

The House

Kitchen & Bar

LUNCH

\$25 | SEPTEMBER 1-30



APPETIZERS

CRISPY ROCK SHRIMP & CALAMARI

Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

BABY GEM CAESAR

Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg

GRILLED PEACH & PIMENTO CHEESE TOAST

Arugula, Toasted Almonds, Pickled Red Onions, Honey Balsamic Vinaigrette

ENTREES

THE HOUSE BURGER

Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli, with Malt Vinegar Fries

BLACKENED MAHI-MAHI SANDWICH

Shaved Lettuce, Heirloom Tomato, Pecan Rémolade, Brioche Bun

THE PARK COBB

Southern Fried Buttermilk Shrimp, Roasted Corn, Avocado, Bacon, Tomato, Cucumber, Aged Cheddar, Soft Egg, Herb Ranch Dressing

GRILLED CHICKEN PAILLARD

Watermelon & Cucumber Relish, Jalapeno, Toasted Peanuts, Thai Herbs, Tamarind Nuoc Cham

DESSERTS

KEY LIME PIE

Macadamia Nut and Nilla Wafer Crust, Fresh Key Lime Juice, Whipped Cream

CARAMEL CARIBOU AFFOGATO

Toffee Ice Cream mixed with Mini Chocolate Caramel Cups, Espresso Shot, Vanilla Cream, Chocolate Shavings

WINE

\$7 per glass

WHITE

J. Lohr Chardonnay, Monterey, California

Wente Sauvignon Blanc, Central Coast, California

RED

Dough Pinot Noir, Central Coast, Oregon

Daou Cabernet Sauvignon, Paso Robles, California

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The House

Kitchen & Bar

DINNER

\$40 | SEPTEMBER 1-30



APPETIZERS

CRISPY ROCK SHRIMP & CALAMARI

Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

BABY GEM CAESAR

Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg

GRILLED PEACH & PIMENTO CHEESE TOAST

Arugula, Toasted Almonds, Pickled Red Onions, Honey Balsamic Vinaigrette

ENTREES

THE HOUSE BURGER

Caramelized Onions, Gruyère, Heirloom Tomato, Arugula, Truffle Aioli, with Malt Vinegar Fries

GRILLED BABY BACK RIBS

Tamarind & Guava BBQ Sauce, Mango & Scotch Bonnet Slaw

ORANGE-GLAZED SCOTTISH SALMON

Sweet Peas, Caramelized Shallots, Gem Lettuce, White Wine Miso Butter

SHRIMP & GRITS

Country Ham, Nueske Bacon, Creole-Seasoned Shrimp, Mushrooms, Fresh Tomato Puree, Crystal Hot Sauce, Worcestershire

DESSERTS

KEY LIME PIE

Macadamia Nut and Nilla Wafer Crust, Fresh Key Lime Juice, Whipped Cream

CARAMEL CARIBOU AFFOGATO

Toffee Ice Cream mixed with Mini Chocolate Caramel Cups, Espresso Shot, Vanilla Cream, Chocolate Shavings

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