CREAMY LOBSTER BISQUE

BAKED CLAMS IB

Stuffed with fresh herbs, bread crambs and lemon juice

BREADED CALAMARI Lightly breaded, zwehini chips, lemon & pepper Aioli

18 GRILLED CALAMARI Roasted pepper, Italian Vina

GARLIC CRUSTED GULF SHRIMP

Sauteed aioli with white wine topped with a crispy garlic crusted

BRUSCHETTA

Diced tamatoes, Kalamata olives, basil, E.V.O.O. Balsamic reduction and Shaved Parmesan cheese

STEAMED MUSSELS

Ground Italian sausage, chili flakes & choice of white or red sauce

BURRATA CHEESE 15

Green & Red pesto, baby arugula, roasted red pepper, balsamic reduction & two crustinis Add prosciutto for \$10.00

Salads

HOUSE SALAD

Mixed greens lettuce, cherry tomatoes, cucumber & citrus vinaigrette

CAPRESE VERTICALE

Fresh Mozzarella, tomatos, basil, pesto Balsamic Reduction

CAESAR SALAD

Grilled chicken 17 - Grilled shrimp 25 - Breaded calamari 20

EGGPLANT MILANESE TOWER

Breaded eggplant, fresh mozzarella, tomatoes, Arugula & balsamic reduction

Pastas & Risotto

LINGUINE LOBSTER FRA DIAVOLO

8-10 oz lobster tail, & spicy tomato sauce (Market Price)

LINGUINE SHRIMP FRA DIAVOLO 34

Tiger shrimp & spicy tomato sauce

HOUSEMADE GNOCCHI 25

Thick potato dumplings coated in our hearty braised pork ragu & ricotta salata cheese

LOBSTER RAVIOLI 45 Creamy Brandy sauce and infused E.V.O.O

RIGATONI GIGANTE

Made with bolognese sauce & ricotta salata cheesa

PENNONI GIGANTE

Penne pasta with Italian sausage, broccolini, chili flakes, garlic butter & ricotta salata cheese

SCALLOPS & MUSHROOM RISOTTO 45

Pan-seared jumbo scallops over aquarello risotto & mushrooms

SALMON AND PEAS RISOTTO Creamy red and herbs

SHRIMP & ZUCCHINI RISOTTO 34

Dinner

Ssteaks & Chops

Add a topping to your steakfor 3.00 Horserudish-Gartie-Peppen

140Z NEW YORK

New York strip over a bed of sautéed mushrooms, and mixed rice with a topping of dead, aris shaved parmesen and Truffle of

FILET MIGNON

Served with Aquerello mushroom risotto & de 1202.57 802.42

SKIRT STEAK

Roasted potatoes, garlie, jalapena peppers, and oregand coated in a smooth white wine sauce

220Z BONE IN RIBEYE

Served with sauteed brocvollni, roasted potatoes and demi glace

220Z PORTERHOUSE Served with souteed broccolini, roasted potatoes & demi glass

200Z PORK CHOPS

Grilled, served with cabbage mashed potatoes, broccolini and demi glace

RACK OF LAMB

Grilled lamb served with cabbage masked pota ratatouille, sauteed spinseh & demi glace

BRICK CHICKEN

Partially deboned, broccolini, roasted potatoes & demi-glace

SURF & TURF (Market Price) Cold water lobster tail and a filet mignan served with sauteed broccolini and drawn butter

Seafood

CHILEAN SEA BASS

Tomatoe and basil wit

ATLANTIC SALMON

& zucehini spouhetti

GROUPER

Lemon caper butter sauce sitting on the bed of spines

WHITEFISH

Angel hair pasta, vousted red peppers, garlic, oregano capers & white wine sauce

PARMESAN CRUSTED ROUGHY

Souked in soy sauce, brown butter & a special dressi Choose your side dish

GARLIC CRUSTED GULF SHRIMP

COLD WATER LOBSTER TAIL.

