



STARTERS

HEIRLOOM TOMATO TOASTS

Grilled Sourdough, Extra Virgin Olive Oil, Basil Aioli, Avocado Crema

11

CHILÉ HONEY CHICKEN WINGS

Wood Grilled, Sweet and Spicy, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch

13

TUNA TARTARE

Hand Cut Potato Chips, Classic Tartare Cream, Dill, Chives, Honey Dijon Mustard

15

CHARRED BURRATA

Grilled Peaches, Lemon and Chiles, Michigan Honey, Rustic Grilled Toast

16

WOOD GRILLED BABY BACK RIBS

Dry Rubbed, Honey Chile Glaze, Romesco, Apple and Brussel Slaw

15

BRAISED LAMB TOSTADA

Green Curry, Roasted Garlic, Cucumber, Radish, Cilantro, Yogurt, Almonds

14

SPICED FRENCH FRIES

Zip Aioli and Ketchup

9

SALADS

Add Chicken 6 • Shrimp 7 • Salmon 8

CLASSIC PARC SALAD

Romaine, Red Cabbage, Chickpeas, Conserved Tomatoes, Pickled Cauliflower, Red Peppers, Mustard Vinaigrette

12

KALE & ARUGULA CAESAR

Baby Kale and Wild Arugula, Black Pepper Caesar Dressing, Shaved Radish, Garlic Breadcrumbs

12

CUCUMBER TOMATO SALAD

Fresh Burrata Cheese, Baby Arugula, Avocado Crema, Oregano Sumac Vinaigrette

12

THE WOODWARD

Grilled Chicken, Pancetta, Ricotta Salata, Grilled Artichokes, Hearts of Palm, Avocado, Romaine, Tarragon Dill Dressing

18

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of food-borne illness.

HANDHELDS

All sandwiches served with French Fries

GRILLED TENDERLOIN TACOS

Corn Tortilla, Grilled Sweet Corn Relish, Red Cabbage Slaw, Herb Crema

16

GRILLED CHICKEN CLUB WRAP

Whole Wheat Lavash, Bacon, Shaved Romaine, Tomato, Provolone, Herb Mayo

15

ZUCCHINI GRILLED CHEESE

Grilled Zucchini, Red Onion, Herb Mayo, Provolone, Sourdough

14

CLASSIC PARC BURGER

Onion Challah Bun, American and Swiss, Pickle, Lettuce, Special Sauce & Tomato Jam

16

Half Pound Custom Ground Wagyu Burger or Plant Based Impossible Burger

ENTRÉES

KING SALMON

Braised Northern Beans, Grilled Scallion, Rouille, Grilled Lemon

24

CLASSIC PARC BOLOGNESE

Wagyu Beef, San Marzano Tomato, Rigatoni Corto, Ricotta and Parmigiano

19

SUMMER CAPELLINI

San Marzano Tomato, Basil, Ember Roasted Vegetables, Pecorino, Almonds

18



WOOD GRILLED STEAK

Served with Roasted Summer Vegetables, Shoestring Potatoes and Veal Jus

PRIME NEW YORK STRIP

6 oz - 29

Add Parc's Classic Bolognese ~ 9

ACCOMPANIMENTS

SUMMER VEGETABLES

Grilled and Roasted, Garlic Sauce, Crispy Shallots

9

GRILLED ASPARAGUS

Pistachio Lemon Butter, Cardamom Candied Pistachio Crumble

10

DRINK TO HEAL

\$8 CRAFT COCKTAILS

FUZZY BUBBLES

Blood orange vodka, elder flower liquor, peach pureé, lemon, lemongrass syrup

NEW FASHIONED

Elijah Craig, sugar cane, pineapple, mole bitter

MOSCOW MULE

Choose vodka, rum or whiskey, ginger beer, fresh lime

VESPER

Vanilla and pineapple infused vodka

WALK IN THE PARC

Tanqueray, St. Germaine, lemon juice, bitters

MAKE MY DAY!

Whiskey, grapefruit, lime, St. Germaine

SPICY DREAM

House jalapeno infused tequila, grapefruit, St. Germaine, bitters

BEER 6



DRAFT
Bud Light
Stella

BOTTLE BEER

Corona
Heineken
Soft Parade



SPARKLES & VINO

LITTLE Z

Prosecco, Fresh Squeezed Orange Juice, Splash of Cointreau \$9

BELLINI

White Peach Puree, Prosecco \$8

HOUSE SPARKLING \$8

6oz | \$8 9oz | \$10

ROSÉ

PARC RED

PARC WHITE

Please Ask Your Server for Today's Selection

