



lunch

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 19

tiger shrimp corndogs
thai cocktail sauce, spicy mustard 18

seasonal flat bread 15

**parkway's signature
black bean soup**
tomatillos, crème fraîche 10

pan seared crab cakes
lemon remoulade, avocado salad
slow-roasted cherry tomatoes 19

bacon wrapped dates
caramelized brussels sprouts,
cabrales bleu cheese, pink lady apple,
pistachios, crème fraîche 16

brick oven house flat bread
cambozola cheese, walnuts, sautéed pears 14

lobster crepe
sautéed leeks, cream 18

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 13

market tomato di stefano burrata cheese, prosciutto, fresh basil puree, balsamic glaze 16

roasted heirloom beet salad goat cheese snow, roasted beet gelee,
watercress, raspberry vinaigrette 14

parkway's caesar buttered brioche croutons, tuscan white anchovies, shaved reggiano 13

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

tostada salad grilled chicken, fresh corn, black beans, guacamole, cheese, balsamic vinaigrette 21

tiki salad grilled scottish salmon, mashed potatoes, mango, baby greens, lilikoi vinaigrette 20

grill and main courses

roasted ½ mary's chicken
goat cheese mashed potatoes,
figs, lemon butter 29

american wagyu "mishima reserve" burger
maytag blue cheese, tomato aioli, sweet potato fries 22

braised short rib
parmesan mashed potatoes, pesto,
toasted pine nuts, pan juices 34

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

grilled filet mignon
rosemary roasted fingerling potatoes,
agridulce of wild mushrooms,
caramelized shallots, peppercorn veal jus 43

fried buttermilk chicken on ciabatta
kale-green apple coleslaw, pepperoncini,
yukon gold potato chips 19

prosciutto on ciabatta
avocado aioli, goat cheese, arugula, pesto 19

grilled new york steak sandwich
toasted baguette, tomato confit salad,
balsamic onion rings, chive aioli 28

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

short rib tacos
handmade corn tortillas, grilled
corn on the cob, black eyed pea salsa,
chipotle-avocado cream 19

wood fired pizza

san marzano tomato
sweet basil, mozzarella, garlic olive oil 19

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

pasta

san marzano tomato angel hair
sweet basil, aged parmesan 19

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

shrimp linguine
arugula, lemon alfredo sauce 26

spicy thai tagliatelle
shredded duck confit, bok choy,
peppers, onions, cilantro, roasted peanuts,
green curry coconut broth 24

pappardelle pasta
beech mushrooms, beef tenderloin,
arugula, sundried tomatoes,
veal-beurre monte 24

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