



## STARTERS

### CHARRED BURRATA

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

17

### CHILE HONEY CHICKEN WINGS

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

17

### MUSSELS CIOPPINO

1/2 lb PEI, Harissa Spice,  
Crushed Tomato, Shaved Garlic,  
Red Bell Pepper, Spanish Onion,  
Grilled Baguette

18

### COLOSSAL SHRIMP & CRAB COCKTAIL

Shrimp, Jumbo Lump Crab,  
Baby Greens, Dijon Vinaigrette,  
Citrus Cocktail Sauce,  
Velouté Beurre Blanc

21

### OYSTERS ON THE HALF SHELL

East Coast Cocktail Oysters,  
Petite Greens, Champagne  
Mignonette, Citrus Cocktail  
Sauce, Fresh Horseradish

19

### TRUFFLE FRIES

Truffle Oil, served with  
Herb Aioli and Ketchup

13

## SOUP & SALADS

### CRAB BISQUE

Meru King Crab, Michigan Butter Cream,  
Classic Court Bouillon, Chive Essence

13

### THE WOODWARD

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

19

### ORCHARD MARKET SALAD

Artisan Lettuce Mix, Candied Plum, Poached Anjou Pear,  
Candied Walnuts, White Stilton Cheese,  
Champagne Vinaigrette

15

### CHARRED BABY ROMAINE

Dried Michigan Tart Cherries, Spiced Pecan,  
Winter Squash Purée, Honey Goat Cheese,  
Cranberry Vinaigrette

15

### PARC CLASSIC CHOPPED

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

15

### KALE AND ARUGULA CAESAR

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

15

*Add Chicken 8 • Scottish Organic Salmon 12 • Shrimp 13*

## SANDWICHES

*All Sandwiches Served With French Fries*

### GRILLED CHICKEN CLUB WRAP

Avocado Crema, Yogurt Ranch,  
Red Cabbage and Romaine,  
Roasted Tomatoes, Bacon

17

### KEY WEST SHRIMP TACOS

Street style corn Tortilla,  
Spicy Aioli, Slaw

19

### CLASSIC PARC BURGER

Custom Wagyu Blend or Impossible Burger,  
Swiss and American Cheese, Pickle, Lettuce,  
Tomato, Special Sauce, Tomato Jam, Onion  
Brioche Bun

18

### SALMON BURGER

Housemade Salmon Burger,  
Tomato, Baby Arugula, Avocado Crema,  
Onion Brioche Bun

19

### MAINE LOBSTER ROLLS

Tarragon Aioli, Chive, Lemon, Split Top Brioche, Sea Salt and Vinegar Fries

22

## ENTRÉES

### PRIME NEW YORK STEAK & BOLOGNESE

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

44

### ORGANIC SCOTTISH SALMON

Heirloom Bean Cassoulet,  
Braised Leeks,  
Charred Lemon,  
Tomato Butter

27

### CIDER BRINED OTTO'S CHICKEN

Seared and Roasted Airline Breast,  
Roast Seasonal Vegetables  
Smashed Redskin Potatoes,  
Classic Hunter Sauce

28

### SHORT RIB TOSTADA

Roasted Garlic, Horseradish Crema,  
Shaved Breakfast Radish, Scallion Salad

22

### CIOPPINO TAGLIATELLE

Mussels, Clams, Shrimp, Harissa,  
Crushed Tomato, Shaved Garlic,  
Red Bell Pepper, Spanish Onion

26

### VEGAN SAUSAGE ORECCHIETTE

Roasted Winter Squash Purée, Aleppo  
Chile, House Made Vegan Sausage,  
Crispy Sage, Roasted Chestnuts

24

### PAPPARDELLE BOLOGNESE

Braised Wagyu Beef Ragout,  
Fresh Egg Pasta, Whipped Ricotta,  
Parmigiano

26

## ACCOMPANIMENTS

### HEIRLOOM BEAM CASSOULET

Rich and Creamy Classic French  
Braised Beans and Peas

13

### ROASTED BRUSSELS SPROUTS

Olive Oil, Honey, Sumac,  
Brioche Bread Crumbs

13

### WILD MUSHROOMS

White Wine, Herbs and Aromatics,  
Truffle Oil, Zip Aoli and Ketchup

13

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of food-borne illness. 20% gratuity will be added to all parties of 6 or more. March 19, 2022

## DRINK TO HEAL

**\$11** CRAFT COCKTAILS

### FUZZY BUBBLES

Orange Vodka, Elderflower Liqueur, Peach Purée, Lemon, Lemongrass Syrup

### PARC PUNCH

Plantation Pineapple Rum, Mixed Berry Simple, Lime Juice, Avera

### BABY ROSE

Ketel Botanicals Grapefruit Rosé, Raspberry, Lemon, Pamplemousse, Sparkling Rose

### THE WOODLANDS

Organic Maple Syrup, Old Grand Dad Bourbon, Green Chartreuse, Cedar Bitters, Sweet Vermouth, Rosemary

### COOL AS A CUCUMBER

Tanqueray Sevilla, Cucumber Simple, Lemon Juice, Soda

### DATE NIGHT

Passion Fruit, Lanazul Tequila, Lime Juice, Avera

## BUBBLY BAR

Mimosas Served Tableside  
Champagne, Fresh Berries, Juice

**\$75**

Serves 4-6

**VEUVE CLICQUOT 155**

**VEUVE ROSE 175**

**DOM PÉRIGNON 275**



## SPARKLES & VINO

### LITTLE Z

Prosecco, Fresh Squeezed Orange Juice, Splash of Cointreau \$12

### BELLINI

White Peach Purée, Prosecco \$11

**HOUSE SPARKLING \$10**

6oz | \$10 9oz | \$12

### ROSÉ

**PARC RED**

**PARC WHITE**

*Please Ask Your Server  
for Today's Selection*

