



PARC BISTRO

BRUNCH SELECTIONS

SOUP DU JOUR – priced accordingly

MIXED GREEN SALAD
with roma tomatoes, cucumbers, soy nuts and
red grape vinaigrette. 7½
~Add seared goat cheese medallions. 9½

CAESAR SALAD
with herbed croutons and aged provolone cheese. 8
(anchovies optional) ~Add grilled chicken. 9½

JUMBO SHRIMP COCKTAIL
Vodka and wasabi infused cocktail sauce. 13¾

SEASONAL SALAD
Radicchio, endive, watercress and frisée with gorgonzola
croutons, sliced apples, pears, glazed walnuts, and port wine
vinaigrette. 11¾

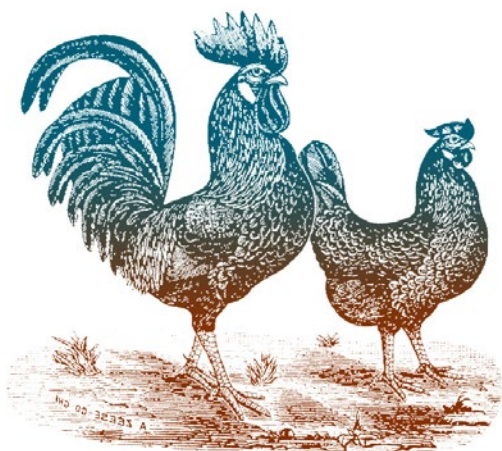
CHEESE AND CRACKERS
Grilled flat bread, red wine syrup, gruyere, purple haze goat
cheese and bosc pear. 9½

CHEF'S OMELETTE OF THE DAY
Served with lyonnaise potatoes and toasted raisin bread.
(priced accordingly)

LOBSTER EGG'S BENEDICT
Two poached eggs over grilled peasant bread with lobster
meat, hollandaise sauce and lyonnaise potatoes. 14

SAFFRON RIGATONI
Smoked salmon, shrimp, grape tomatoes and spinach in rich
saffron cream. 12½

BANANA'S FOSTER BELGIAN WAFFLE
Glazed bananas, fresh berries, toasted coconut crème anglaise
and chantilly cream. 11



SOUP AND SANDWICH

Monterey Jack, fontina and boursin grilled cheese on brioche with
spicy tomato soup. 11

STEAK AND EGGS

Braised beef short rib, red onion confiture, cheesy baked
eggs au gratin and lyonnaise potatoes. 11¾

GRILLED SALMON B.L.T.

On marble rye with red chile mayonnaise, spinach,
beefsteak tomato and applewood bacon served with
curly fries. 12

PIZZA SELECTIONS

CLASSIC MARGHERITA
Tomatoes, mozzarella cheese and fresh basil. 9¾

BACON CHEESEBURGER
Sautéed ground prime rib, steak sauce with Grafton
smoked cheddar cheese. 11¾

PEPPERONI AND CARAMELIZED ONION
with tomato and fontina cheese. 10¾

BIANCA
Thin sliced zucchini, crimini mushrooms, roasted peppers,
tarragon and Sonoma dry jack cheese. 11

BUFFALO CHICKEN
Tangy buffalo sauce with grilled chicken, Longhorn
Colby, celery and finished with creamy blue cheese
dressing. 11

BRUSCHETTA
Smoky Tuscan bean mash, sweet Italian sausage and wilted
spinach drizzled with Ardoino Fructus unfiltered olive oil. 10

SIDE DISHES

APPLEWOOD SMOKED BACON 5

LYONNAISE POTATOES 4

No Substitutions, Side Dishes are Available.
20% Gratuity will be added to Parties of 6 or More.

EXECUTIVE CHEF: William A. Tschoepe