



# PARKSHORE

## Grill

### Starters

**Blue Cheese Stuffed Meatballs**  
Cabernet Sauce ...11

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

**Proper Ranch Beef Carpaccio**  
Peppercorn Seared, Shallots, Truffle Oil,  
Sea Salt, Capers, Shaved Parmesan ...14

**Crispy Day Boat Calamari**  
Roasted Garlic Aioli, Citrus Tomato Salad,  
Micro Cilantro, Red Chili Sauce ...13

**Chicken Chili Lettuce Wraps**  
Peanut Sauce, Crispy Wontons...12

**Prince Edward Island Mussels**  
White Wine, Lemon, Herb, Tomato, Asiago  
Crostini ...13

**Jumbo Lump Blue Crab Cake**  
Pan Fried, Lemon Vinaigrette,  
Spicy Tomato Jam ...14

**Jumbo Gulf Shrimp Cocktail**  
Citrus Cocktail, Creole Mustard Sauce...15

**Smoked White Bean Hummus**  
Crispy Flatbread, Crudité, Toasted Hazelnuts ...10

**Lobster Toast**  
Maine Lobster Salad, Celery, Capers,  
Buttered Sourdough Toast...15

**Chef's Selection of Oysters  
on the Half Shell \***  
Select Oysters over shaved ice,  
Champagne Mignonette, Horseradish ...2.5 ea

**Parkshore Oysters**  
Roasted, Applewood Smoked Bacon,  
Thyme, Parmesan Butter ...13

**Spice Seared Tuna \***  
Ginger Vegetables, Sweet Soy ...15

**Iced Seafood Bowl \***  
King Crab, Shrimp, Oysters & Mussels with Citrus  
Cocktail, Creole Mustard Sauce, Champagne Mignonette  
1-2 people ...24 3-4 people ...48 5-6 people ...72

### 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 12

**Wedge Salad**  
Iceberg Lettuce, Tomatoes, Red Onion, Applewood  
Smoked Bacon, Buttermilk Blue Cheese ...sm 6 ...lg 10

**Crab & Avocado Salad**  
Lump Blue Crabmeat, Cucumber, Citrus Vinaigrette,  
Tomato, Spring Greens, Avocado, Mango Chutney ...17

**Heirloom Tomato & Burrata Salad**  
Basil Oil, Balsamic ...14

### Tyson's Feature

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

### The Parkshore

**Filet Mignon & Lobster**  
Cabernet Demi Glace, Lemon Caper Butter,  
Buttermilk Mashed Potatoes, Asparagus ...46  
*Charles Krug Cabernet Sauvignon*

### Fresh Catch

**Our Presentation of the  
Freshest Fish Available**  
Market Price

### Park

**Filet Mignon**  
8 oz ...28 / 12 oz ...38  
Cabernet Demi Glace  
*Chappellet Mountain Cuvee*

**Prime Rib Eye 16 oz**  
Roasted Shallot Tarragon Butter ...38  
*Sequoia Grove Cabernet Sauvignon*

**Prime Proper Ranch  
New York Strip Steak 14 oz**  
Balsamic Caramelized Onions ...38  
*Northstar Merlot*

**Prime Proper Ranch Sirloin 10 oz**  
House Made Steak Sauce ...26  
*Catena Malbec*

**Roasted Domestic Rack of Lamb**  
Mustard Sauce, Fresh Mint Jelly,  
Demi Glace ...42  
*Intrinsic Red Blend*

### Shore

**Roasted Organic Salmon Fillet**  
Shallot Tarragon Butter, Fresh Asparagus,  
Hollandaise ...28  
*Morgan "12 Clones" Pinot Noir*

