

Wines by the Glass

Bubbles	
Domaine St. Michelle, Brut	7
Schramsberg, "Mirabelle", Brut Rose, California	12
Whites	
King Estate, Pinot Gris, Oregon	9
Antinori, Villa Toscana, White, Italy	8
Sartori, Pinot Grigio, Italy	7
Terlan, Pinot Grigio, Alto Adige	10
Honig, Sauvignon Blanc, Napa	9
Hall, Sauvignon Blanc, Napa	11
Brancott, Sauvignon Blanc, Marlborough, New Zealand	8
Ferrari Carano, Chardonnay, Alexander Valley	12
Iron Horse Estate, Chardonnay, Russian River	10
Benziger, San Giacomo, Chardonnay, Napa	8
Hess Su'skol Vineyard, Chardonnay, Napa	9
Chalone, Chardonnay, Monterey	14
Fess Parker, Riesling, Santa Barbara	7
Castello Del Poggio, Moscato Di Asti	8
Jean Luc Colombo, Rose, France	7

Reds	
Erath, Pinot Noir, Oregon	11
SeaGlass, Pinot Noir, Santa Barbara	8
David Bruce, Pinot Noir, Sonoma	16
La Crema, Pinot Noir, Sonoma	12
Alexander Valley Vineyards, Merlot, Sonoma	10
Ramsay, Merlot, Napa	9
Northstar, Merlot, Columbia Valley	14
Castle Rock, Cabernet Sauvignon, California	8
St. Francis, Cabernet Sauvignon, Sonoma	10
Robert Mondavi, Cabernet Sauvignon, Napa	13
Atlas Peak, Cabernet Sauvignon, Napa	16
Stag's Leap Wine Cellars, "Hands of Time", Napa	15
Campo Viejo, Rioja Reserva, Spain	7
Santa Julia, "Sustainable", Malbec, Mendoza	7
Trivento, Malbec, Argentina	11
Peter Lehmann, Shiraz, Barossa	8
Edmeades, Zinfandel, Mendocino	9

Cocktails

The Parkshore	
ZYR Vodka, Blue Cheese Stuffed Olives	10
Blue Umbrella	
Fresh Blueberries, Basil, Veev Acai, Stoli Blueberry, Lime	12
Dali Muse	
Alchemy Ginger Vodka, St. Germain, Lemon	12
North Shore Mule	
Zaya Rum, Fresh Lemon, Bitters, Fever Tree Ginger Beer	11
Metropolitan	
Pama Pomegranate, Absolut Citron, Cranberry Juice	12
Beach Drive Martini	
Ultimat Vodka, Chambord, Bubbles	12
King's Ransom	
Palm Ridge Reserve Florida Whiskey, St. Germaine, Kings Ginger, Orange Twist	12
Handcrafted Tonic Rickey	
Bluecoat Gin, Housemade Tonic, Syrup, Fresh Lime, Soda	11
Pisco Margarita	
Pisco Porton, Reposado Tequila, Fresh Lime & Orange, Agave Nectar	11
Remy Side Car	
Remy Martin VSOP, Cointreau, Fresh Lemon Juice, Sugar Rim	13

Desserts

Fresh Seasonal Berries	
Whipped Vanilla Mousse, Shaved Chocolate	
Decadent Chocolate Bar	
Hazelnut Brittle, Raspberry Sauce	
Classic Cheesecake	
Mixed Berry Compote	
Warm Apple Cobbler	
Jim Beam Caramel Sauce	
Vanilla Bean Crème Brulée	
Caramelized Cane Sugar Crust	
8 each	
Mini Dessert	
Chef's Seasonal Preparation	
3 each	

Teas & Coffees

Republic of Tea	
Blackberry Sage	
Passion Fruit	
Pomegranate	
Ginger Peach (decaf)	
Kahwa Coffee	
Locally Roasted	
Espresso	
Double Espresso	
Cappuccino	
Café Latte	

Beer List

Corona	
Bud Light	
Miller Lite	
Coors Light	
Stella Artois	
Amstel Light	
Magic Hat #9	
Michelob Ultra	
Guinness	
Bell's Amber Ale	
Sierra Nevada Pale Ale	
New Belgium Fat Tire Amber Ale	
Dogfish 60 Minute IPA	
Strongbow Cider	
Key West Southernmost Wheat	
Florida Beer, Swamp Ape IPA	
Seasonal Local Brew	
St. Pauli Girl NA	

11-6
Daily

Lunch Menu

11-6
Daily

Wraps

Vegetable Wrap
Baby Spinach, Tomato, Onion, Goat Cheese, Toasted Sunflower Seeds, House Vinaigrette ...11

Chicken Curry Salad
Dried Cranberries, Watercress, Curry Aioli ...12

Shrimp Avocado Bacon
Lettuce, Tomato, Horseradish, Mayonnaise ...13

Burgers

Build-A-Burger
Applewood Smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Cheddar Cheese, Blue Cheese, add \$1 each ...11

