



## FIRST COURSES

### CHARRED BURRATA

Charred Cipollini Chutney,  
Lemon, Chile, Michigan Honey,  
Rustic Grilled Toast,  
Flambéed Tableside  
16

### AHI TUNA TARTARE

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

### CHILE HONEY CHICKEN WINGS

Wood Chargrilled, Dry Rubbed,  
Sweet & Spicy Honey Glaze,  
Sesame Rosemary Gremolata,  
Yogurt Ranch  
16

### COLOSSAL SHRIMP COCKTAIL

Shrimp, Citrus Cocktail Sauce,  
Velouté Beurre  
19

### CHARCUTERIE BOARD

Chefs Selection of  
Artisanal Cheeses and Aged  
Cured Meats, Cranberry  
Walnut Toast  
& Accompaniments  
26

### SLICED WAYGU CARPACCIO

Seared Prime N.Y.,  
Cured Egg Yolk, Pickled Shallots,  
Roasted Grapes, Tarragon Aioli,  
Shaved Parmesan  
19

### MUSSELS CIOPPINO

1lb PEI, Harissa Spice,  
Crushed Tomato, Shaved Garlic,  
Red Bell Pepper, Spanish Onion,  
Grilled Baguette  
19

### ROASTED OYSTERS

Broiled with  
Whipped Chili Butter,  
Roast Garlic Bread Crumb,  
Italian Parsley, Charred Lemon  
21

## SOUP & SALADS

### CRAB BISQUE

Meru King Crab, Michigan Butter Cream, Classic Court Bouillon. Chive Essence  
11

*Add Chicken 7 • Scottish Organic Salmon 12 • Shrimp 12*

### CHARRED BABY ROMAINE

Dried Michigan Tart Cherries,  
Spiced Pecan, Winter Squash  
Puree, Honey Goat Cheese,  
Cranberry Vinaigrette  
14

### ORCHARD MARKET SALAD

Artisan Lettuce Mix, Candied  
Plum, Poached Anjou Pear,  
Candied Walnuts, White Stilton  
Cheese, Champagne Vinaigrette  
15

### KALE AND ARUGULA CAESAR

Baby Kale, Wild Arugula, Black  
Pepper Caesar Dressing, Shaved  
Radish, Fennel, Parmesan  
Reggiano, Garlic Bread Crumbs  
14

### PARC CLASSIC CHOPPED

Romaine, Red Cabbage,  
Chickpeas, Conserved Tomatoes,  
Pickled Cauliflower, Red Peppers,  
Breadcrumbs, Almonds,  
Mustard Vinaigrette  
14



## FISH

### BRANZINO ALLA PIASTRA

Roasted Garlic, Crispy Baby Greens,  
Braised Escarole, Chili Butter  
36

### WOOD GRILLED ORGANIC SCOTTISH SALMON

Heirloom Bean Cassoulet,  
Braised Leeks, Charred Lemon,  
Tomato Butter  
37

### SEARED SCALLOPS

Cauliflower Puree, Sweet Potato  
Latke, Charred Guajillo Cipollini  
Chutney  
39

## PASTA

### FILET TIP PAPPARDELLE

Grilled Tenderloin Tips, Wild Mushroom Bordelaise,  
Spinach, Aged Provolone, Pappardelle  
38

### OXTAIL RAGU

Red Wine Braised, Sofrito, San Marzano Tomato, Fresh  
Strozzapreti Pasta, Creme Fraiche, Crispy Leeks  
37

### VEGAN SAUSAGE ORECCHIETTE

Roasted Winter Squash Puree, Aleppo Chile, House  
Made Vegan Sausage, Crispy Sage, Roasted Chestnuts  
29

## WOOD GRILLED MEATS

### WOOD FIRE GRILLED

### RESERVE STEAKS & CHOPS

DRY-AGED AND HAND-SELECTED FOR PARC.

Wood Grilled & Served Tableside with Bone Marrow Jus  
and selection of Roasted Vegetables and Potatoes. Selections will vary based on availability.  
MP

### HERB CRUSTED PRIME LAMB CHOP

Saffron Rice, Za'atar Roasted Zucchini, Pine Nuts, Pomegranate, Pomegranate Glaze  
MP

### PRIME FILET MIGNON

USDA PRIME BEEF HAND SELECTED FOR PARC.  
CREEKSTONE BEEF AVAILABLE UPON REQUEST

8oz., Marsala Veal Jus, Wild Mushrooms, Charred Cipollini, Pepper Ragout  
MP

## ENTRÉES

### PRIME NEW YORK STEAK & BOLOGNESE

Wood Grilled 6 oz New York Strip, with Rigatoni Bolognese, Ricotta & Parmigiano  
44

### BRAISED WAGYU SHORTRIB

Fork tender slow braised wagyu short rib, Robuchon style whipped potatoes, seasonal veg, veal jus.  
45

### CIDER-BRINED OTTO'S CHICKEN

Seared and Roasted Airline Breast, Roast Seasonal Vegetables, Smashed Redskin Potatoes, Classic Hunter Sauce  
34

## ACCOMPANIMENTS

### ROASTED BRUSSEL SPROUTS

Olive Oil, Lemon, Honey, Sumac,  
Brioche Bread Crumbs  
12

### TRUFFLE FRIES

Pommes Frites, Sea Salt, Truffle Oil,  
Herb Aioli and Ketchup  
13

### WILD MUSHROOMS

White Wine, Herb and Aromatics,  
Demi Glace, Brioche Toast  
11

### RED SKIN SMASH

Roasted Red Skins, Garlic and Rosemary,  
Cream Reduction  
12

### HEIRLOOM BEANS CASSOULET

Rich and Creamy Classic French Braised  
Beans and Peas  
13