



Starters

FRIED PICKLES

Dill pickle rounds battered, breaded, and fried to golden perfection. Served with a ranch dipping sauce. 5.99

AHI TUNA WONTON STACK

Sashimi-grade Ahi tuna, encrusted with fresh black pepper, lightly seared and sliced thin, stacked high on crispy wontons with cucumbers, soy ginger glaze and wasabi. 9.99

SPINACH ARTICHOKE DIP

Fresh spinach and creamy artichoke dip topped with sour cream, and served with homemade corn tortilla chips. 7.99

SPICY SHRIMP

Tender Gulf shrimp lightly battered then fried, tossed in a sweet and spicy Asian sauce, served with crispy wontons. 9.99

COLOSSAL ONION RINGS

Our signature onion rings. Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high, served with chipotle ranch dressing. 6.99

PARKSIDE CHILI NACHOS

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions & sour cream. 6.99

FILET BITES

Tender cuts of filet mignon grilled to order, with a creamy horseradish dipping sauce. 9.99

BONELESS BUFFALO TENDERS

Crispy southern-fried chicken tenders tossed in our signature hot sauce. Served with fresh-cut celery and creamy bleu cheese dressing. 7.99

HAND BREADED CALAMARI

Thinly cut and lightly fried served with our tangy marinara sauce. 7.99

Sandwiches

Sandwiches are served with French fries.

PARKSIDE CHEESEBURGER

Classic burger with your choice of two cheeses or double up on your favorite: American, Swiss, cheddar, pepper jack or provolone. 8.49 Add bacon .50

BUFFALO CHICKEN SANDWICH

Fresh chicken breast, served fried crispy or grilled, tossed in our spicy buffalo sauce with melted provolone cheese, lettuce, tomatoes, and bleu cheese dressing. 7.99

TENNESSEE JACK GRILL

Grilled marinated chicken breast, basted with tangy BBQ sauce, topped with melted pepper jack cheese, with lettuce, tomato and Applewood-smoked bacon. 8.99

PARKSIDE STEAK SANDWICH

Grilled, marinated sirloin steak with caramelized onions, topped with melted Swiss and Boursin cheeses, on a toasted hoagie bun with lettuce and tomato. 9.99

GRILLED FISH SANDWICH

Chef's Selection, lightly seasoned and grilled, served on a toasted bun with lettuce, tomato and remoulade sauce. 9.99

Entrée Salads & Soups

PARKSIDE FRENCH ONION SOUP

Served with caramelized onions, rich broth, homemade croutons and melted Swiss cheese. Bowl 4.49 Cup 2.99

STRAWBERRY CHICKEN SALAD

Grilled chicken breast, sliced thin and served over fresh farmers' market greens with strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by honey vinaigrette dressing. 10.99

BLACK & BLEU SALAD

Hand-cut sirloin, blackened and cooked to your liking, over mixed greens with Roma tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Served with bleu cheese dressing. 11.99

GRILLED CHICKEN WALDORF SALAD

Fresh, grilled chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, raisins and caramelized pecans. Served with apple vinaigrette dressing. 10.99

AHI TUNA SALAD

Sashimi grade ahi tuna, pan-seared to order. Served over mixed greens tossed in a cilantro ginger vinaigrette, with red onions, cucumbers and mandarin oranges. Accompanied with a side of soy ginger sauce. 10.49

Our Signature Salad dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Vinaigrette, Apple Vinaigrette, Cilantro Ginger Vinaigrette, Honey Mustard, 1000 Island, Chipolte Ranch

Budweiser SIRLOIN CHILI

Homemade chili with choice sirloin steak, flavored with Budweiser®, topped with aged cheddar cheese. Bowl 4.49 Cup 2.99

MEDITERRANEAN CHICKEN SALAD

Roasted, marinated chicken breast, thinly sliced over mixed greens with crisp Asian noodles, roma tomatoes, red peppers, feta cheese and Kalamata olives. Accompanied by our honey vinaigrette dressing. 10.99

PARKSIDE CLUB SALAD

Crispy hand-breaded chicken tenders over mixed greens with smoked ham, tomatoes, chopped eggs, shredded cheddar cheese, red onions and Applewood-smoked bacon, with honey mustard dressing. 10.99

HOUSE SALAD

Fresh mixed greens with tomatoes, cucumbers and shredded parmesan cheese. 4.99

TRADITIONAL CAESAR SALAD 4.99

Steaks & Seafood

Served with a House or Caesar salad and a delicious side item of your choice.

