



Booking Information for Private Rooms

The Backroom or PDR #1 (BR)

Small Private Dining Room: 10 - 16 people, \$100 Room Fee
Sunday - Thursday \$750 Minimum
Friday - Saturday \$1000 Minimum

The Wine Cellar or PDR #2 (WC)

Large Private Dining Room: 18 - 64 people, \$300 Room Fee
Sunday – Thursday \$1500 Minimum
Friday - Saturday \$2000 Minimum

Room Fees are booking fees for securing the reservation in each room and cover the linen, use of A/V equipment and menu printing. They are non-refundable and do not go towards final bill.

Bar Packages

Wine, Beer & Tier 2 Liquor \$34 per adult
Tito's, Bacardi, Hendricks, Patron, Buffalo Trace, Dewars
Wine, Beer & Tier 1 Liquor \$29 per adult
Wheatley Vodka, Cruzan, Bombay, Corazon, Early Times, Grants
Wine & Beer Package \$24 per adult
Cabernet and Chardonnay or Pinot Grigio
Domestic and Imported Beer
All Packages are unlimited over a 3 hour period.

Menus

Set menus are required for parties 15 or more.
House set menus can be modified as needed within reason.



Appetizer Package

Jumbo Gulf Shrimp Cocktail

Citrus Cocktail Sauce & Creole Mustard Sauce

Oysters on the 1/2 Shell,

Cucumber Champagne Mignonette, Horseradish, Cocktail Sauce

Parkshore Oysters

Roasted, Applewood Smoked Bacon, Thyme, Parmesan Butter

Spiced Seared Tuna Sashimi

Coconut Carrot Puree, Gochujang BBQ

Mini Jumbo Lump Blue Crab & Grouper Cakes

Pan Fried, Green Goddess

Stuffed Meatballs

Maytag Blue Cheese, Cabernet Sauce

Crispy Day Boat Calamari

Roasted Garlic Aioli, Grape Tomatoes, Citrus Vinaigrette, Cilantro

Chicken and Bacon Croquettes

Charred Heirloom Tomato Sauce

Price in conjunction with Dinner Menu package

Choose 2 options \$15.00 per person

Choose 3 options \$18.00 per person

Choose 4 options \$25.00 per person



Choose 2 Salads

Parkshore Salad

Spring Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Creamy Vinaigrette

Caesar Salad

Artisan Croutons, Shaved Parmesan

Wedge Salad

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

Entrée Choices

Pan Roasted Organic Salmon

Roasted Shallot Tarragon Butter

Grilled Petite Filet Mignon

Cabernet Demi-Glace

Grilled Free Range Chicken Breast

Dried Tomatoes, Pancetta, Natural Pan Sauce

Vegetarian Selection

Chef's Selection

Accompanied By

Steamed Jumbo Asparagus

Buttermilk Mashed Potatoes

Choose 2 Desserts

Decadent Chocolate Bar

Hazelnut Brittle, Raspberry Sauce

Classic Cheesecake

Mixed Berry Compote

Fresh Seasonal Berries

Vanilla Whipped Cream

\$52 per person + tax & gratuity

Includes Coffee, Tea or Soda



Choose 2 Salads

Parkshore Salad

Spring Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Creamy Vinaigrette

Baby Spinach Salad

Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

Caesar Salad

Artisan Croutons, Shaved Parmesan

Wedge Salad

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

Choose 3 Entrees

Filet Mignon 8oz.

Cabernet Demi-Glace

Roasted Salmon Filet

Shallot-Tarragon Butter

Chef's Fresh Catch

Our Presentation of the Freshest Sustainable Fish

Roasted Free Range Natural Airline Chicken

Lemon, Dried Tomatoes, Pancetta, Natural Jus

Accompaniments for the Plate (Choose 2)

Buttermilk Mashed Potatoes

Jumbo Asparagus

Sharp Cheddar Mac and Cheese

Roasted Organic Rainbow Carrots

Dessert Course

Classic Cheesecake

Mixed Berry Compote

Decadent Chocolate Bar

Raspberry Coulis, Hazelnut Brittle

Vanilla Bean Crème Brulee

Caramelized Cane Sugar Crust

\$62 per person + tax & gratuity

Includes Coffee, Tea or Soda



Salads (Choose 2)

Parkshore Salad

Greens, Candied Pecans, Blue Cheese, Dried Cranberries, Creamy Vinaigrette

Baby Spinach Salad

Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

Caesar Salad

Artisan Croutons, Shaved Parmesan

Wedge Salad

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

Surf & Turf Options (Choose 2 Entree)

Filet Mignon & Butter Poached Shrimp

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

Filet Mignon & Roasted Lobster Tail

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

Filet Mignon & Pan Seared Sea Scallops

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

Accompaniments for the plate (choose 2)

Buttermilk Mashed Potatoes

Parkshore Scalloped Potatoes with Caramelized Onion and Blue Cheese

Sharp Cheddar Mac and Cheese

Roasted Organic Rainbow Carrots

Jumbo Asparagus

Seasonal Organic Vegetable

Dessert Course

Classic Cheesecake

Mixed Berry Compote

Decadent Chocolate Bar

Raspberry Coulis, Hazelnut Brittle

Vanilla Bean Crème Brulee

\$76.00 Per Person +tax and gratuity

Includes coffee, tea and soda