



APPETIZERS

CHILÉ HONEY CHICKEN WINGS

Wood Chargrilled, Sweet and Spicy, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch
13

WOOD GRILLED PIZZETTA

Leek and Prosciutto, Crème Fraiche, Aged Provolone
13

BRAISED LAMB TOSTADA

Green Curry, Roasted Garlic, Cucumber, Radish, Cilantro, Yogurt, Almonds
14

TUNA TARTARE

Hand Cut Potato Chips, Classic Tartare Cream, Dill, Chives, Honey Dijon Mustard
16

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 Red Cabbage Slaw
16

ROASTED OYSTERS

Garlic Bread Style, Creamy Roasted Garlic Butter, Parsley, Breadcrumbs, Lemon
18

SALADS

Add Chicken 6 • Shrimp 8 • Salmon 9

CUCUMBER TOMATO SALAD

Fresh Burrata Cheese, Baby Arugula, Avocado Crema, Oregano Sumac Vinaigrette
13

KALE AND ARUGULA CAESAR

Baby Kale and Wild Arugula, Black Pepper Caesar Dressing, Shaved Radish, Garlic Breadcrumbs
12

PARC CLASSIC CHOPPED

Romaine, Red Cabbage, Chickpeas, Conserved Tomatoes, Pickled Cauliflower, Red Peppers, Mustard Vinaigrette
12

AVOCADO SHRIMP SALAD

Petite Cocktail Shrimp, Mustard Dill Cream, Romaine Leaves
14

FISH

SEARED SCALLOPS

Potato Pancakes, Roasted Apple Butter, Confit Pearl Onions, Pea Tendrils
36

BRANZINO

Roasted Garlic, Crispy Garnishes, Escarole, Chili Butter
37

KING SALMON

Chile Dusted King Salmon, Yukon Mash, Heirloom Tomato Butter, Grilled Asparagus and Crispy Onions
28

PASTA

Add Chicken 6 • Shrimp 8 • Salmon 9

ROCK SHRIMP BOLOGNESE

Braised Shrimp Ragout, San Marzano Tomatoes, Basil, Garlic Breadcrumb, Bucatini
27

KING CRAB TAGLIATELLE

Butter Roasted King Crab, Fennel, Crab Crema
41

SUMMER CAPELLINI

Tomatoes, Basil, Roasted Vegetables, Provolone, Toasted Almonds
26

STEAKS & CHOPS

WOOD FIRE GRILLED

CREEKSTONE FILET

8 oz Center Cut, Shoestring Potatoes, Roasted Pepper Ragout, Veal Jus
43

COLORADO LAMB CHOPS

Herbed Pistachio Bulgur, Parsley Purée, Roasted Eggplant
49

RESERVE CUTS

With Shoestring Potatoes, Roasted Seasonal Vegetables and Veal Jus

BONE-IN NEW YORK

16oz, 41 day dry aged Imperial Wagyu Strip
MP

COWBOY RIBEYE

24oz, 38 day dry aged Creekstone Prime
MP

TOMAHAWK RIBEYE

36oz, 38 day dry aged Creekstone Prime
MP

STEAKS CAN SURF Add Roasted Giant Prawns or U10 Jumbo Scallops MP

ENTRÉES

PRIME NEW YORK STEAK & BOLOGNESE

Wood Grilled 6 oz New York Strip, with Rigatoni Bolognese, Ricotta & Parmigiano
37

WOOD GRILLED CHICKEN

Chicken Confit and Potato Hash, Braised Greens, Michigan Cherry Barbeque
26

GRILLED PORK FILETS

Local Duroc Pork Tenderloin, Broccoli Couscous, Honey Mustard Jus, Rapini and Sweet Corn
34

ZUCCHINI AND LEEK PIE

Filo, Almond Butter, Grilled Red Onions, Pickled Pepper Purée, Arugula
23

ACCOMPANIMENTS

SUMMER VEGETABLES

Grilled and Roasted, Garlic Sauce, Crispy Shallots
9

GRILLED ASPARAGUS

Pistachio Lemon Butter, Cardamom Candied Pistachio Crumble
12

ROASTED CRIMINI MUSHROOMS

Balsamic, Cherry Peppers, Garlic Breadcrumbs
9

RUSTIC YUKON GOLD MASH

Charred Scallions, Bits, Parmesan Crisps
8

Add Bacon \$2

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