



LUNCH

appetizers

- parkway's signature black bean soup, tomatillos, crème fraîche 7
- ahi tuna tartare, yuzu ponzu, avocado, cucumber, balsamic caramel 15
- tiger shrimp corndogs, thai cocktail sauce, spicy mustard 16
- dungeness crab cakes with mango-piquillo pepper relish with yuzu aioli 17
- cocoa crepe, sautéed lobster, lobster cream 15
- spicy thai tagliatelle, sautéed garlic-chili duck, asparagus, soy cream,
sesame seeds 12
- fresh angel hair, sweet basil, tomato, aged parmesan 10
- brick oven house flat bread, cambazola cheese, walnuts, sautéed pears 9

salads

- bibb lettuce, burrata cheese, aged sherry-shallot vinaigrette 9
- organic field greens, cabrales bleu cheese, red wine poached pears,
candied pecans, raspberry vinaigrette 12
- heirloom tomato caprese salad, prosciutto with balsamic glaze 14
- baby endives, watercress, bleu cheese, asian pears, dried apricots, candied
walnuts, sherry reduction, olive oil 12
- blue corn tostada salad, grilled chicken, fresh corn, black beans, guacamole,
cheese in a roasted tomatillo-garlic vinaigrette 15
- salad of beets, humboldt fog goat cheese, candied hazelnuts, watercress,
wild berry vinaigrette 12
- tiki salad, grilled salmon, mashed potatoes, mango, baby greens,
lilikoi vinaigrette 15
- parkway's caesar, buttered brioche croutons, tuscan white anchovies,
shaved reggiano 10

grill and main courses

- grilled chicken on ciabatta, mustard aioli, pancetta chips,
caramelized piquillo peppers, avocado, fries 13
- shelton farms breast of chicken, wild mushrooms, baby carrots,
porcini butter glaze 21
- roasted 1/2 shelton farms chicken, goat cheese mashed potatoes, figs,
lemon butter 21
- mesquite grilled kobe burger, maytag bleu cheese, tomato aioli,
sweet potato fries 14
- grilled prime new york steak sandwich, toasted baguette, tomato confit salad,
balsamic onion rings, chive aioli 21
- prosciutto on ciabatta, avocado aioli, goat cheese, arugula, pesto 15
- braised short ribs, scalloped potatoes, tomatoes, port-truffle veal glaze 22
- grilled filet mignon, yukon gold "smoked" mashed potatoes,
wild mushroom ragout, marsala-veal reduction 27
- whole ginger fried catfish, yuzu ponzu, caraway rice, cucumber-mint relish 23
- pan roasted salmon, french green beans, bacon, mushroom ragout,
red wine reduction 21

pasta and pizza

- fresh angel hair, sweet basil, tomato, aged parmesan 16
- pappardelle pasta, hedgehog mushrooms, beef tenderloin, sundried tomatoes,
arugula, veal-beurre monte 21
- spicy thai tagliatelle, sautéed garlic-chili duck, asparagus, soy cream,
sesame seeds 18
- tagliatelle, clams, spanish chorizo, spinach, white wine broth 21
- linguine, shrimp, arugula, lemon alfredo sauce 22
- vine-ripened tomato pizza, sweet basil, roasted garlic, fresh mozzarella 13
- prosciutto and arugula pizza, artichoke hearts, sundried tomatoes, pesto 16

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

General Manager – *Kornelija Welles*

Chef – *Lalo Sanchez*

Parkway Grill thanks the following publication for recognizing us as...

“One of the Top Twenty most popular restaurants in Southern California”

Pasadena patrons praise this "sophisticated" "local treasure" from the Smith Brothers (Arroyo Chop House, Smitty's Grill) that "continues to pack 'em in" "after all these years" thanks to a "fabulous" Californian menu with choices to "fit every taste"; service is "stellar" while the "polished" setting "has the right mix of intimacy and class" -no wonder so many say they "always count on it" as "a sure thing" "for any occasion."- *Zagat Survey 2009*

A Smith Brothers Restaurant



DINNER

appetizers

- parkway's signature black bean soup, tomatillos, crème fraîche 7
- grilled spring lamb lollipops, crispy goat cheese polenta croquettes,
pine nut fig relish, pomegranate mint syrup 16
- ahi tuna tartare, yuzu ponzu, avocado, cucumber, balsamic caramel 15
- tiger shrimp corndogs, thai cocktail sauce, spicy mustard 17
- dungeness crab cakes with mango-piquillo pepper relish with yuzu aioli 17
- cocoa crepe, sautéed lobster, lobster cream 15
- spicy thai tagliatelle, sautéed garlic-chili duck, asparagus, soy cream,
sesame seeds 12
- fresh angel hair, sweet basil, tomato, aged parmesan 10
- brick oven house flat bread, cambazola cheese, walnuts, sautéed pears 9

salads

- bibb lettuce, burrata cheese, aged sherry-shallot vinaigrette 9
- organic field greens, cabrales bleu cheese, red wine poached pears,
candied pecans, raspberry vinaigrette 12
- heirloom tomato caprese salad, prosciutto with balsamic glaze 14
- baby endives, watercress, bleu cheese, asian pears, dried apricots, candied
walnuts, sherry reduction, olive oil 12
- salad of beets, humboldt fog goat cheese, candied hazelnuts, watercress,
wild berry vinaigrette 12
- parkway's caesar, buttered brioche croutons, tuscan white anchovies,
shaved reggiano 11

grill and main courses

- roasted ½ shelton farms chicken, goat cheese mashed potatoes, figs,
lemon butter 21
- shelton farms breast of chicken, wild mushrooms, baby carrots,
porcini butter glaze 23
- air dried duck, fried rice, baby bokchoy, plum black pepper-merlot 33
- mesquite grilled kobe burger, maytag bleu cheese, tomato aioli,
sweet potato fries 15
- braised short ribs, scalloped potatoes, tomatoes, port-truffle veal glaze 25
- grilled filet mignon, yukon gold “smoked” mashed potatoes, wild mushroom
ragout, marsala-veal reduction 36
- grilled prime new york, summer vegetables, scalloped potatoes,
pinot noir-veal reduction 37
- colorado rack of lamb, peruvian mashed potatoes, bleu cheese tomato gratin,
cabernet-blueberry reduction 39
- whole ginger fried catfish, yuzu ponzu, caraway rice, cucumber-mint relish 29
- pan roasted salmon, french green beans, bacon, mushroom ragout,
red wine reduction 31
- pan seared lake superior whitefish, pecan crust, saffron risotto,
blood orange beurre blanc 26

pasta and pizza

- fresh angel hair, sweet basil, tomato, aged parmesan 16
- pappardelle pasta, hedgehog mushrooms, beef tenderloin, sundried tomatoes,
arugula, veal-beurre monte 21
- spicy thai tagliatelle, sautéed garlic-chili duck, asparagus, soy cream,
sesame seeds 18
- tagliatelle, clams, spanish chorizo, spinach, white wine broth 21
- linguine, shrimp, arugula, lemon alfredo sauce 22
- vine-ripened tomato pizza, sweet basil, roasted garlic, fresh mozzarella 13
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