



## TO START WITH

### DAY BOAT SCALLOPS

Cauliflower Purée, Roasted Romanesco, Crispy Shallots,  
Raisins, Brown Butter Emulsion  
28

### CHARRED BURRATA (V)

Michigan Apple, Fig Compote, Pumpkin Seed Granola, Lemon Zest,  
Grilled Multigrain Bread  
24

### OYSTERS ON THE HALF-SHELL (GF)

Season's Best Oysters, Ginger Ponzu Mignonette, Tobiko Caviar  
26

### BEEF TIPS & POLENTA (GF)

Grilled DemKota Filet Tips, Roasted Pepper, Fennel Ragout, Confit Garlic,  
Creamy Polenta, Goat Cheese Fonduta  
25

### PARC TRUFFLE FRIES (GF, V)

Sea Salt, Truffle Oil, Parmigiano, Zip Aioli  
18

## SOUP + SALADS

### LOBSTER BISQUE

Creamy Lobster Bisque, Paprika Cream, Butter Poached Lobster, Chives  
18

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*Add Chicken 8 • Faroe Island Salmon 13 • Shrimp 12 • Filet Tips 13*

### KALE & ARUGULA CAESAR

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

18

### APPLE & FENNEL SALAD (V)

Michigan Apples, Shaved Fennel,  
Seasonal Baby Greens, Focaccia  
Crouton, Crumbled Farmer's  
Cheese, Toasted Pecans,  
Apple Cider Vinaigrette

17

### PARC CHOPPED (VG)

Romaine, Red Cabbage, Chickpeas,  
Roasted Tomato, Pickled Cauliflower,  
Roasted Red Peppers, Garlic  
Breadcrumbs, Marcona Almonds,  
Mustard Vinaigrette

18

## PASTA

### MUSHROOM RAVIOLI

Stoney Creek Wild Mushrooms,  
Marsala Crema, Chive,  
Pumpkin Seed Gremolata

38

### SHRIMP & BAY SCALLOP SCAMPI

Squid Ink Linguini, Garlic Cascabel  
Chili Scampi Sauce, Garlic  
Breadcrumb, Lemon Zest

41

### SPICY RIGATONI PALOMINO

Pink Bolognese, San Marzano  
Tomatoes, Crunchy Garlic Bread,  
Parmigiano

38

### LOBSTER MAC & CHEESE

Whole Roasted Maine Lobster Tail, Gruyere and Fontina, Truffle Cream Sauce

64

## ENTRÉES

### BRAISED SHORT RIB (GF)

Burgundy Wine Braise, Smashed Yukon  
Potato Mash, Red Onion, Sumac, Parsley,  
Honey Zaatar Carrots

48

### FAROE ISLAND SALMON (GF)

Stoney Creek Wild Mushrooms, Crispy Potato Pavé,  
Tarragon Butter Sauce, Grilled Rapini

42

### WOOD GRILLED CHICKEN (GF)

Cherry Glazed, Crispy Potato & Confit Chicken  
Thigh Cake, Grilled Broccoli Rabe,  
Lemon Zest Gremolata

36

### ELK CHOPS

Wood Grilled Elk Rib Chop,  
Blackberry Gastrique, Red Wild Rice,  
Roasted Chestnut Relish

63

## WOOD FIRED STEAKS

*Parc Proudly Sources Halal Certified DemKota Beef, Grilled Over Michigan Hardwoods and Served with  
Our Signature Steak Butter and Rich Demi-Glace*

### PRIME FILET (GF)

8oz DemKota Tenderloin  
62

### COWBOY RIBEYE (GF)

24oz, 38 Day Dry-Aged, Bone-In  
MP

### TOMAHAWK RIBEYE (GF)

40oz Dry-Aged DemKota Angus, Sliced  
MP

### IMPERIAL WAGYU NEW YORK (GF)

16oz, 38 Day Dry-Aged, Bone-In  
MP

### NEW YORK SURF & TURF

12oz New York Strip, 7oz Maine Lobster Tail, Two Jumbo Prawns,  
Grilled Rapini, Olive Oil Smashed Potatoes

135

## ACCOMPANIMENTS

### CRISPY BRUSSELS SPROUTS (GF, V)

Balsamic Honey, Roasted Cashews

18

### OLIVE OIL SMASHED POTATO (GF)

Yukon Golds, Roasted Veal Jus, Chive

18

### STONEY CREEK WILD MUSHROOMS (V)

Locally Grown, Crispy Shallots, Salsa Verde

18

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