(Market Price) Served with lemon & drawn butter Choose your side dish

Bar Food

Sandwiches served with fries & coleslaw unless any other of our side dishes are requested

FILET MIGNON SANDWICH Swiss cheese, grilled mushrooms & onions on a kaiser roll 26 PRIME CHEESEBURGER American cheese, lettuce, tomato, onion & pickles on a brioche bun 19

PARK RIDGE BURGER 8 az prime beef, white cheddar cheese, grilled onions, mushrooms, jalapeno & garlic mayo 20

CABBAGE MASHED POTATOES 6

Lightly roasted with garlic & olive oil

ROASTED POTATOES 6

Golden roasted Olive Oil & herbs CORN 8

Sauteed with onions, yarlic, falapeno puppers, lemon juice & feta cheese

RATATOUILLE 8

Eggplant, zucchini, bell pepper and crushed tomato sauce

BROCCOLINI 11

Sauteed with garlie & olive oil, chili flakes & charred lemon

SPINACH 2

Sauteed with garlic & olive oil

MIXED MUSHROOMS 7

Sauteed with aarlic & slive oil PARMESAN RISOTTO 9

MUSHROOMS RISOTTO 10

Food Allergies & Restrictions. Please let us know if you have any dietary restrictions such as gluten, shellfish or any other special considerations, and we will do our best to accommodate you.

CREAMY LOBSTER BISQUE

Made with fresh senfood

BAKED CLAMS 18 Stuffed with fresh herbs, bread crumbs and lemon juice

BREADED CALAMARI

Lightly breaded, succhini chips, lemon & pepper Aioli

GRILLED CALAMARI

Roasted pepper, Italian Vinaigrette and Balsumic restuction

GARLIC CRUSTED GULF SHRIMP Sauteed aieli with white wine topped with a crispy garlie crusted

BRUSCHETTA

Diced tomatoes, Kalamata olives, basil, E.V.O.O. Balsamic reduction and Shoved Parmesan cheese

STEAMED MUSSELS

Ground Italian sausage, chili flakes & choice of white or red sauce

BURRATA CHEESE

Green & Red pesto, baby arugula, roasted red pepper, balsamic reduction & two crustinis Add proschitto for \$10.00

Salads

HOUSE SALAD

Mixed greens lettuce, cherry tomatoes, cucumber & citrus vinaigrette

CAPRESE VERTICALE

Fresh Mozzarella, tomatos, basil, pesto Balsamic Reduction

CAESAR SALAD

Grilled chicken 17 - Grilled shrimp 25 - Breaded calamari 20

EGGPLANT MILANESE TOWER

Breaded eggplant, fresh mozzarella, tomatoes, Arugula & balsamic reduction

Pastas & Risotto

LINGUINE LOBSTER FRA DIAVOLO

8-10 oz labster tail, & spicy tomato sauce (Market Price)

LINGUINE SHRIMP FRA DIAVOLO 34

Tiger shrimp & spicy tomato sauce

HOUSEMADE GNOCCHI 25 Thick potato dumplings coated in our hearty braised pork ragu & ricotta salata cheese

LOBSTER RAVIOLI 45

Creamy Brandy sauce and infused E.V.O.O.

RIGATONI GIGANTE 25

Made with bolognese sauce & ricotta salata cheese

PENNONI GIGANTE 25

Penne pasta with Italian sausage, broccolini, chili flakes, garlic butter & ricotta salata cheese

SCALLOPS & MUSHROOM RISOTTO 45

Pan-seared jumbo scallops over aquarello risotto & mushrooms

SALMON AND PEAS RISOTTO 32

Creamy red and herbs

SHRIMP & ZUCCHINI RISOTTO 34

Sauteed Gulf shrimp over creamy Acquerella Risotto

Dinner

Ssteaks & Chops

Add a topping to your steakfor 3.00 Harseradish-Gartie-Peoperes

140Z NEW YORK

New York strip over a bed of sauthed numbrooms, and mixed rice with a tapping of demi, araquia, shaved parmeran and Tridfle of

FILET MIGNON

Served with Aquerello mush 120x 57 80x 42

SKIRT STEAK

Rousted poratoes, yarlie, jalapeno peppers, and oregune coated in a smooth white wise squee

22OZ BONE IN RIBEYE

roasted extatoes and deep alone

220Z PORTERHOUSE

Served with sauteed broccolini, roasted potatoes & de-

200Z PORK CHOPS Griffed, served with cabbage mushed potatoes.

broccolini und demi glacs

RACK OF LAMB =

Grilled lamb served with cubbage masked potatoes, ratatouille, sasteed spinach & demi glace

BRICK CHICKEN

Partially deboned, broccolini, roasted potatoes & demi-vioce

SURF & TURF (Mearket Price)

Cold water lobster tail and a filet migran served with sauteed brocvolini and drawn butter