Three Cheese Burger
Maytag Blue, Sharp Cheddar, Fresh Mozzarella...12

Parkshore Burger
Maytag Blue, Applewood Smoked Bacon, Sautéed Onions ...13

Paninis

Grilled Portabella
Goat Cheese, Roasted Red Peppers, Balsamic ...11

Roasted Chicken
Boursin Cheese, Baby Spinach, Vine Ripe Tomato...12

Sliced Hanger Steak
Sautéed Onions, Sautéed Mushrooms, Horseradish Sauce, Fresh Mozzarella ...13

Choice of Hand Cut Fries or Chilled Marinated Vegetable Salad

Tyson's Trio

Three Courses on One Plate
Our Server will Inform You Daily

Lunch Salads

Sunflower Seed Crusted Chicken Salad
Spring Greens, Dried Cranberries, Sprouts, Carrots, Honey Dijon Vinaigrette...14

Sesame Crusted Tuna Steak
Spinach, Carrot, Red Onion, Tomato, Cucumber, Ginger Dressing, Daikon Sprouts...15

Parkshore Salad
Spring Greens, Blue Cheese, Candied Pecans, Dried Cranberries, Creamy Vinaigrette...9

Classic Caesar Salad
Artisan Crostini, Shaved Parmesan...9

Baby Spinach Salad
Roasted Beets, Red Onion, Goat Cheese, Warm Bacon Dressing... 10

Add Chicken ...5 Add Steak ...6 Add Shrimp ...6 Add Tuna ...7 Add Salmon ...7
Grilled or Blackened

Parkshore Picnic

Your Choice of Small Caesar or Parkshore Salad,
Entree & Mini Dessert ...16

Grilled Salmon Fillet
Lemon Caper Butter, Angel Hair Pasta

Sautéed Jumbo Gulf Shrimp
Herbs, Lemon, Garlic, Butter, Angel Hair Pasta

Grilled Sliced Niman Ranch Sirloin
House Made Steak Sauce, Hand Cut Fries

Grilled Tenderloin Brochette
Peppercorn Sauce, Buttermilk Mashed Potatoes

Lump Blue Crab Cake
Spicy Sweet Tomato Jam, Buttermilk Mashed Potatoes

Grilled Chicken Breast
Spinach, Dried Tomatoes, Pancetta, White Beans, Creole Mustard Sauce

Pecan Crusted Blue Tilapia
Sautéed Spinach, Hollandaise

Grilled Marinated Portabella Mushroom
Aged Balsamic, Fresh Mozzarella, Buttermilk Mashed Potatoes



PARKSHORE Grill





Starters

Jumbo Gulf Shrimp Cocktail
Citrus Cocktail,
Creole Mustard Sauce...12

Niman Ranch Beef Carpaccio
Peppercorn Seared, Shallots, Truffle Oil,
Sea Salt, Capers, Shaved Parmesan ...13

Prince Edward Island Mussels
Wine, Lemon, Herb, Tomato ...12

Stuffed Meatballs
Maytag Blue Cheese center,
Cabernet Sauce ...10

Chicken Chili Lettuce Wraps
Peanut Sauce ...11

Spice Seared Tuna
Ginger Vegetables, Sweet Soy ...14

Iced Seafood Bowl
King Crab, Shrimp, Oysters & Mussels
served over shaved ice with
Citrus Cocktail, Creole Mustard Sauce,
Champagne Mignonette ...19

**Chef's Selection
of Oysters
on the Half Shell**
Select Oysters over shaved ice,
Mignonette, Horseradish ...Market

**Jumbo Lump
Blue Crab Cake**
Pan Fried, Lemon Vinaigrette,
Spicy Tomato Jam ...12

Crispy Day Boat Calamari
Roasted Garlic Aioli, Citrus Tomato Salad,
Micro Cilantro ...13

Parkshore Oysters
Roasted, Applewood Smoked Bacon,
Thyme, Parmesan Butter ...12

**Sonoma Goat Cheese
Spinach Dip**
Roasted Red Peppers, Olive Crostini ...11

**Portabella - Roasted
Red Pepper Stack**
Boursin Cheese, Aged Balsamic,
Fresh Watercress ...10

CONSUMER WARNING: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you are unsure of your risk consult a physician.

Salads

Parkshore Salad
Spring Greens, Candied Pecans, Blue Cheese, Dried Cranberries,
Creamy Vinaigrette ...sm 5 ...lg 9

Classic Caesar Salad
Artisan Crostini, Shaved Parmesan ...sm 5 ...lg 9

Baby Spinach Salad
Roasted Beets, Red Onion, Goat Cheese,
Warm Bacon Dressing ...sm 6 ...lg 10

Wedge Salad
Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon,
Buttermilk Blue Cheese ...sm 5 ...lg 9

Organic Tomato & Baby Mozzarella Salad
Fresh Basil, Aged Balsamic ...10

Crab & Avocado Salad
Lump Blue Crabmeat, Cucumber, Citrus Vinaigrette,
Tomato, Spring Greens, Avocado, Mango Chutney ...15