**Chili Blackened Yellowfin Tuna**  
Sweet Corn Salsa,  
Creole Mustard Sauce ...30  
*Conundrum White*

**Grilled Alaskan King Crab**  
Drawn Butter, Lemon ...Market Price  
*Stags Leap Aveta Sauvignon Blanc*

**Twin Lobster Tails**  
Lemon Caper Butter, Watercress ...44  
*Roederer Estate Brut*

**Seafood Mixed Grill**  
Sea Scallops, Gulf Pink Shrimp,  
Open Blue Cobia, Sauce Trio ...28  
*Minuty Rose*

### Sides

**Baked Idaho Potato ...6**  
Caramelized Onions, Smoked Bacon,  
Sour Cream, Sharp Cheddar Cheese ...+2

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

**Parkshore Scalloped Potatoes ...9**  
Blue Cheese, Carmelized Onions

**Sharp Cheddar Mac & Cheese ...8**  
Parmesan Panko Crust

**Hand Cut Fries ...5**  
Parmesan dusted

**Sweet Potato Puree ...6**

**Cilantro Jasmine Rice ...7**

**Bacon Roasted Brussel Sprouts ...8**

**Ale Battered Vidalia Onion Rings ...8**  
Roasted Red Pepper Sauce

**Potato  
Hashbrowns ...8**

**Jumbo Asparagus ...8**

**Sautéed Mushrooms ...7**  
Sherry Bronzed Butter

**Sautéed Baby Spinach ...8**  
Garlic, Butter, Chardonnay

**Seasonal Vegetables ...8**  
Local / Organic

**Balsamic Caramelized  
Onions ...3**

**Bearnaise Sauce ...3**

**Aged Blue Cheese ...5**

### Composed

**Roasted Natural Chicken Breast**  
Spinach, Dried Tomatoes, Pancetta,  
White Beans, Natural Jus ...25  
*Imagery Pinot Noir*

**Roasted Cauliflower Wedge**  
Goat Cheese Polenta, Chimichurri,  
Smokey Braised Chickpeas ...22  
*Bonpas Luberon Blanc*

**House Made Bacon Wrapped  
Prime Meatloaf**  
Madeira Green Peppercorn Sauce,  
Buttermilk Mashed Potatoes ...24  
*Edmeades Zinfandel*

**Grilled Sliced Petite Filet Mignon**  
Sautéed Onions & Mushrooms,  
Buttermilk Mashed Potatoes ...28  
*St. Francis Cabernet Sauvignon*

**Seafood Risotto**  
Lobster, Mussels, Shrimp, Cobia,  
Saffron Risotto ...27  
*Campo Viejo Rioja Reserva*

**Lobster Pasta**  
Fresh Tomato, Tarragon, Vodka,  
Cream, Angel Hair Pasta ...28  
*Ferrari Carano Chardonnay*

**Grilled Open Blue Cobia**  
Avocado Puree, Red Chili Sauce,  
Crispy Pork Lardons...27  
*Cristom Pinot Gris*

**Pan Seared Sea Scallops**  
Sautéed Baby Spinach, Applewood  
Smoked Bacon, Cream, Crispy Potato ...26  
*Hartford Court Chardonnay*

**Grilled Creekstone Pork Chop**  
Grain Mustard Maple Jus,  
Sweet Potato Puree,  
Bacon Roasted Brussels ...28  
*La Crema Pinot Noir*

**Mixed Grill Trio**  
Lamb Chop, Filet Mignon, Pork Belly,  
Sauce Trio, Sweet Potato Puree ...38  
*Ramsay Merlot*

**Beef Wellington**  
Filet Mignon, Portabella, Liver Pate,  
Pastry Wrapped, Sautéed Asparagus,  
Demi Glace ...32  
*Chateau le Peyrat Bordeaux*

**Grilled Veal Chop**  
Roasted Tomatoes, Leek Butter,  
Goat Cheese Polenta, Charred Lemon,  
Petite Basil ...40  
*Le Capitozze Chianti Classico*

Private Dining Rooms & Catering Available • Please speak with a Manager for more information.



