



FIRST COURSES

CHARRED BURRATA

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

COLOSSAL SHRIMP COCKTAIL

Served with Citrus Cocktail Sauce
19

SLICED WAYGU CARPACCIO

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

AHI TUNA TARTARE

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

CHARCUTERIE BOARD

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

MUSSELS CIOPPINO

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

CHILE HONEY CHICKEN WINGS

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

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
12

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, 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
15

FISH

BRANZINO ALLA PIASTRA

Roasted Garlic, Crispy Baby Greens,
Braised Escarole, Chili Romesco
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
46

PASTA

FILET TIP PAPPARDELLE

Grilled Tenderloin Tips, Wild Mushroom Bordelaise,
Spinach, Aged Provolone, Pappardelle
44

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,
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
46

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,
Parmesean, Herb Aioli and Ketchup
13

RED SKIN SMASH

Roasted Red Skins, Garlic and Rosemary,
Cream Reduction
12

HEIRLOOM BEANS CASSOULET

Rich and Creamy
Classic French Braised Beans
13