



**EAT BY  
THE PARK**



**STARTERS**

- EDAMAME**  
Furikake, green onion with sesame oil
- MEAT AND CHEESE PLATE**  
Assorted meats and cheeses served with homemade jam, pickled veggies, fresh berries, nuts and bread
- HUMMUS**  
Homemade spicy hummus served with fresh pita and cucumber slices, carrots and celery

**SOUPS**

- FEATURED SOUP**
- GREEN CHILE CHICKEN POZOLE**

**SANDWICHES**

- SERVED WITH FRIES*
- TURKEY BACON CLUB SANDWICH**  
Thinly sliced turkey, provolone cheese, green chile aioli, bacon, lettuce, roasted tomatoes, avocado on a croissant
- FRENCH DIP**  
Thinly sliced prime rib, provolone cheese, grain mustard, horseradish cream sauce, caramelized onions served with Au Jus
- LOBSTER ROLL**  
Lobster, mayonnaise, celery on a roll
- 204 BURGER**  
Goat cheese, bacon, berry gastrique, arugula, house aioli
- CRISPY CHICKEN SANDWICH**  
Buttermilk crispy chicken, slaw, Swiss cheese, tomatoes and horseradish pickles on a bun
- ASADERO BURGER**  
Tomatillo salsa, arugula and tomatoes
- GRILLED CHICKEN SANDWICH**  
Grilled achiote chicken, avocado, roasted tomatoes, arugula, pickled red onions, habanero aioli

**SALADS**

- HOUSE SALAD**  
Arugula, tomatoes, red onions, Parmesan cheese, red wine dijon vinaigrette
- CAESAR SALAD**  
Traditional Caesar dressing, homemade croutons and Reggiano Parmesan cheese
- PARK TAVERN CHOPPED SALAD**  
Lettuce mix, tomatoes, bacon, blue cheese, avocado, garbanzo beans, salami, Kalamata olives, house vinaigrette

**ADD**  
chicken steak tuna salmon grilled shrimp

**DESSERTS**

- BREAD PUDDING**  
Brioche bread pudding with bourbon soaked apricots and a bourbon butter sauce
- CHURRO SUNDAE**  
Churro bowl, vanilla ice cream, caramel, homemade fudge and salted pecans

**CHEESECAKE**

- CRAB CAKES**  
Jumbo lump crab cakes with green chile aioli
- SPINACH ARTICHOKE DIP**  
Spinach, artichoke hearts, cream cheese, gouda cheese, Parmesan cheese with tortilla chips
- PAN SEARED SHISHITO PEPPERS**  
Sautéed in garlic, lemon juice, ponzu

**ENTREES**

- SERVED WITH HOUSE OR CAESAR SALAD*
- ELK TENDERLOIN**  
Grilled, sliced and topped with chimichurri and served with rice and green beans
- CHICKEN PICCATA**  
Angel hair pasta, pan seared chicken and lemon caper sauce
- RIBEYE**  
Grilled and served with mashed potatoes and asparagus
- FILET**  
8oz served with rice and green beans and horseradish cream
- SCALLOPS**  
Jalapeño, garlic and lemon served on a bed of pine nut rice with asparagus
- LAMB RACK**  
Chipotle glazed served with mashed potatoes and brussels sprouts
- GRILLED SALMON**  
Soy glazed and served with brussels sprouts and mashed potatoes
- ROASTED HALF CHICKEN**  
Served with a spicy tomatillo and serrano pepper salsa with pine nut rice and asparagus
- POT ROAST**  
Served with mashed potatoes and asparagus

**SIDES**

- FRENCH FRIES**
- MAC N CHEESE**  
3 cheese Béchamel
- PINE NUT RICE**  
With toasted pine nuts and herbs
- ASPARAGUS**  
With Parmesan cheese
- MASHED POTATOES**  
Garlic and herbs
- GREEN BEANS**  
With cashews and Sriracha vinaigrette
- SWEET POTATO FRIES**
- BRUSSELS SPROUTS**  
Bacon, feta cheese, lemon

**IF YOU HAVE ANY FOOD ALLERGIES, PLEASE SPEAK TO YOUR SERVER**