



# 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

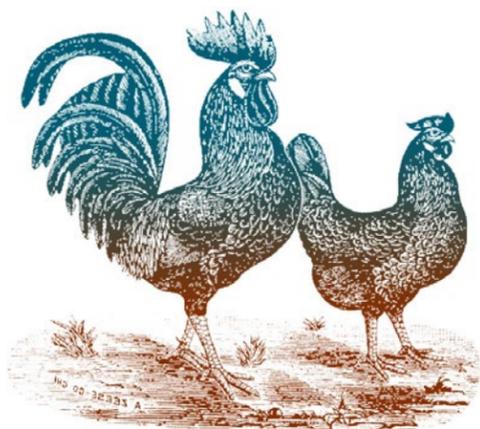
CHEESE AND CRACKERS  
Grilled flat bread, red wine syrup, gruyere, purple haze goat  
cheese and bosc pear. 9½

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