Seafood

CHILEAN SEA BASS

ATLANTIC SALMON

Cherry tomate broth, Sambusa, Italian herbs & zucchini spaohetti

GROUPER 35

28

28

Lemon caper butter space sitting on the bed of spa

WHITEFISH 28

Angel hair pasta, rousted red peppers, garlie, oregana capers & white wine source

PARMESAN CRUSTED ROUGHY

Souked in soy scarce, brown butter & a special dressing Choose your side dish

GARLIC CRUSTED GULF SHRIMP

COLD WATER LOBSTER TAIL

(Market Price) Served with lemon & drawn butter. Choose your side dish

Bar Food

Sandwiches served with fries & coleslaw unless any other of our side dishes are requested

FILET MIGNON SANDWICH Swiss cheese, grilled mushrooms & onions on a kaiser roll 26 PRIME CHEESEBURGER American cheese, lettuce, tomato, onion & pickles on a brioche bun 19 PARK RIDGE BURGER 8 oz prime beef, white cheddar cheese, grilled onions, mustrooms, jalapena & garlis mayo 20



CABBAGE MASHED POTATOES 6

Lightly roasted with garlic & olive oil

ROASTED POTATOES 6

Golden roasted Olive Oil & herbs

CORN 8

Sauteed with orions, garbe, jalapeno peppers, temon juice & feta cheese

RATATOUILLE 8

Eggplant, zucchini, bell pepper and crushed tomato sauce

BROCCOLINI

Sauteed with garlic & olive oil, chili flakes & charred lemon

SPINACH -

Sauteed with partic & alice oil

MIXED MUSHROOMS 2

Sauteed with garlic & place oil

PARMESAN RISOTTO 9 MUSHROOMS RISOTTO 10

Food Allergies & Restrictions. Please let us know if you have any dietary restrictions such as glutan, shellfish or any other special considerations, and we will do our best to accommodate you.

CREAMY LOBSTER BISQUE "

BAKED CLAMS 18

Stuffed with fresh herbs, bread crumbs and lemon jules

BREADED CALAMARI 18
Lightly-breaded; suschini chips, lemen & pepper Aioli

GRILLED CALAMARI 18

Rousted paper, Italian Vinaigrette and Balsamic reduction

GARLIC CRUSTED GULF SHRIMP

Sauteed aioli with white wine topped with a crispy garlic crusted

BRUSCHETTA
Dixed tomatoes, Kalamata olives, basil, E.V.O.O. Balsamic
reduction and Shaved Parmesan cheese

STEAMED MUSSELS 18

Cround Italian sausage, chili flakes & choice of white or red sauce

BURRATA CHEESE 15

Green & Red pesto, baby arugula, roasted red pepper, balsamic reduction & two crustinis Add prosciutto for \$10.00

Salads

HOUSE SALAD
Mixed greens lettuce, cherry tomatoes,
cucumber & citrus vinaigrette

CAPRESE VERTICALE 13
Fresh Mozzarella, tomatos, basil, pesto Balsamic Reduction

CAESAR SALAD

Grilled chicken 17 - Grilled shrimp 25 - Breaded calamari 20

EGGPLANT MILANESE TOWER

Breaded eggplant, fresh mozzarella, tomatoes,

Arugula & balsamic reduction

Pastas & Risotto

LINGUINE LOBSTER FRA DIAVOLO

8-10 oz lobster tail, & spicy tomato sauce (Market Price)

LINGUINE SHRIMP FRA DIAVOLO 34

Tiger shrimp & spicy tomato sauce

HOUSEMADE GNOCCHI 25
Thick potato dumplings coated in our hearty
braised pork ragu & ricotta salata cheese

LOBSTER RAVIOLI 45
Creamy Brandy sauce and infused E.V.O.O.

