



PARK AVENUE GRILL BREAKFAST

## Lighter Fare

Orange Pecan Granola	\$7
house made, honey-vanilla yogurt	
Cereals	\$4
assorted varieties	
Steel Cut Oatmeal	\$7
macerated berries, turbinado sugar, raisins	
Chef's Pastry Basket	\$10
selection of house made baked goods	
Farmers Market Fruit	\$8
fresh honey, mint	
Ruby Red Grapefruit	\$8
pomegranate, mint, turbinado sugar brulée	

## Traditional Favorites

Blueberry Buttermilk Pancakes	\$10
meyer lemon curd	
Skirvin Omelet	\$12
roasted tomato, avocado, jack cheese, sugar cured bacon	
Crispy Huevos Rancheros	\$12
corn tortilla, chorizo, chili verde, crushed avocado	
Egg White Frittata	\$14
marinated tomato, basil, mozzarella, balsamic syrup	
Country Benedict	\$13
buttermilk biscuits, fresh sausage patty, poached eggs, country gravy	
Pain Perdu	\$10
french toast style english muffin, orange marmalade, cream cheese	
Classic Breakfast	\$12
eggs your way, crispy potatoes, bacon or sausage	
Park Avenue Grill Omelet	\$13
asparagus, broccoli, onion, peppers, mushrooms, boursin cheese	

## Additions

Skirvin Potatoes	\$4	Bagel & Cream Cheese	\$5
Pork Sausage Patty	\$4	Grilled Ham	\$4
Applewood Smoked Bacon	\$4	Honey Vanilla Yogurt	\$4
Turkey Sausage	\$4	Sliced Tomato	\$4
Silver Dollar Short Stack	\$5		

## Specialty Beverages

Cappuccino	\$5	Mimosa	\$7
Espresso	\$4	Fresh Ground Coffee	\$3
Bottled Mineral Water	\$7	Fresh Juices	\$6
Bloody Mary	\$7		





100 YEARS OF SERVICE



PARK AVENUE GRILL LUNCH



## Lighter Fare

- Roasted Onion & Roquefort Bisque \$7  
purple pee wee potato, peaches, smoked bacon, roquefort
- Little Gem Caesar \$10  
grilled cheese, white anchovy, parmesan, creamy caesar dressing
- "BLT" Salad \$11  
baby lettuce, roma tomato, sugar-braised bacon, jalapeño ranch
- Sour Orange Cilantro Chicken Salad \$12  
brown rice, romaine, orange, avocado  
hearts of palm, plantain chips, apple cider vinaigrette
- Burrata Salad \$10  
spinach, frisee, pistachio, beet pesto, strawberry vinaigrette

## Between the Bread

- Chicken Ciabatta Panini \$12  
burrata, basil pesto, oven roasted roma, balsamic, fries
- Skirvin 10oz Burger \$14  
house ground angus beef, mango relish, pickled jalapeño  
whole mustard aioli, crispy slaw, potato bun, fries
- Three Cheese Grilled \$12  
provolone, fontina, boursin, tomato, asiago bread, truffle fries
- House Roasted Turkey Focaccia \$12  
roasted pepper, grilled zucchini, prosciutto, burrata, arugula

## Larger Plates

- Crispy Fish Tacos \$12  
avocado, tomato, cabbage, sriracha aioli
- Chicken & Fries \$14  
mushroom madeira jus
- "Fish & Chips" \$16  
tempura cod, sweet potato, taro, balsamic, grilled lemon
- Steak Frites \$18  
flat iron, truffle fries, demi



100 YEARS OF SERVICE



# park avenue



## first tastes

### “blt” salad

sugar cured bacon | baby lettuce | vine ripe tomato  
jalapeño ranch

-11-

### roasted beets

local goat cheese | grilled lemon | pecans | sherry vinaigrette

-12-

### heirloom apple salad

fennel | manchego | celery | radish | hazelnuts  
riesling vinaigrette

-10-

### asian pear & arugula

point reyes blue | candied walnuts | dijon vinaigrette

-13-

### little gem caesar

grilled cheese | parmesan | white anchovy

-10-

### roasted onion & roquefort bisque

purple pee wee | bacon | roquefort | peaches

-7-

### manchego stuffed medjool dates

smoked bacon | pistachios | balsamic

-10-

### citrus braised pork belly

sweet & sour lentils | apple | celeriac | truffle

-12-

### grilled asparagus & green bean salad

watercress | pancetta | roasted red pepper | farm egg  
black olive vinaigrette

-12-

### lump crab cake

jumbo lump crab | tomato-ginger jam | lobster lemongrass nage

-14-

# larger plates

loch duart salmon  
sweet potato pavé | brussels | turnips | blis maple  
-25-

seared sea bass  
three bean ragout | sunchoke cream | apple-bacon mirepoix  
-30-

pinot braised short ribs  
celery root puree | modern brunoise  
-25-

triple seared tenderloin  
crushed truffle potatoes | caramelized cippolinis  
-32-

chicken & dumplings  
herb-lemon marinated chicken | ricotta dumplings  
country vegetables | creamy chicken jus  
-25-

grilled natural ribeye  
truffle parmesan fries | brandy peppercorn  
-32-

herb gnocchi  
spring vegetables | tomato confit | parmesan  
snap pea coulis  
-22-

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## simply put

some of our ingredients possess such a high level of integrity that they are best simply dressed... only with the highest level of execution, this allows the ingredients to speak for themselves, so enjoy them with some of our side dishes that complement

loch duart salmon -22-

seared sea bass -26-

all natural filet -28-

natural ribeye -30-

## along side

( all sides -5- )

brussels  
toasted garlic & lemon

creamed summer corn  
bacon-jalapeño

grilled asparagus

crushed truffle potatoes  
white truffle oil, roasted garlic

torchio mac & cheese  
butter crumbs, country ham, scallions

executive chef | christopher pope