PARKSIDE RIBEYE

A flavorful 10 oz., richly marbled, center-cut ribeye grilled to your liking. 15.99

FILET MIGNON

A 6oz. cut of the leanest and most tender of all beef, it doesn't get any better than this. 15.99

PARKSIDE SIRLOIN

Premium top-choice 10 oz. sirloin, aged to perfection and grilled just the way you like it. 14.99

TERIYAKI FILET KABOBS

Choice cuts of Black Angus USDA filet mignon marinated in a sweet teriyaki sauce, skewered with sautéed sweet onions, mushrooms and green peppers. 16.99

BLACKENED GROUPER

Fresh grouper pan seared and blackened with Cajun spices. 15.99

PARMESAN-CRUSTED GROUPER

Fresh grouper with parmesan bread crumbs, lightly fried and topped with tomato basil cream sauce. 15.99

GRILLED ATLANTIC SALMON

Fresh cold-water salmon with our special mustard dill sauce. 14.99

GRILLED AHI TUNA

Sashimi-grade Ahi tuna, grilled to your liking, with wasabi and pickled ginger. Served with cilantro ginger vinaigrette and soy dipping sauces. 16.99

PARKSIDE FISH AND CHIPS

Lightly breaded grouper served with homemade remoulade sauce. 13.49

Signature Dishes

KICKIN' CHICKEN

A Southern favorite! Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy gravy. Served with white cheddar mashed potatoes and steamed broccoli. 11.49

GRILLED CILANTRO-LIME CHICKEN

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with shiitake mushroom rice pilaf and steamed broccoli. 10.99

SIRLOIN BEEF TIPS

Tender sirloin beef tips sautéed with mushrooms, onions and bell peppers, simmered in our wild mushroom gravy. Served with shiitake mushroom rice pilaf and steamed broccoli. 11.99

SPICY SHRIMP AND CHICKEN PASTA

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. 12.99

SANTA FE CHICKEN

Plump, juicy double breast of grilled chicken, topped with provolone and cheddar cheeses, diced tomatoes, green onions and a side of tangy BBQ sauce. Served with homemade potato chips and fresh seasonal vegetables. 11.49

MEATLOAF STACK

A hearty portion of our home-style meatloaf stacked and smothered with wild mushroom gravy, topped with Cajun fried onions. Served with white cheddar mashed potatoes and fresh seasonal vegetables. 11.99

CHICKEN POT PIE

Tender breast of chicken with garden fresh peas, sweet onions, corn, carrots and celery in a rich, made-from-scratch cream sauce. Lovingly baked in a flaky, puff-pastry crust. 10.99

BALSAMIC GLAZED CHICKEN

Fresh chicken breast, pan seared and carmalized in balsamic vinegar. Served with white cheddar mashed potatoes and steamed broccoli. 10.99

SOUTHERN FRIED CHICKEN TENDERS

The biggest and best in town! Fresh, specially seasoned, hand-breaded chicken tenders fried crisp and golden, served with fries and creamy cole slaw. Accompanied by BBQ & honey mustard dipping sauces. 10.99

ROASTED CHICKEN PASTA

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with bowtie pasta in a light sherry cream sauce. 10.99

ADD A HOUSE OR CAESAR SALAD TO ANY SIGNATURE DISH FOR 2.99

Sides

CREAMY COLE SLAW

WHITE CHEDDAR MASHED POTATOES

STEAMED ASPARAGUS (ADD .99)

FRESH SEASONAL VEGETABLES

SHIITAKE MUSHROOM RICE PILAF

FRENCH FRIES

HOMEMADE POTATO CHIPS

PECAN BRITTLE SWEET POTATOES

STEAMED BROCCOLI

BAKED POTATO (AFTER 4PM) (LOADED ADD .99)

Parkside GRILL

Beers

DOMESTIC BOTTLES

Bud
Bud Light
Michelob Light
Coors Light
Miller Lite
O'Doul's Non-Alcoholic
Killians
Michelob Ultra
Yuengling Lager
Yuengling Light

PREMIUM BOTTLES

Heineken
Corona
Fat Tire
Guinness
Newcastle
Red Stripe
Sam Adams Seasonal

DRAFT BEERS (12 OZ.)

