



PARK GRILL

# Starters

<b>bruschetta</b> tomato, basil, garlic, parmesan	8	<b>seared ahi</b> wasabi, soy	12
<b>grilled artichoke</b> garlic butter, herb aioli	8	<b>wood fired shrimp</b> thai chili marinade, avocado, spicy aioli	12
<b>chicken al pastor quesadilla</b> corn and flour tortilla, pulled chicken, oaxaca cheese, roasted tomato salsa, sour cream	9	<b>blue crab cake</b> asparagus, dill remoulade	13
<b>crispy calamari</b> spicy aioli, marinara	9	<b>seafood ceviche</b> shrimp, scallops, serano chile, citrus, lavosh	14
<b>new zealand lamb chops</b> pomegranate chili sauce	9	<b>sashimi duo*</b> ahi, pacific yellowtail, ponzu, wasabi, soy	15

# Soups & Salads

<b>soup du jour</b> chef's daily creation	6
<b>roasted chicken tortilla soup</b> avocado, pico de gallo	8
<b>california greens</b> petite greens, romaine, grape tomatoes, toasted pine nuts, parmesan cheese, champagne vinaigrette	6
<b>wedge</b> iceberg lettuce, bacon, blue cheese, red onions, tomato	8
<b>mediterranean salad</b> cucumbers, sweet peppers, feta, basil vinaigrette	8
<b>avocado and tomato</b> heirloom tomato, petite greens, cumin dressing	9
<b>chopped caesar</b> chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy, garlic crouton	9
<b>asian chicken salad</b> chicken breast, romaine, cabbage, carrots, peanut sesame vinaigrette	14
<b>grilled chicken caesar salad</b> traditional dressing, parmesan crisp	14
<b>southwest chicken salad</b> california greens, roasted corn, avocado, cotija cheese	15
<b>traditional cobb salad</b> grilled chicken, smoked bacon, egg, avocado, blue cheese, tomato, lemon-dijon dressing	15
<b>salmon salad</b> petite greens, roasted corn, cumin vinaigrette, pepper coulis	15
<b>steak salad</b> fresh sausalito mozzarella, california greens	16

# Wine

## white

<b>segura vuidas cava</b> spain	9
<b>clean slate riesling</b> germany	8
<b>ca'donini pinot grigio</b> italy	8
<b>pighin pinot grigio</b> italy	12
<b>silver birch sauvignon blanc</b> new zealand	8
<b>benziger sauvignon blanc</b> california	9
<b>canvas chardonnay</b> california	8
<b>flora springs chardonnay</b> napa	10
<b>gainey chardonnay</b> monterey	11
<b>franciscan chardonnay</b> napa	12
<b>sonoma-cutrer chardonnay</b> sonoma	15
<b>silver chardonnay</b> santa lucia highlands	18

## red

<b>coastal vines pinot noir</b> california	8
<b>de loach pinot noir</b> california	10
<b>canvas merlot</b> california	8
<b>napa cellars merlot</b> napa	10
<b>canvas cabernet</b> california	8
<b>rodney strong cabernet</b> sonoma	12
<b>rosenblum zinfandel</b> california	8
<b>razor's edge shiraz</b> australia	8
<b>penfolds bin 28 shiraz</b> australia	10
<b>nipozzano chianti</b> tuscan	14
<b>orin swift prisoner</b> napa	18



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# Sandwiches

## english-style club

shaved turkey, smoked bacon, fried egg, dijon spread

## chicken avocado

spinach, spiced apple chutney, multigrain bread

## angus burger

8 oz. grilled burger, crisp lettuce, sliced tomato, red onion, French fries and mustard herb dip

## wagyu kobe beef burger

8 oz. wood grilled burger, truffle tremor, red onion, arugula, tomato, fries

# Seafood

## pomegranate pacific salmon

jasmine rice, papaya relish

## 7 oz. ahi tuna

fresh steak seasoned and seared rare, your style

served on a bed of local greens with balsamic vinaigrette

served on a rustic bread with wasabi mayonnaise and seasoned fries

sashimi style, soy, wasabi

## seared halibut

green apple beurre blanc, coconut bacon rice

## baja sea scallops

mushroom risotto, asparagus, raspberry vinaigrette

## california seabass

okinawa mash, pineapple, avocado, toasted macadamia

# Meat & Poultry

## petaluma chicken breast

mushrooms, madeira sauce, broccolini risotto

## 8 oz. prime flat iron steak

mushroom trio, dijon-dill remoulade, pomme frites

## stuffed pork chop

roasted apple, walnuts, pan sauce, caramelized onion mash

## 10 oz. new york steak

haricot vert, port wine reduction, roasted fingerlings

## 10 oz. bone-in filet mignon

asparagus, demi, caramelized onion mash

# Pasta & Pizza

13

## market place pasta

21

14

## pick a pasta

tortellini / penne / linguine / mafaldine

15

## pick a sauce

bolognese / tomato garlic / alfredo / pesto

18

## pick a topping

italian meatball / chicken / shrimp / veggies

## your pizza

14

rustic flat bread pizza dough with your choice of toppings: mozzarella, feta, ham, pepperoni, sausage, peppers, onions, mushroom, black olives

21

# 6ix Fix

\$31

(choice of starter and entrée)

26

## soup du jour

chef's creation

## california greens

petite greens, romaine, grape tomatoes, toasted pine nuts, parmesan cheese, champagne vinaigrette

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26

## 8 oz. prime flat iron steak

mushroom, dijon-dill remoulade, pomme frites

26

## baja sea scallops

mushroom risotto, asparagus, raspberry vinaigrette

27

## petaluma chicken breast

broccolini risotto, mushrooms, madeira sauce

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## wild berry tart

# Sides

21

## baby vegetables

sautéed garlic, shallots

6

22

## sautéed mushrooms

shiitake, shimeji, maitake

6

26

## jumbo asparagus

herb oil, balsamic drizzle

6

29

## haricot vert

fleur de sel

6

37

## coconut bacon rice

basmati, apple wood smoked bacon

6

## brussels sprouts

whole grain mustard veloute

6

Please notify your server if you have any food allergies or require special food preparation.

We will be happy to accommodate your needs.

\* 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.