appetizers

Complimentary bread basket available upon request.

freshly harvested oysters
on the half shell*
daily selection  market price

hamachi crudo*
avocado, citrus segments, fresno pepper,
micro cilantro, basil oil 18

ahi tuna tartare*
hass avocado, fresno peppers,
fresh ginger, cilantro and pickled
shimeji vinaigrette, housemade
black rice crackers 20

day's special black bean soup
tomatillos, crème fraîche 10

tiger shrimp corndogs
thai cocktail sauce, spicy mustard 20

pan seared crab cakes
lemon remoulade, avocado salad
slow-roasted cherry tomatoes 19

brick oven house flat bread
cambozola cheese, walnuts,
sautéed pears 15

salads

bibb lettuce salad  di stefano burrata cheese, persian cucumbers,
chives, aged sherry-shallot vinaigrette 14

organic field greens  cabrales bleu cheese, red wine poached pears,
candied pecans, raspberry vinaigrette 14

roasted heirloom beet salad  little gem lettuce, gorgonzola, apples,
walnuts, lemon zest buttermilk vinaigrette 15

parkway's caesar  buttered brioche croutons, tuscan white anchovies, shaved reggiano 15

tostada salad  grilled chicken, fresh corn, black beans, guacamole, cheese, balsamic vinaigrette 25

tiki salad  grilled scottish salmon, mashed potatoes, mango, baby greens, tomatoes, lilikoi vinaigrette 25

wood fired pizza

fennel pollen salami
marinara, mozzarella,
pepperoncini 21

roasted seasonal mushrooms
balsamic garlic, caramelized onions,
herbs, marinara, taleggio 23

lobster carbonara
garlic alfredo sauce, leeks,
bacon, peas, fontina 24
### Signature Dishes

**Filet Mignon**
- Petite filet mignon
- Steaks from the Grill

**Pasta**
- Shrimp linguine
- Ragù alla bolognese

**Sandwiches**
- American Wagyu “Mishima Reserve” burger
- Seared Ahi Tuna on Homemade Bread
- Open Faced Prime Ribeye Sandwich

**Steaks from the Grill**
- Filet Mignon
- U.S.D.A. Prime Aged New York
- Petite Filet Mignon

**Sides**
- Scalloped Potatoes
- Caramelized Shishitos & Sweet Peppers
- Gratin Imperial
- Charred Broccolini
- Crispy Fingerling Potatoes

We gladly provide service for your personal wine not offered on our wine list. $30 per 750ml bottle up to three bottles and $50 for 750ml bottle thereafter.

Our menu selections include exotic herbs and vegetables harvested from our organic garden located on the premises.

General Manager - Kornelija O’Faolain | Chefs - Martin Salinas and Servando Campos

*These items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
appetizers

Complimentary bread basket available upon request.

- freshly harvested oysters on the half shell *
  daily selection market price

- tiger shrimp corndogs
  thai cocktail sauce, spicy mustard 22

- ahi tuna tartare *
  huss avocado, fresno peppers,
  fresh ginger, cilantro and pickled
  shimeji vinaigrette, housemade
  black rice crackers 23

- grilled spring lamb lollipops
  crispy goat cheese polenta
  croquettes, pine nut fig relish,
  pomegranate mint syrup 22

- parkway’s signature black bean soup
  tomatillos, crème fraîche 11

- pan seared crab cakes
  lemon remoulade, avocado salad
  slow-roasted cherry tomatoes 21

- brick oven house flat bread
  cambozola cheese, walnuts,
  sautéed pears 15

- hamachi crudo *
  avocado, citrus segments,
  fresno pepper, micro cilantro, basil oil 18

salads

- bibb lettuce salad
  di stefano burrata cheese, persian cucumbers, chives, aged sherry-shallot vinaigrette 15

- organic field greens
  cabrales bleu cheese, red wine poached pears, candied pecans, raspberry vinaigrette 15

- roasted heirloom beet salad
  little gem lettuce, gorgonzola, apples, walnuts, lemon zest buttermilk vinaigrette 16

- parkway’s caesar
  buttered brioche croutons, tuscan white anchovies, shaved reggiano 16

wood fired pizza

- fennel pollen salami
  marinara, mozzarella, pepperoncini 23

- roasted seasonal mushrooms
  balsamic garlic, caramelized onions, herbs, marinara, taleggio 25

- lobster carbonara
  garlic alfredo sauce, leeks, bacon, peas, fontina 26
pasta

san marzano tomato angel hair
sweet basil, aged parmesan 21

ragù alla bolognese
heritage pork, pappardelle,
shaved parmesan 26

shrimp linguine
arugula, lemon alfredo sauce 28

signature dishes

fish of the day  market price

porcini crusted scallops
lobster crusted potatoes, saffron 39

roasted ½ mary’s chicken
goat cheese mashed potatoes, figs, lemon butter 38

braised short rib
creamy polenta, green harissa, braising juices 39

pan roasted scottish salmon
french green beans, bacon, mushroom ragout,
red wine reduction 43

whole ginger fried catfish
yuzu ponzu, caraway rice,
cucumber-mint relish 44

pan seared lake superior whitefish
mushroom risotto, asparagus, pea purée 37

steaks and chops from the grill

à la carte

filet mignon 47
double cut colorado lamb chops 49
petite filet mignon 42
u.s.d.a. prime ribeye 49
u.s.d.a. prime rib chop 56
u.s.d.a. prime aged new york 53
u.s.d.a. prime kansas city new york 57

The following Parkway Grill sauces are available for $2 each upon request:
red wine demi and green peppercorn dijon cream

sides

scalloped potatoes
yukon gold, cream,
garlic, gruyère 12

caramelized shishitos
& sweet peppers
garlic, balsamic 11

gratin imperial
jumbo lump crab meat,
sweet corn, gruyère 15

charred broccolini
lemon tahini, fried capers, parsley 12

crispy fingerling potatoes
olive oil, rosemary, sea salt 11

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A SMITH BROTHERS RESTAURANT