RIGATONI GIGANTE 25

Made with bolognese sauce & ricotta salata cheese

PENNONI GIGANTE 25

Penne pasta with Italian sausage, broccolini, chili flakes, garlic butter & ricotta salata cheese

SCALLOPS & MUSHROOM RISOTTO 45
Pan-seared jumbo scallops over aquarello risotto & mushrooms

SALMON AND PEAS RISOTTO 32
Creamy red and herbs

SHRIMP & ZUCCHINI RISOTTO 34
Sauteed Gulf shrimp over creamy Acquerello Risotto

Dinner

Ssteaks & Chops

Add a topping to your steakfor 3.00 Horseradish-Garlie-Peppercarn-Blue Oseose-Herb butter

> 140Z NEW YORK a bed of sautied mushruomi, and

New York strip over a bed of sauthed mustrusoms, and mixed rice with a topping of demi, aragida, abased parmesun and Traffle of

FILET MIGNON

Served with Aquerello mushroom visotto & demi glace 1202 57 802 42

SKIRT STEAK 44

Rousted potatoes, garlie, jalapeno peppers, and oregano control in a smooth white some sauce

22OZ BONE IN RIBEYE 70 Served with souteed broccolini, roasted potatoes and demi-glace

220Z PORTERHOUSE 70

Served with sauteed broccolini, reasted potatoes & demi glass
200Z PORK CHOPS 36

Grilled, served with cabbage masked potatoes, broccolint and demi-glace

RACK OF LAMB 52
Grilled lamb served with cabbage masked potatives,
ratatotille, sauteed spinach & demi glate

BRICK CHICKEN 3

Partially deboned, broccolini, roasted potatoes & demi-glace

SURF & TURF (Market Price)
Cold water lobster tail and a filet mignon served
with sauteed broccolini and drawn butter

Seafood

28

28

CHILEAN SEA BASS 50

ATLANTIC SALMON

Cherry tomato broth, Sambuca, italian herbs & zucchini spaghetti

GROUPER 35
Lemon caper butter sauce sitting on the bed of spinach.
WHITEISH 28

WHITEFISH

Angel hair pasta, roasted red peppers, garlic,
oregano capers & white wine sauce

PARMESAN CRUSTED ROUGHY
Soaked in soy sauce, brown butter & a special dressing.
Choose your side dish

GARLIC CRUSTED GULF SHRIMP
Sauteed with a white wine sauce. Choose your side dish

COLD WATER LOBSTER TAIL

(Market Price) Served with lemon & drawn butter. Choose your side dish

Bar Food

Sandwiches served with fries & coleslaw unless any other of our side dishes are requested

FILET MIGNON SANDWICH Swiss cheese, grilled mushrooms & onions on a kaiser roll 26
PRIME CHEESEBURGER American cheese, lettuce, tomato, onion & pickles on a brioche bun 19
PARK RIDGE BURGER 8 oz prime beef, white cheddar cheese, grilled onions, mushrooms, jalapeno & garlic mayo 20

Sides

CABBAGE MASHED POTATOES 6
Lightly roasted with garlic & olive oil

ROASTED POTATOES 6

Golden roasted Olive Oil & herbs CORN 8

CORN 8
Sauteed with onions, garlic, julapeno peppers, lemon jūice & feta cheese
RATATOUILLE 8

Eggplant, zucehini, bell pepper and crushed tomato sauce

BROCCOLINI 11

Sauteed with garlie & vlive oil, chili flakes & charred lemon

SPINACH 7

Sauteed with garlic & olive oil

MIXED MUSHROOMS 7

Sauteed with garlic & elies vil

PARMESAN RISOTTO 9 MUSHROOMS RISOTTO 10

Food Allergies & Restrictions. Flease let us know if you have any dietary restrictions such as gluten, shellfish or any other special considerations, and we will do our best to accommodate you.

