



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

segura vuidas <b>cava</b> spain	9
clean slate <b>riesling</b> germany	8
ca'donini <b>pinot grigio</b> italy	8
pighin <b>pinot grigio</b> italy	12
silver birch <b>sauvignon blanc</b> new zealand	8
benziger <b>sauvignon blanc</b> california	9
canvas <b>chardonnay</b> california	8
flora springs <b>chardonnay</b> napa	10
gainey <b>chardonnay</b> monterey	11
franciscan <b>chardonnay</b> napa	12
sonoma-cutrer <b>chardonnay</b> sonoma	15
silver <b>chardonnay</b> santa lucia highlands	18
<b>red</b>	
coastal vines <b>pinot noir</b> california	8
de loach <b>pinot noir</b> california	10
canvas <b>merlot</b> california	8
napa cellars <b>merlot</b> napa	10
canvas <b>cabernet</b> california	8
rodney strong <b>cabernet</b> sonoma	12
rosenblum <b>zinfandel</b> california	8
razor's edge <b>shiraz</b> australia	8
penfolds <b>bin 28 shiraz</b> australia	10
nipozzano <b>chianti</b> tuscany	14
orin swift <b>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



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



**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.