green curry coconut broth 25

**pappardelle pasta**  
beech mushrooms, beef tenderloin,  
arugula, sundried tomatoes,  
veal-beurre monte 25

We gladly provide service for your personal wine not offered on our wine list.  
\$30 per 750ml bottle up to three bottles and \$50 for 750ml bottle thereafter.

Our menu selections include exotic herbs and vegetables harvested from our organic garden located on the premises.

General Manager - Kornelija O'Faolain

"For a special occasion", Pasadenans have this "class act" from the Smith brothers on the front burner thanks to "delicious", "never-disappointing" Cal cuisine and "excellent service"; the "attractive" dining room with exposed brick and oil paintings has an "old-school" vibe, and the live piano in the bar is an added "treat." Zagat Guide 2015