# PARKSHORE Grill

Wine Spectator Award of Excellence

“Best Contemporary Cuisine”  
Best of Tampa Bay

Golden Spoon Award  
Florida Trend

Daily  
11am-6pm

## Lunch Menu

Daily  
11am-6pm

### Burgers & Sandwiches

Choice of Parmesan Dusted Hand Cut Fries or Chilled Marinated Vegetable Salad

#### Build-A-Burger \*

Applewood Smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Cheddar Cheese, Blue Cheese - add \$1 each ...14

#### BLT Panini

Sourdough, Arugula, Bacon, Tomato, Roasted Garlic Aioli ...14

#### Mozzarella Burger \*

Fresh Burrata, Arugula, Sundried Tomato, Balsamic Caramelized Onions ...15

#### Crispy Fried Chicken

Pickle Brined, Blue Cheese, Lettuce, Red Onion, Pickle, Brioche ...15

#### Parkshore Burger \*

Aged Blue Cheese, Applewood Smoked Bacon, Sautéed Onions ...16

#### Shaved

#### Prime Steak \*

Sautéed Onions, Boursin Spread, Horseradish, Au Jus, Brioche ...16

### Tyson's Trio

#### Three Courses on One Plate

Our Server will Inform You Daily

### Salads & Bowls

#### 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 ...12

#### Heirloom Tomato & Burrata Salad

Basil Oil, Balsamic ...14

#### Sunflower Seed Crusted Chicken Salad

Spring Greens, Dried Cranberries, Sprouts, Carrots, Honey Dijon Vinaigrette ...16

#### Crab & Avocado Salad

Lump Blue Crabmeat, Cucumber, Citrus Vinaigrette, Tomato, Spring Greens, Avocado, Mango Chutney ...17

#### Curry Chicken Bowl

Tossed Baby Greens, Curry Chicken Salad, Coconut Brown Rice, Craisins, Green Apple, Spiced Pecans ...15

#### Sesame Tuna Bowl \*

Miso Ginger Vinaigrette, Cucumber, Carrots, Spinach, Coconut Brown Rice, Radish Sprouts, Avocado ...17

#### Blackened Beef Tenderloin Bowl \*

Shaved Romaine, Corn Salsa, Avocado, Goat Cheese, Sriracha Lime Yogurt, Jasmine Rice, Red Chile Chick Peas, Blue Corn Crisps ...18

Add Chicken ...6 • Add Steak ...7 • Add Shrimp ...7 • Add Tuna ...8 • Add Salmon ...7 • Grilled or Blackened

### Parkshore Picnic

Your Choice of Small Caesar or Parkshore Salad, Entree & Mini Dessert ...20

#### Grilled Salmon Fillet

Lemon Caper Butter, Angel Hair Pasta

#### Grilled Sliced Prime Sirloin

House Made Steak Sauce, Hand Cut Fries

#### Lump Blue Crab Cake

Spicy Sweet Tomato Jam, Buttermilk Mashed Potatoes

#### Sautéed Jumbo Gulf Shrimp

Herbs, Lemon, Garlic, Butter, Angel Hair Pasta

#### Grilled Tenderloin Brochettes

Peppercorn Sauce, Buttermilk Mashed Potatoes

#### Grilled Chicken Breast

Spinach, Dried Tomatoes, Pancetta, White Beans, Creole Mustard Sauce

#### Grilled Marinated Portabella Mushroom

Aged Balsamic, Asparagus, Buttermilk Mashed Potatoes

#### Blackened Open Blue Cobia

Sautéed Spinach, Lemon Caper Beurre Blanc

#### Pan Roasted Natural Pork Chop

Leek Butter, Sweet Potato Mash

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### Wines by the Glass

#### Bubbles

Zonin, Prosecco, Italy  
Roederer, Estate Brut, Anderson Valley

#### White Wines

Conundrum, White Blend, California  
Bonpas, Luberon Blanc, Rhône Valley, France  
Sartori, Pinot Grigio, Friuli, Italy  
Antinori, Santa Cristina, Pinot Grigio, Delle Venezie  
Cristom, Estate Pinot Gris, Willamette Valley  
Brancott, Sauvignon Blanc, Marlborough, New Zealand  
Honig, Sauvignon Blanc, Napa Valley  
Stags Leap Wine Cellar, Aveta, Sauvignon Blanc, Napa Valley  
Benzinger, Chardonnay, Sonoma County  
Trenel, Chardonnay, Mâcon Villages, Burgundy, France  
Ferrari-Carano, Chardonnay, Sonoma County  
Hartford Court, Chardonnay, Russian River Valley  
Chateau Ste Michelle, Riesling, Columbia Valley  
Dr. Heyden, Riesling, Oppenheimer Kabinett, Rheinhessen, Germany  
Coppo, Moscato d'Asti, DOCG, Italy  
Minuty, Rosé, Côtes de Provence, France

