



## APPETIZERS

### TOMATO MOZZARELLA BOMBS

Roasted Tomatoes and Mozzarella, Baked in Puff Pastry, Basil Pesto Crema, Baby Arugula  
15

### SPICED CHICKEN MEATBALLS

Tomato Harissa Sauce, Whipped Feta, Cucumber Mint Salad, Grilled Bread  
16

### WOOD GRILLED PIZZETTA

Crème F raîche, Grilled Sweetcorn, Roasted Poblano Chiles, Cotija Cheese, Avocado Crema  
15

### TUNA TARTARE

Hand Cut Potato Chips, Classic Tartare Cream, Dill, Chives, Honey Dijon Mustard  
18

### CHARRED BURRATA

Grilled Apples, 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  
17

### CHILÉ HONEY CHICKEN WINGS

Wood Chargrilled, Sweet and Spicy, Lemon, Sesame Rosemary Gremolata, Yogurt Ranch  
16

### ROASTED OYSTERS

Garlic Bread Style, Creamy Roasted Garlic Butter, Parsley, Breadcrumbs, Lemon  
21

## SOUP & SALADS

### MINESTRONE

Seasonal Vegetables, Grilled Asparagus, Lentils, Cannellini Beans, Asparagus Mousse  
9

*Add Chicken 9 • Shrimp 13 • Salmon 13 • Tenderloin Tips 13*

### BABY ICEBERG WEDGES

Yogurt Ranch, Local Bacon, Crumbled Bleu Cheese, Grilled Sweetcorn, Sunflower Seeds, Brioche Breadcrumbs  
15

### MARKET SALAD

Seasonal Baby Greens, Shaved Zucchini and Carrots, Garden Pea Hummus, Za'atar Vinaigrette, Crispy Pita  
15

### KALE AND ARUGULA CAESAR

Baby Kale and Wild Arugula, Black Pepper Caesar Dressing, Shaved Radish, Garlic Breadcrumbs  
15

### PARC CLASSIC CHOPPED

Romaine, Red Cabbage, Chickpeas, Conserved Tomatoes, Pickled Cauliflower, Red Peppers, Breadcrumbs, Almonds, Mustard Vinaigrette  
15

## FISH

### SEARED SCALLOPS

Potato Pancakes, Roasted Apple Butter, Confit Pearl Onions, Pea Tendrils  
42

### BRANZINO ALLA PIASTRA

Roasted Garlic, Crispy Garnishes, Escarole, Chili Butter  
39

### CRISPY SKIN ORGANIC SALMON

Warm Lentil Salad with Braised Leeks, Tarragon, Grape Tomatoes, Tomato Butter  
34

## PASTA

### BRAISED VEAL RAGU

Milk Braised with Fresh Basil, Rigatoni Corto, Baby Carrot, Grated Pecorino, Pesto  
36

### LOBSTER PAPPARDELLE

Roasted Whole Maine Lobster, Lobster Cream, Toasted Garlic Breadcrumbs  
52

### VEGAN SAUSAGE & RAPINI GEMELLI

Impossible Sausage Meatballs, Chile, Garlic and Lemon, Broccoli Rabe and Extra Virgin Olive Oil  
34

## STEAKS & CHOPS

### WOOD FIRE GRILLED

### CREEKSTONE FILET

8 oz Center Cut, Roasted Cipollini Onion with Grilled King Trumpet Mushrooms, Roasted Pepper Ragout, Veal Jus  
MP

### LAMB CHOPS

Toasted Almonds, Pomegranate Reduction, Fragrant Jasmine Rice, Veal Jus  
MP

## 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

### PORTERHOUSE

40oz, 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  
42

### BRAISED WAGYU SHORTRIB

Housemade Egg Noodles, Wild Mushroom Cream, Peas, Carrots, Whipped Garden Pea Mousse  
44

### LAMB STUFFED PASTA SHELLS

Spiced Ground Lamb, Spinach, Ricotta, San Marzano Tomatoes, Crumbled Feta  
36

### CITRUS GRILLED CHICKEN

Wood Grilled Half Chicken, Baby Potatoes, Broccoli Rabe, Citrus Jus  
32

## ACCOMPANIMENTS

### ROASTED STUFFED ZUCCHINI

Zucchini and Tomato Provençal, Goat Cheese, Garlic Breadcrumb  
12

### ROASTED BRUSSELS SPROUTS

Olive Oil, Honey, Sumac, Brioche Bread Crumbs  
11

### ROASTED CREMINI MUSHROOMS

Balsamic, Cherry Peppers, Garlic Breadcrumbs  
12

### GNOCCHI VERDURA

Potato Dumplings, Seasonal Vegetables, Olive Oil, San Marzano Tomatoes, Herbs  
12

### TRUFFLE FRIES

Truffle Oil, served with Zip Aioli and Ketchup  
12

Consuming undercooked meats or eggs may increase your risk of food-borne illness. Ask your server about menu items that are cooked to order. 20% gratuity will be added to all parties of 6 or more. July 28, 2021