

# Parkway Grill

## appetizers

*Complimentary bread basket available upon request.*

**freshly harvested oysters  
on the half shell\***  
daily selection market price

**hamachi crudo\***  
avocado, citrus segments, fresno pepper,  
micro cilantro, basil oil 18

**ahi tuna tartare\***  
hass avocado, fresno peppers,  
fresh ginger, cilantro and pickled  
shimeji vinaigrette, housemade  
black rice crackers 20

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

**tiger shrimp corndogs**  
thai cocktail sauce, spicy mustard 20

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

**brick oven house flat bread**  
cambozola cheese, walnuts,  
sautéed pears 15

## 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

**roasted heirloom beet salad** little gem lettuce, gorgonzola, apples,  
walnuts, lemon zest buttermilk vinaigrette 15

**parkway's caesar** buttered brioche croutons, tuscan white anchovies, shaved reggiano 15

**tostada salad** grilled chicken, fresh corn, black beans, guacamole, cheese, balsamic vinaigrette 25

**tiki salad** grilled scottish salmon, mashed potatoes, mango, baby greens, tomatoes, lilikoi vinaigrette 25

## wood fired pizza

**fennel pollen salami**  
marinara, mozzarella,  
pepperoncini 21

**roasted seasonal mushrooms**  
balsamic garlic, caramelized onions,  
herbs, marinara, taleggio 23

**lobster carbonara**  
garlic alfredo sauce, leeks,  
bacon, peas, fontina 24

## **pasta**

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

**ragù alla bolognese**  
heritage pork, pappardelle,  
shaved parmesan 26

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

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

## **signature dishes**

**fish of the day** market price

**pan seared lake superior whitefish**  
mushroom risotto, asparagus, pea purée 37

**pan roasted scottish salmon**  
french green beans, bacon,  
mushroom ragout, red wine reduction 43

**braised short rib**  
creamy polenta, green harissa, braising juice 36

**roasted ½ mary's chicken**  
goat cheese mashed potatoes, figs, lemon butter 35

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

## **sandwiches**

**american wagyu "mishima reserve" burger** maytag blue cheese, tomato aioli, sweet potato fries 24

**seared ahi tuna on homemade bread** grilled onion, heirloom tomato, wasabi aioli 27

**open faced prime ribeye sandwich** heirloom tomato, point Reyes, arugula,  
grilled rustic bread, romesco, onion rings 29

## **steaks from the grill**

*à la carte*

**filet mignon** 47

**u.s.d.a. prime aged new york** 53

**petite filet mignon** 42

*The following Parkway Grill sauces are available for \$2 each upon request:  
red wine demi and green peppercorn dijon cream*

## **sides**

**scalloped potatoes**  
yukon gold, cream,  
garlic, gruyère 12

**caramelized shishitos  
& sweet peppers**  
garlic, balsamic 11

**gratin imperial**  
jumbo lump crab meat,  
sweet corn, gruyère 15

**charred broccolini**  
lemon tahini, fried capers, parsley 12

**crispy fingerling potatoes**  
olive oil, rosemary, sea salt 11

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 | Chefs - Martin Salinas and Servando Campos

\*These items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A SMITH BROTHERS RESTAURANT



dinner

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thai cocktail sauce, spicy mustard 22

**ahi tuna tartare\***  
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fresh ginger, cilantro and pickled  
shimeji vinaigrette, housemade  
black rice crackers 23

**grilled spring lamb lollipops**  
crispy goat cheese polenta  
croquettes, pine nut fig relish,  
pomegranate mint syrup 22

**parkway's signature  
black bean soup**  
tomatillos, crème fraîche 11

**pan seared crab cakes**  
lemon remoulade, avocado salad  
slow-roasted cherry tomatoes 21

**brick oven house flat bread**  
cambozola cheese, walnuts,  
sautéed pears 15

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fresno pepper, micro  
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pepperoncini 23

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sundried tomatoes, veal-beurre monte 26

## **signature dishes**

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lobster crusted potatoes, saffron 39

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goat cheese mashed potatoes, figs, lemon butter 38

**braised short rib**  
creamy polenta, green harissa, braising juices 39

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french green beans, bacon, mushroom ragout,  
red wine reduction 43

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yuzu ponzu, caraway rice,  
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*à la carte*

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**petite filet mignon** 42  
**u.s.d.a. prime aged new york** 53

**double cut colorado**  
**lamb chops** 49

**u.s.d.a. prime ribeye** 49  
**u.s.d.a. prime rib chop** 56  
**u.s.d.a. prime kansas city new york** 57

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