

# Parkway Grill

## **appetizers**

- parkway's signature black bean soup, tomatillos, crème fraîche 8
- ahi poke, hand cut sushi-grade ahi tuna, pineapple, yuzu juice, sesame oil, piment d'espelette AOC, macadamia nuts, brioche toast 16
- tiger shrimp corndogs, thai cocktail sauce, spicy mustard 16
- blue 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, cambozola cheese, walnuts, sautéed pears 10
- dried figs and bacon flat bread, cabrales bleu cheese, caramelized onions 11

## **salads**

- bibb lettuce, di stefano burrata cheese, aged sherry-shallot vinaigrette 10
- organic field greens, cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette 12
- di stefano burrata cheese, heirloom tomato, prosciutto, 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 16
- brick oven roasted red beets, goat cheese won tons, field greens, goat cheese cream sauce 12
- tiki salad, grilled salmon, mashed potatoes, mango, baby greens, lilikoi vinaigrette 16
- parkway's caesar, buttered brioche croutons, tuscan white anchovies, shaved reggiano 10
- "rocket salad", arugula, shaved fennel, aged parmesan, citrus vinaigrette 9

### ***grill and main courses***

grilled chicken on ciabatta, mustard aioli, pancetta chips, caramelized piquillo peppers,  
hass avocado, fries 16

short rib tacos, handmade corn tortillas, grilled corn on the cob, black eyed pea salsa,  
chipotle-avocado cream 18

black truffle infused chicken breast, roasted fingerlings, sautéed young  
zucchini & carrots, white truffle oil-riesling reduction 29

roasted ½ sheldon farms chicken, goat cheese mashed potatoes, figs, lemon butter 22

grilled kobe burger, maytag bleu cheese, tomato aioli, sweet potato fries 17

grilled prime new york steak sandwich, toasted baguette, tomato confit salad,  
balsamic onion rings, chive aioli 22

prosciutto on ciabatta, avocado aioli, goat cheese, arugula, pesto 16

braised short ribs, parmesan mashed potatoes, pesto, toasted pine nuts, pan juices 29

grilled filet mignon, yukon gold “smoked” mashed potatoes, wild mushroom ragout,  
marsala-veal reduction 30

whole ginger fried catfish, yuzu ponzu, caraway rice, cucumber-mint relish 25

pan roasted salmon, french green beans, bacon, mushroom ragout,  
red wine reduction 23

### ***pasta and pizza***

fresh angel hair, sweet basil, tomato, aged parmesan 16

pappardelle pasta, beech mushrooms, beef tenderloin, sundried tomatoes,  
arugula, veal-beurre monte 22

spicy thai tagliatelle, sautéed garlic-chili duck, asparagus, soy cream, sesame seeds 19

tagliatelle, clams, spanish chorizo, spinach, white wine broth 22

linguine, shrimp, arugula, lemon alfredo sauce 23

vine-ripened tomato pizza, sweet basil, roasted garlic, fresh mozzarella 14

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 O’Faolain

Chef - Lalo Sanchez

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

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

“Still the gold standard” for Pasadena dining, this 25-year-old “jewel in the Smith Brothers’ empire” remains a “grown-up”  
“delight” with “wonderful” Californian cuisine served in a “beautiful” brick-lined room that exudes “understated  
sophistication”; it may be “pricey”, but factor in “experienced” service and “no-cover-charge” piano nightly,  
and you really “can’t go wrong” here. - Zagat Survey 2011