



STARTERS

CHARRED BURRATA

Charred Cipollini Chutney, Lemon, Chile, Michigan Honey, Rustic Grilled Toast, Flambéed Tableside

16

CHILE HONEY CHICKEN WINGS

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

16

MUSSELS CIOPPINO

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

18

COLOSSAL SHRIMP COCKTAIL

Shrimp, Citrus Cocktail Sauce, Velouté Beurre

19

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

11

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

14

PARC CLASSIC CHOPPED

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

14

KALE AND ARUGULA CAESAR

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

15

Add Chicken 7 • Scottish Organic Salmon 12 • Shrimp 12

SANDWICHES

All Sandwiches Served With French Fries

GRILLED CHICKEN CLUB WRAP

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

16

KEY WEST SHRIMP TACOS

Street style corn Tortilla, Spicy Aioli, Slaw

17

CLASSIC PARC BURGER

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

18

SALMON BURGER

Housemade Salmon Burger, Tomato, Baby Arugula, Avocado Crema, 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

WOOD GRILLED 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

24

SHORT RIB TOSTADA

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

19

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 BEAN CASSOULET

Rich and Creamy Classic French Braised Beans and Peas

11

ROASTED BRUSSEL SPROUTS

Olive Oil, Honey, Sumac, Brioche Bread Crumbs

12

WILD MUSHROOMS

White Wine, Herb and Aromatics, Demi Glaze, Brioche Toast

12

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. July 15, 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