- CREAMY LOBSTER BISQUE
- BAKED CLAMS 18 Stuffed with fresh herbs, bread counts and lemon rules
- BREADED CALAMARI 18 Lightly breaded, zucchini chips, lemon & pepper Aioli
- GRILLED CALAMARI 18 Roasted pepper, Italian Vin rette and Bali
- GARLIC CRUSTED GULF SHRIMP 16
- Sauteed aioli with white wine topped with a crispy garlic crusted
 - BRUSCHETTA Diced tomatoes, Kalamata olives, basil, E.V.O.O. Balsamie reduction and Shaved Purmesan cheese
 - STEAMED MUSSELS
- Ground Italian sausage, chili flakes & choice of white or red sauce
 - BURRATA CHEESE 15 Green & Red pesto, baby arugula, roasted red pepper, balsamic reduction & two crustinis Add proscutto for \$10.00
 - Salads
 - HOUSE SALAD
 - Mixed greens lettuce, cherry tomatoes, cucumber & citrus vinaigrette
 - CAPRESE VERTICALE 13 Fresh Mozzarella, tomatos, basil, pesto Balsamic Reduction
 - CAESAR SALAD
 - Grilled chicken 17 Grilled shrimp 25 Breaded calamari 20
 - EGGPLANT MILANESE TOWER Breaded eggplant, fresh mozzarella, tomatoes, Aruaula & balsamie reduction
 - Pastas & Risotto
 - LINGUINE LOBSTER FRA DIAVOLO
 - 8-10 oz lobster tail, & spicy tomato sauce (Market Price)
 - LINGUINE SHRIMP FRA DIAVOLO 34
 - Tiger shrimp & spicy tomate sauce
 - HOUSEMADE GNOCCHI 25 Thick potato dumplings coated in our hearty braised pork ragu & ricotta salata cheese
 - LOBSTER RAVIOLI 45 Creamy Brandy sauce and infused E.V.O.O.
 - RIGATONI GIGANTE 25
 - Made with bolognese sauce & ricotta salata cheese
 - PENNONI GIGANTE 25
 - Penne pasta with Italian sausage, broccolini, chili flakes, garlic butter & ricotta salata cheese
 - SCALLOPS & MUSHROOM RISOTTO 45 Pan-seared jumbo scallops over aguarello risotto & mushrooms
 - SALMON AND PEAS RISOTTO 32 Creamy red and herbs
 - SHRIMP & ZUCCHINI RISOTTO 34
 - Sauteed Guif shrimp over creamy Acquerello Risotto

Dinner

Ssteaks & Chops

Add a topping to your stockfor 200 Horsevodisk-Garlie-Papper

140Z NEW YORK

New York strip over a bed of westeed mustrooms, and mixed rive with a topping of deas, wragida, shaved parmison and Truffle oil

FILET MIGNON

Served with Aquerella mustroom recetto & demi gla 1202 57 Box 42

- SKIRT STEAK
- Roasted potatoes, garlie, julapeno peppers, end veggan coated in a smooth white wine water
 - 220Z BONE IN RIBEYE rousted nodatoes and densi alace
- 220Z PORTERHOUSE Served with sauteed broccallni, roasted potatoes & demi gla
 - 200Z PORK CHOPS 357 Grilled, served with cabbage mashed potatoes,
 - broccolinl and demi glace RACK OF LAMB 59
 - Grilled lamb served with cabbage musked potatoes, ratatouille, sauteed spinach & demi glace
- BRICK CHICKEN 33 Partially deboned, broceelini, roasted potatoes & demi-glace

SURF & TURF (Market Price) Cold water lobster tail and a filet mignon served with sauteed broccolini and drawn butter



- CHILEAN SEA BASS
- Tomatoe and basil w ATLANTIC SALMON
- Cherry tomato broth, Sambuea, italian herbs
- & zucchini spaghetti
- GROUPER Lemon caper butter sauce sitting on the bed of spin
 - WHITEFISH
 - Angel hair pasta, roasted red peppers, garlic, oregano capers & white wine sauce
- PARMESAN CRUSTED ROUGHY Soaked in soy sauce, brown butter & a special dress Choose your side dish
- GARLIC CRUSTED GULF SHRIMP

COLD WATER LOBSTER TAIL

(Market Price) Served with lemon & drawn butter. Choose your side dish

Bar Food

Sandwiches served with fries & coleslaw unless any other of our side dishes are requested

FILET MIGNON SANDWICH Swiss cheese, grilled mushrooms & onions on a kaiser roll 26 PRIME CHEESEBURGER American cheese, lettuce, tomato, onion & pickles on a briache bun 19 PARK RIDGE BURGER 8 oz prime beef, white cheddar cheese, grilled onions, mushrooms, jalapeno & garlic mayo 20



CABBAGE MASHED POTATOES 6 Lightly roasted with garlic & olive oil

ROASTED POTATOES 6

Golden rousted Olive Oil & herbs CORN 8

Sauteed with onions, garlie, jalapeno peppers, lemon juice & feta cheese

RATATOUILLE 8 Eggplant, zuechini, bell pepper and crushed tomato sauce BROCCOLINI

Sautevd with garlic & vilve oil, chili flakes & charred lemon

SPINACH 7

indeed with garlic & olive oil

MIXED MUSHROOMS 7 Sauteed with garlie & olive oil

PARMESAN RISOTTO 9

MUSHROOMS RISOTTO 10

Food Allergies & Restrictions. Please let us know if you have any dietary restrictions such as gluten, shellfish or any other special considerations. and we will do our best to accommodate you.