#### Red Wines

8 10 Span Vineyards, Pinot Noir, California  
13 Imagery, Pinot Noir, Sonoma Valley  
Erath, Pinot Noir, Oregon  
La Crema, Pinot Noir, Sonoma Coast  
9 Morgan "12 Clones", Pinot Noir, Santa Lucia Highlands  
8 Ramsay, Merlot, North Coast, California  
8 Northstar, Merlot, Columbia Valley, Washington  
10 Columbia Crest, Grand Estate Cabernet, Columbia Valley  
12 Rios, Reserva Cabernet Sauvignon, Cachapoal Valley, Chile  
9 St. Francis, Cabernet Sauvignon, Sonoma  
11 Charles Krug, Cabernet Sauvignon, Napa Valley  
13 Sequoia Grove, Cabernet Sauvignon, Napa Valley  
8 Château Le Peyrat, Castillon Cotes De Bordeaux, France  
11 19 Crimes, "The Warden", Red Blend, South Eastern Australia  
13 Intrinsic Wine Co, Red Blend, Columbia Valley, Washington  
14 Chappellet, Mountain Cuvee, Napa Valley  
8 Le Capitozze, Chianti Classico Riserva, Italy  
11 Campo Viejo, Rioja Riserva, Spain  
9 Catena, Vista Flores, Malbec, Mendoza  
11 Edmeades, Zinfandel, Mendocino, California

### Beer List

Bud Light - MO  
Miller Lite - WI  
Michelob Ultra - MO  
Yuengling - PA  
3 Daughters - FL  
Sierra Nevada Pale Ale - CA  
New Belgium Fat Tire Amber Ale - CO  
Florida Beer Swamp Ape - FL  
Key West Southernmost Wheat - FL  
Seasonal Local Brew - FL  
Bell's Amber Ale - MI  
Cigar City Jai Alai IPA - FL  
Coppertail Unholy Tripel - FL  
Corona - MX  
Stella Artois - BEL  
Pilsner Urquell - CZ  
Amstel Light - NL  
Guinness - IRE  
Strongbow Cider - UK

### Cocktails

The Parkshore 11 ZYR Vodka, Blue Cheese Stuffed Olives  
Cucumber Gin Gimlet 12 Hendricks Gin, Lillet, Cucumber Simple, Lime, Black Pepper  
Barrel Aged Manhattan 16 Palm Ridge Reserve Florida Whiskey, Cocchi Vermouth, Luxardo Cherry  
Handcrafted Old Fashioned 14 Buffalo Trace Bourbon, Orange Bitters, Luxardo Maraschino  
Pineapple Jalapeño Margarita 12 Volcan Tequila, Fresh Pineapple, Sliced Jalapeño  
Blackberry on Rye 13 Sagamore Spirit Rye, Blackberry Simple, Fresh Mint, Lime, Ginger Beer  
Blue Umbrella 14 Fresh Blueberries, Basil, Veev Acai, Stoli Blueberry, Lime  
Dali Muse 12 Yazi Ginger Vodka, St. Germain, Lemon  
St Germain Cocktail 9/34 Prosecco, St Germain, Soda, Orange Slice  
Metropolitan 12 Pama Pomegranate, Absolut Citron, Cranberry Juice

### Happy Hour

3pm-6pm • Monday-Friday  
\$2 off ALL Mixed Drinks/Wine • \$1 off Beer

### Coffee & Tea

Kahwa Coffee Espresso  
Double Espresso  
Cappuccino  
Cafe Latte  
Republic of Teas Blackberry Sage  
Passion Fruit  
Pomegranate  
Ginger Peach (decaf)

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