

Shareables

CHARRED BURRATA (V)

Michigan Apple + Dried Cherry Compote,
Pumpkin Seed Granola, Multigrain Bread
19

SHORT RIB ARANCINI

Crispy Rissoto Balls, Braised Short Rib +
Mozzarella, Tomato Jam, Horseradish Cream
18

SHRIMP FRA'DIAVOLO

Cast Iron Tigers Prawns, Chili Tomato Sauce,
Garlic Butter, Toasted Baguette
21

WOOD GRILLED BACON

Sweet Chili Glaze, Orange + Fennel, Mint, Red
Onion, Pickled Fresno Chilis, Poppy Seed
16

ROASTED OYSTERS

East Coast Oysters, Anisette Cream, Spinach,
Parmigiano + Gruyere, Garlic Breadcrumbs
24

LAMB MEATBALLS

Cumin + Mint, Lemon Tahini Labnah,
Harissa Tomato Sauce
18

Soup + Salads

LOBSTER BISQUE

Butter Poached Lobster, Tarragon Chive
Crème Fraiche, Toasted Baguette
17

KALE & ARUGULA CAESAR

Baby Kale + Wild Arugula, Shaved Radish + Fennel,
Parmigiano Frico, Focaccia Crouton
16

PARC CHOPPED (VG)

Romaine, Red Cabbage, Chickpeas, Roasted Tomato,
Pickled Cauliflower, Roasted Red Peppers, Garlic
Breadcrumbs, Marcona Almonds, Mustard Vinaigrette
18

LITTLE GEM WEDGE (V)

Feta + Buttermilk Dressing, Marinated Tomatoes,
Cucumbers, Crunchy Kalamata Olives, Sumac
Onions, Pine Nuts, Fresh Herbs
17

Add Chicken 9, Scottish Salmon 11, Grilled Shrimp 12, Filet Tips 12

Pasta

BRAISED LAMB SUGO

Herb Pappardelle, Roasted Garlic and Tomato,
Pistachio + Sunflower Gremolata
32

SCAMPI NERO

Little Neck Clams + Rhode Island Scallops +
Gulf Shrimp, Squid Ink Linguine, Cascabel Chili
Scampi Sauce
38

BOLOGNESE AL FORNO

Classic Beef Bolognese, Ricotta, Fresh
Mozzarella, Parmigiana, Garlic Breadcrumbs
31

MUSHROOM GNOCCHI (V)

Potato Dumplings, Stoney Creak Wild Mushrooms,
Marsala Black Pepper Crema, Grated Pecorino
29

Entrees

NEW YORK + BOLGNESE

Petite Manhattan Cut New York Strip, Rigatoni
Bolognese, Whipped Ricotta, Garlic Breadcrumbs
57

BRAISED SHORT RIB

Slow-Braised Prime Short Rib, Garlic Kale,
Mashed Yukon Potatoes, Mustard Jus,
Crispy Onions Rings
47

ROASTED SCOTTISH SALMON

Butter + Thyme Roasted, Couscous + Quinoa,
Carmelized Fennel, Romesco, Charred Lemon
36

GRILLED SWORDFISH (GF)

Chimichurri, 'Nduja Butter, Saffron Tumeric
Rice, Charred Lemon
44

GRILLED ELK CHOPS (GF)

Sesame Dukkah Crust, Roasted Root Vegetable,
Pomegranate Jus
48

WOOD GRILLED CHICKEN (GF)

Lemon Herb Potato Cake, Garlic Spinach,
Blistered Tomatoes, Lemon Caper Jus
35

Wood-Fired Steaks (GF)

We Proudly Serve Halal-Certified Steaks That Are Hand-Selected and Aged for Parc.
Grilled over Michigan Hardwood Grilled with Blistered Shishito Peppers, Crispy Yukon
Potatoes, Garlic Herb Butter, and Demi-Glace

FILET MIGNON

8 oz Center Cut
54

FLAT IRON

10 oz Prime, Sliced
44

NEW YORK STRIP

12 oz Center Cut
59

COWBOY RIBEYE

24 oz, 38 Day Dry-Aged, Bone-in,
Prime Ribeye
MP

KANSAS CITY STRIP

16 oz, 38 Day Dry-Aged, Bone-In,
Imperial American Wagyu
MP

STEAKS can SURF

Lobster Tail | 26 • Roasted Scallops | 11 each

Sides

CRISPY BRUSSELS SPROUTS (V)

Wood Fire Charred, Flash Fried Crispy,
Lemon Chili Honey, Sunflower Seeds
15

TRUFFLE FRIES (V)

Truffle Oil, Parmigiana, Zip Aioli and
Ketchup
15

ASPARAGUS A LA PLANCHA (V)

Cascabel Pepper Remoulade,
Garlic Breadcrumbs
15

YUKON MASHED POTATOES

Short Rib Guajillo Gravy, Chives
14