

Parkside

R O T I S S E R I E & B A R

\$30* per person

* Does not include 8% tax and 20% gratuity.

First Course

Please choose two selections to offer your guests.

Soup du Jour
Chef's Choice

Classic Caesar Salad
Crisp romaine lettuce with our house caesar dressing made the classical way with anchovies, lemon and garlic, tossed with herb roasted croutons and shaved pecorino cheese.

Parkside Salad
Mixed Farmer's greens with plum tomatoes, red onions and gorgonzola cheese tossed with our House vinaigrette.

Main Course

Please choose three selections to offer your guests.

Lemon & Garlic Marinated Half Chicken.....
Plump, juicy chicken marinated in lemon and garlic brine, cooked on the rotisserie until tender and juicy and garnished with our zippy green herb sauce. Served with our sweet and russet potato fries and a Parkside salad.

Whole Wheat Penne.....
Whole wheat pasta with a sauté of asparagus, summer squash, zucchini, napa cabbage, spinach, white beans and varietal mushrooms in a basil and garlic infused tomato sauce. Garnished with parmesan tuile.

Veal & Sage Agnolotti.....
Half-moon shaped pasta stuffed with fresh ground veal, ricotta cheese, and sage tossed with sweet peas, Tuscan sausage and oyster mushrooms in a roasted plum tomato and veal reduction, finished with arugula mascarpone pesto.

Steak Frites
Grilled 10 oz. sirloin served over our hand-cut frites and napped with arugula pesto.

Atlantic Salmon
Fresh salmon dusted with porcini mushroom flour, pan roasted, and served with fennel puree and melted buttered leeks on a sweet corn and scallion pancake.

Dessert

Please choose one selection to offer your guests.

Cheesecake du Jour
Our New York style cheesecake created daily with Parkside flair.

Classic Vanilla Bean Creme Brule
Creamy, vanilla custard finished with a crystalized sugar crust and fresh whipped cream.

Velvety Flourless Torte
Our rich, dense, flourless chocolate torte finished with drunken berries and whipped cream.