

▪ PARK ROOM RESTAURANT ▪

SEASONAL INSPIRED

STARTERS

Smoked French Onion Soup 10

Soup of the Day 10

Pan Seared Diver Scallops 19

Maple Infused Acorn Square Puree,
Caramelized Goat Cheese

Fig, Bresaola & Gorgonzola 18

Caramelized Figs, Petite Arugula

Wagyu Beef Combine Steak House Slider 18

Smoked Cheddar, Crisp Pancetta, Roasted
Tomatoes, Mustard Greens
on a Toasted Pretzel Roll

Game Sausage Trio 18

Venison Merlot Sausage, Pheasant Sausage, Wild
Boar Sausage, Red Cabbage Sauerkraut, Pickled
Petite Vegetable Whole Grain Mustard

Roasted Vegetable & Sweet Potato Tart 15

Pistachio Puree & Toasted Pumpkin Seeds

Tender Green Salad 12

Organic Butter Lettuce, Heirloom Cherry
Tomatoes, Pickled Onions, Goat Cheese Crouton
with Lemon Poppy Seed Vinaigrette

Kale Caesar Salad 15

Baby Kale, Romaine Lettuce, Toasted Flatbread
Crouton, Shaved Parmesan, White Anchovies with
Roasted Garlic Aioli Dressing

SANDWICHES

Harry's Burger 20

Shaved Onions, Beefsteak Tomatoes on a
Butter Brioche Bun

Choice of: American, Smoked Cheddar
or Swiss Cheese

Add: Peppered Bacon: \$3

Fried Chicken Sandwich 22

Fried Amish Chicken Breast, Old Bay Aioli, Shaved
Tomatoes, Jicama Cole Slaw,
on a Brioche Onion Roll

Marinated Grilled Vegetable Wrap 24

Grilled Squash, Onions & Portobello Mushrooms,
Marinated in Balsamic Vinaigrette, Oyster
Mushroom Bacon (Vegan),
with Roasted Pepper Hummus
on a Gluten Free Wrap

Hanger Steak Sandwich 28

Caramelized Shallots, Arugula, Charred Forest
Mushrooms, Bleu Cheese Horseradish Crème, on a
Semolina Baguette

Carver Club 21

Free Range Turkey Breast,
Slow Roasted Smoked Ham, Pepper Crusted
Bacon, Bibb Lettuce, Hot House Tomatoes,
Cranberry Mayo,
on a Multi Grain Croissant

Lobster Roll BLT 30

Butter Poached Lobster, New York Granny Smith
Apples & Anise, Maple Bacon, Micro Celery,
On a Toasted Bun

SIGNATURES

**Fresh Pappardelle with Mussels, Razor Clams &
Rock Shrimp** 30

Toasted Garlic, Baby Leeks, Hot House Tomato,
Pepper Flakes, Myer Lemon Infused Olive Oil

16oz Center Cut bone in Ribeye Steak 40

Smoked Roasted Shallot Butter, Smoked Cheddar
& Yukon Hash, Herb Salad

Ale & Whiskey Braised Short Ribs 35

Purple Potato Puree, Roasted Root Vegetables &
Crisp Shallots

Steak Frites 34

Grilled Hanger Steak, Hand Cut Fries,
Charred Spinach

Pan Seared Alaskan Salmon 32

Forbidden Black Rice, Shaved Fennel & Dates

Porcini Crusted Amish Chicken Breast 26

Polenta & Wild Mushroom Hash, Grilled
Asparagus

Grilled Vegetable Ravioli 24

Charred Broccolini, Basil Roasted Tomato & Broth
& Ricotta Salata

Add Chicken: \$10 | Gluten Free Upon Request

AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO ALL CHECKS

▪ PARK ROOM RESTAURANT ▪

SEASONAL INSPIRED

AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO ALL CHECKS