



PARK GRILL

Starters

| | | | |
|--|---|--|----|
| bruschetta basil, garlic, parmesan | 7 | crispy calamari togarashi tartar | 10 |
| grilled artichoke garlic butter, herb aioli | 8 | ahi poke cucumber, onion, soy | 11 |
| chicken al pastor quesadilla corn and flour tortilla, pulled chicken, oaxaca cheese, roasted tomato salsa, sour cream | 9 | new zealand lamb chops serrano, mint | 12 |
| | | wood fired shrimp thai chili, avocado, spicy aioli | 12 |
| | | blue crab cake asparagus, dill remoulade | 13 |

Soups & Salads

| | |
|--|----|
| soup du jour chef's daily creation | 6 |
| roasted chicken tortilla soup avocado, pico de gallo | 8 |
| california greens petite greens, romaine, grape tomatoes, toasted pine nuts, parmesan cheese, champagne vinaigrette | 8 |
| wedge iceberg lettuce, bacon, blue cheese, red onions, tomato | 9 |
| caesar salad chopped romaine lettuce, white anchovy, fresh parmesan, traditional dressing, garlic crouton | 8 |
| mediterranean salad cucumbers, sweet peppers, feta, basil vinaigrette | 8 |
| avocado and tomato heirloom tomato, petite greens, cumin dressing | 9 |
| apple, endive and feta salad red delicious, belgian endive, feta, lemon thyme vinaigrette | 9 |
| asian chicken salad chicken breast, romaine, cabbage, carrots, peanut sesame vinaigrette | 15 |
| traditional cobb salad grilled chicken, smoked bacon, egg, avocado, blue cheese, tomato, lemon-dijon dressing | 17 |

Sandwiches

| | |
|--|----|
| english-style club shaved turkey, smoked bacon, fried egg, dijon spread | 15 |
| chicken avocado spinach, spiced apple chutney, multigrain bread | 14 |
| angus burger 8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes. french fries and mustard herb dip | 15 |

Wine

| | |
|---|----|
| white | |
| riesling clean slate mosel, germany | 8 |
| pinot grigio canvas veneto, italy | 9 |
| pinot grigio pighin friuli-venezia giulia, italy | 11 |
| sauvignon blanc silver birch marlborough, new zealand | 9 |
| sauvignon blanc kim crawford marlborough, new zealand | 11 |
| chardonnay canvas california | 8 |
| chardonnay cambria santa maria valley | 11 |
| chardonnay mer soleil "silver" santa lucia highlands | 13 |
| chardonnay sonoma-cutrer sonoma coast | 15 |
| red | |
| pinot noir de loach california | 10 |
| pinot noir macmurray ranch sonoma coast | 12 |
| pinot noir la crema monterey | 14 |
| merlot canvas california | 8 |
| merlot napa cellars napa valley | 11 |
| shiraz razors edge mclaren vale, south australia | 9 |
| syrah andrew murray central coast | 11 |
| malbec arido mendoza, argentina | 9 |
| cabernet canvas california | 8 |
| cabernet rodney strong sonoma county | 10 |
| cabernet alexander valley alexander valley | 12 |
| cabernet pelton house knights valley | 15 |
| cabernet freemark abbey napa valley | 18 |
| chianti nipozzano tuscan, italy | 15 |

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Parties of 8 and more subject to 18% gratuity.



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Specialties

- chicken scaloppine 24
broccoli risotto, snap peas, caper butter sauce
- pecan crusted salmon 27
butternut squash risotto, asparagus, beurre blanc
- seared hawaiian ahi 29
wasabi mashed potatoes, ponzu butter sauce
- braised short rib 25
roasted potato, carrots, parsnips, rutabaga
- pink peppercorn crusted halibut 27
roasted corn polenta, tomato pesto
- grilled day boat scallops 29
morel risotto, haricot verts, red pepper coulis
- chilean seabass 32
sesame-sake marinated, pineapple-ginger risotto, haricot verts, yuzu pan sauce

Pasta & Pizza

- market place pasta 22
- pick a pasta**
mushroom ravioli / rigatoni / linguine
- pick a sauce**
bolognese / marinara / alfredo
- add a topping** 25
italian meatball / chicken / shrimp
- your pizza** 14
hand made pizza dough with your choice of toppings:
mozzarella, gruyère, ham, pepperoni, sausage, peppers, onions, mushroom, black olives
- our pizza** 16
white sauce, gruyère cheese, caramelized onions, sautéed mushrooms

Dessert

- dessert bridge 9
weekly sampling of our chef's sweet creations
- vanilla crème brûlée 8
cream, vanilla bean, bourbon pecan cookies
- flourless chocolate almond cake 8
bittersweet chocolate, ganache, raspberries
- goat cheese cheesecake 8
oreo crust, goat cheese, lemon zest
- chocolate chunk croissant pudding 8
croissants, cinnamon, vanilla, belgian chocolate

Wine & Dine

california greens, risotto entrée of the day & a glass of house wine 35

6ix Chop House

due to the high quality and limited market availability, your food server will guide you through the chop house menu

- roasted half "harrison" chicken 26
- 10 oz boneless center cut pork chop 29
- 8 oz prime USDA flat iron steak 26
- 8 oz center cut filet mignon 37
- 10 oz choice new york strip 33
- 12 oz prime USDA rib eye 42

to complement your meal, we have hand selected the freshest seasonal local produce and favorite side dishes

please choose one side item per entrée

blue lake green beans
sautéed, almond dust

sautéed mushrooms
shitake, shimeji, maitake

creamed or sautéed spinach
fresh spinach, garlic

jumbo asparagus
hollandaise

coconut bacon rice
basmati, apple wood smoked bacon

red creamer potatoes
roasted, garlic

jasmine rice
steamed

garlic mashed potatoes
yukon gold, roasted garlic, sea salt

snap peas
olive oil

risotto
arborio, shallots, parmesan

\$36ix Fix

(soup du jour or california greens with an entrée below and choice of dessert)

- chicken scaloppine
broccoli risotto, snap peas, caper-butter sauce
- pecan crusted salmon
butternut squash risotto, asparagus, beurre blanc
- braised short rib
roasted potato, carrots, parsnips, rutabaga

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