Miller Lite
Bud Light
Fat Tire
Yuengling Lager

Beverages

SOFT DRINKS

Coca-Cola
Diet Coke
Mr. Pibb
Sprite
Nestea Raspberry Iced Tea
Lemonade

OTHER SELECTIONS

Iced Tea
Coffee / Decaf Coffee
Milk
IBC Root Beer

Assorted juices:

Apple, Cranberry, Orange,
Pineapple, Tomato and
Grapefruit

Please ask your server for
additional beverage selections

Desserts

CRÉME BRULÉE

Fresh baked vanilla bean custard, topped with a caramelized brittle sugar layer and garnished with fresh strawberries. 5.99

STRAWBERRY CAKE

A three layer strawberry cake, topped with homemade cream cheese frosting and fresh strawberries. 5.99

CHOCOLATE BROWNIE

Velvety rich, made from scratch chocolate brownie, topped with vanilla bean ice cream and lightly dusted with powdered sugar. 5.99

NEW YORK CHEESECAKE

Our version of a classic favorite, served with your choice of chocolate or strawberry sauce. 5.99

TWO LAYER KEY LIME PIE

Our twist on the classic. One layer of traditional custard key lime pie with a layer of whipped key lime cream cheese in a deep dish, hand-crafted graham cracker crust, finished with homemade whipped cream and fresh toasted coconut. 5.99

ALL-AMERICAN APPLE PIE

Classic apple pie with the perfect blend of apples, cinnamon and brown sugar served in a warm, flaky crust and topped with vanilla bean ice cream. 5.99

MINI DESSERTS

Your choice of either our homemade chocolate mousse or our New York style cheesecake in a serving that's just right to satisfy your sweet tooth. 2.50

At Parkside Grill, we want all elements of your meal to be excellent. That's why we carry only the finest wines, lagers and ales to compliment our fresh seafood and hand-cut steaks. Enjoy yourself with the perfect beverage to bring out the flavor of your meal.

Wine List

	GLASS	BOTTLE
PINOT GRIGIO		
Jacob's Creek, Australia	5.75	21.00
Placido, Italy	7.00	24.00
Santi, Italy	7.75	27.00
CHARDONNAY		
Liberty Creek, California	5.75	—
Clos du Bois, California	7.95	27.00
Beringer, Napa Valley	8.50	30.00
Kendall-Jackson, California	9.75	34.00
Sonoma-Cutrer, California	—	39.00
OTHER WHITES		
Beringer White Zinfandel, California	5.50	19.00
Polka Dot Riesling, Germany	6.50	23.00
Chateau Ste. Michelle Riesling, Washington State	7.00	24.00
PINOT NOIR		
Smoking Loon, California	6.50	23.00
Deloach, Russian River Valley	8.25	28.00
MERLOT		
Liberty Creek, California	5.75	—
Red Rock, California	7.50	26.00
Bogle, California	7.95	27.00
CABERNET SAUVIGNON		
Liberty Creek, California	5.75	—
Columbia Crest, Washington	6.50	23.00
Louis Martini, Sonoma	8.75	31.00
Estancia, Paso Robles	9.00	32.00
OTHER REDS		
Alice White Shiraz, Australia	6.25	21.00
Rosemount Shiraz, Australia	7.00	24.00
Seven Deadly Zins, California	9.50	33.00
CHAMPAGNE AND SPARKLING WINE		
Freixenet Carta Nevada, Spain	6.50	26.00

A suggested 18% gratuity will be automatically added to parties of 7 or more.