



PARC BISTRO

SMALL PLATES

PARC CASSOULET 15

Smoked duck breast, haricot Tarbais beans, andouille sausage, bacon, mirepoix, red wine and toasted bread crumbs

JUMBO SHRIMP COCKTAIL 16

with vodka and wasabi infused cocktail sauce

MUSSELS CARBONARA 15

Traditional egg custard, pancetta ham, English peas, truffle, white wine, Grana Padano

FRIED BRIE CHEESE 13½

Panko, jalapeño-tomato jam, crisp soppressata, crostini

AHI TUNA POKE 15½

Diced tuna dressed with soy, Maui onions, crisp seaweed, toasted sesame seeds, macadamia nuts and sesame oil

GRILLED OCTOPUS BOWL 15

Charred Spanish octopus, stewed white beans, preserved lemon, watermelon radish, Fresno chiles, shaved fennel, basil, Meyer lemon, and white balsamic

SMOKED IBERICO PORK

ST. LOUIS STYLE RIBS 14¾

Mustard barbecue, pickled watermelon rind, griddled corn bread

PARC CRUDO 16

Pickled red onion, jalapeño, melon, radish, citrus, extra virgin olive oil, avocado mousse

FILET MIGNON SLIDERS 16½

Toasted sesame potato roll, quick pickles, bacon marmalade, Lea & Perrins aioli, Emmentaler cheese

CRAB LOUIE 16

Colossal lump crab, traditional Louie dressing, pickled cucumbers, crab roe, shredded hard boiled egg, saltine crackers

SOUPS & SALADS

SOUP DU JOUR 8½

CLASSIC ÉTOUFFÉE 12

The trinity, Cajun roux, andouille sausage, blackened shrimp, crawfish, creole shrimp barbecue, dirty rice

LITTLE GEM LETTUCE 9

Ruby red grapefruit vinaigrette, glazed walnuts, shaved summer squash, red onion, puffed quinoa

Add goat cheese 11

CAESAR SALAD 9½

Romaine leaves, baby kale, shaved Brussels sprouts, Caesar dressing, aged provolone, pecorino, toasted Pullman croutons

Add imported white anchovies 10½

THE CAPRESE 13

Heirloom tomatoes, marinated burrata cheese, leafy green pistou, red onion, roasted garbanzo beans, grilled Italian toast

COMPRESSED WATERMELON SALAD 12½

Greek feta cheese, mâche greens, pickled red onion, tequila-lime-jalapeño dressing

GRILLED ARTISAN ROMAINE 11

House made ranch, crumbled smoked goat cheese, smoked bacon, salty pecans





PARC BISTRO

LARGE PLATES

GRILLED TOMAHAWK VEAL CHOP 40
Triple cooked frites, truffled mayonnaise

SAUTÉED CHILEAN SEA BASS 33½
Whipped Okinawa sweet potatoes,
braised Belgian endive, and Cointreau
pan sauce

PAN SEARED ORGANIC AIRLINE
CHICKEN BREAST 24½
Sautéed spinach spaetzle, oven roasted glazed
carrots, lemon-thyme pan sauce

SEARED RARE AHI TUNA 27
Chilled farro grains, shaved vegetable slaw,
wasabi vinaigrette, dried blueberries,
five spiced cashews

SEARED WAGYU FLAT IRON 30
Roasted vegetables, Israeli couscous,
chimichurri sauce, crispy potatoes

EAST COAST HALIBUT 28
Parisienne gnocchi, summer vegetables,
brown butter, white balsamic, fresh herbs,
and salsa cruda

GRILLED PRIME RESERVE PORK
DELMONICO 25¾
Savory bread pudding, charred broccolini,
Tennessee whiskey pan sauce

SAUTÉED SCALLOPS 29
Golden quinoa, grilled corn, chanterelles,
port wine soaked cherries, toasted pine nuts,
Mediterranean bell pepper relish,
vincotto

BLACKENED LINE CAUGHT
SWORDFISH 26½
Creamy cauliflower “grits,” spicy shrimp
remoulade, sautéed greens

SURF & TURF 30
Slow smoked beef short rib, lobster
mashed Yukons, tiny vegetables, lobster
coral butter, and red wine jus

ARTISAN WOOD-FIRED PIZZA SELECTIONS

TUSCAN ARUGULA 14½
Fresh mozzarella, spicy tomato sauce,
black olives, crisp prosciutto and aged
provolone cheese

CRAB SCAMPI 14½
Lump crab, provolone cheese,
pecorino Romano, sundried bell peppers,
lemon, garlic-white wine sauce

SPICY MEATBALL 13½
Chimay lait cru, beer braised onions,
crushed tomatoes, fennel pollen

SHAVED BRUSSELS SPROUTS 13½
Robiola cheese, crushed tomatoes,
lardons and dark balsamic

CLASSIC MARGHERITA 12
Crushed tomatoes, mozzarella and basil
Add pepperoni 14

SIDES

POMMES FRITES 8

OKINAWA SWEET POTATOES 8

BALSAMIC GLAZED BRUSSELS SPROUTS 7

PARISIENNE GNOCCHI & VEGETABLES 8½

LOBSTER MASHED POTATOES 14

CHARRED BROCCOLINI 7

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness,
especially if you have a medical condition.*

*No Substitutions. 20% Gratuity will be added
to parties of 6 or more.*

EXECUTIVE CHEF: William A. Tschoepe

