

PARKWAY GRILLE

Happy Hour 4-5pm
Dinner 4-8:30pm

Starters & Shareables

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|---|---------------------|
| Mexican Street Corn | 9 |
| Grilled Corn Rubbed with Lime Mayo, Cayenne Pepper, Queso Fresco | |
| Baked Goat Cheese | 11 |
| Peach Jam, Balsamic, Rosemary, Almonds, Grilled Como | |
| Samosas | 12 |
| Pastry Stuffed with Spiced Potato, Served with Cilantro and Mint Chutney | |
| Salami and Cheese | 18 |
| Chef's Selection of Salamis, Artisan Cheeses, Grilled Bread, Mustards, Marinated Olives | |
| Siri Farm Greens gf* | 10 |
| Tomatoes, Carrots, Radish, Herb Vinaigrette | |
| Marinated Heirloom Tomato Salad | 14 |
| Buratta, Arugula, Spicy Tomato Vinaigrette, Espelette, Grilled Flat Bread | |
| Caesar Salad | |
| Traditional, Parmesan and Garlic Croutons | 12 |
| Grilled Chicken, Parmesan and Garlic Croutons | 18 |
| Dungeness Crab, Parmesan and Garlic Croutons | 21 |
| Soup of the Day | Cup 6 Bowl 8 |

Entrée's

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| Roasted Chicken Breast gf* | 28 |
| Fregola Sarda, Summer Squash, Tomatoes, Marinated Charred Peppers, Olives and Oregano | |
| Fish & Chips | 22 |
| Pacific Cod, Coleslaw, Tartar Sauce, French Fries | |
| Spaghetti | 22 |
| Shrimp, Smoked Bacon, Summer Tomatoes, Rosemary and Balsamic | |
| Grilled 12oz New York Steak ** gf* | 38 |
| Prepared with Roasted Garlic Potatoes, Seasonal Vegetables, Herb Butter and Madeira | |
| Chef's Daily Fish Special | M/P |
| Seasonally Inspired | |
| Parkway Burger ** | 15 |
| Smoked Cheddar, Roasted Red Onion, Arugula, Tomatoes, Whole Grain Mustard Sauce | |
| Add: Chili Glaze Pork Belly 2.00 Add: Fried Egg 1.00 | |

gf* Gluten Free

** Consuming Raw or Undercooked Meats, Poultry, Seafood, Shell-fish or Eggs May Increase Your Risk of Foodborne Illness