Our Chef's suggested wine pairing is listed under each entrée

Filet Mignon
8 oz ...26 / 12 oz ...34
Cabernet Demi Glace
Robert Mondavi Cabernet Sauvignon

Niman Ranch Rib Eye 16 oz
Roasted Shallot Tarragon Butter ...34
St. Francis Cabernet Sauvignon

Niman Ranch New York Strip Steak 14 oz
Balsamic Caramelized Onions ...32
Northstar Merlot

Niman Ranch Prime Sirloin 10 oz
House Made Steak Sauce ...22
Trivento Malbec

Mixed Grill
Filet Mignon, Berkshire Pork Belly, Lamb Chop ...35
Ramsay Merlot

Niman Ranch Pork Chop 14 oz
Creole Mustard Sauce, Apricot Chutney ...24
La Crema Pinot Noir

Veal Chop 14 oz
Olive Crusted, Spicy Garlic Tomato Sauce, Grilled Fennel ...38
David Bruce Pinot Noir

Beef Wellington
Filet Mignon, Portabella, Liver Pate, Pastry Wrapped, Demi Glace ...26
Stag's Leap Hands of Time

Niman Ranch Rack of Lamb
Fresh Mint Jelly, Grain Mustard, Demi Glace ...36
Peter Lehmann Shiraz



The Parkshore

Filet Mignon & Lobster
Cabernet Demi Glace, Lemon Caper Butter,
Buttermilk Mashed Potatoes, Asparagus, Hollandaise ...42
Atlas Peak Cabernet Sauvignon

Shore

Fresh Catch
Our Presentation of the Freshest Fish Available ...Market

Roasted Organic Salmon Fillet
Shallot Tarragon Butter, Fresh Asparagus, Hollandaise ...24
Jean Luc Columbo Rose

Chili Blackened Yellowfin Tuna
Sweet Corn Salsa, Creole Mustard Sauce ...26
Iron Horse Chardonnay

Grilled Cobia
Chunky Guacamole, Red Chili Sauce, Crispy Pork Lardons ...24
Castello del Poggio Moscato Di Asti

Pecan Crusted Blue Tilapia
Vanilla Bean Butter Sauce, Watercress Salad ...20
Antinori White

Pan Seared Sea Scallops
Sautéed Baby Spinach, Applewood Smoked Bacon, Cream, Crispy Potato ...24
Hess Su'skol Chardonnay

Twin Lobster Tails
Lemon Caper Butter, Fresh Herb Salad ...38
Schramsberg Mirabelle

Jumbo Gulf Shrimp
Chorizo, Lemon, Thyme, Butter, Puff Pastry ...22
Sartori Pinot Grigio

Grilled Alaskan King Crab
Drawn Butter, Lemon ...Market
Honig Sauvignon Blanc



Tyson's Feature

Our Chef's Culinary Tour From Start to Finish.
Our Server will inform you daily

Composed

Roasted Natural Airline Chicken Breasts
Spinach, Dried Tomatoes, Pancetta, White Beans, Natural Jus ...20
Campo Viejo Rioja Reserva

Herb Grilled Portabella Mushroom
Aged Balsamic, Asparagus, Parkshore's Scalloped Potatoes ...16
Erath Pinot Noir

Hanger Steak & Fries
Madeira Green Peppercorn Sauce ...21
Edmeades Zinfandel

Barbecue Spiced Gulf Shrimp
Mango Sauce, Buttermilk Mashed Potatoes ...19
Fess Parker Riesling

Pan Fried Grouper Cake
Lemon Caper Sauce, Buttermilk Mashed Potatoes ...18
Chalone Chardonnay

Grilled Sliced Petite Filet Mignon
Sautéed Onions & Mushrooms, Buttermilk Mashed Potatoes ...24
Castle Rock Cabernet Sauvignon

Seafood Risotto
Lobster, Mussels, Shrimp, Cobia, Saffron Risotto ...25
Hall Sauvignon Blanc

Lobster Pasta
Fresh Tomato, Tarragon, Vodka, Cream, Angel Hair Pasta ...26
Ferrari Carano Chardonnay

Sides

**Buttermilk Mashed
New Potatoes ...5**

Mac & Cheese
Sharp Cheddar...7

Parkshore Scalloped Potatoes
Maytag Blue Cheese,
Caramelized Onions ...8

Hand Cut Fries
Parmesan Dusted ...5

Vidalia Onion Rings
Crispy Ale Battered ...7

Sautéed Fresh Spinach
Garlic, Butter, Chardonnay ...7

Sautéed Mushrooms
Sherry Bronzed Butter ...6

Seasonal Vegetables
Local Organic ...7

Fresh Asparagus
Hollandaise ...7

Organic Rainbow Carrots
Olive Oil & Herb Roasted...8

Baked Idaho Potato ...5
Caramelized Onions, Smoked Bacon,
Sour Cream, Sharp Cheddar Cheese ...+2

Maytag Blue Cheese ...4

Bearnaise Sauce ...3

**Balsamic Caramelized
Onions ...3**



Full menu available from 11 am daily