

Starters

- CREAMY LOBSTER BISQUE** 11
Made with fresh seafood
- BAKED CLAMS** 18
Stuffed with fresh herbs, bread crumbs and lemon juice
- BREADED CALAMARI** 18
Lightly breaded, zucchini chips, lemon & pepper Aioli
- GRILLED CALAMARI** 18
Roasted pepper, Italian Vinaigrette and Balsamic reduction
- GARLIC CRUSTED GULF SHRIMP** 16
Sautéed aioli with white wine topped with a crispy garlic crust
- BRUSCHETTA** 10
Diced tomatoes, Kalamata olives, basil, E.V.O.O. Balsamic reduction and Shaved Parmesan cheese
- STEAMED MUSSELS** 18
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 croutinis
Add prosciutto for \$10.00
- Salads**
- HOUSE SALAD** 7
Mixed greens lettuce, cherry tomatoes, cucumber & citrus vinaigrette
- CAPRESE VERTICALE** 13
Fresh Mozzarella, tomatoes, basil, pesto Balsamic Reduction
- CAESAR SALAD** 13
Grilled chicken 17 - Grilled shrimp 25 - Breaded calamari 20
- EGGPLANT MILANESE TOWER** 19
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
Sautéed Gulf shrimp over creamy Acquerello Risotto

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
Sautéed with onions, garlic, jalapeno peppers, lemon juice & feta cheese
- RATATOUILLE** 8
Eggplant, zucchini, bell pepper and crushed tomato sauce

Dinner

(CASSEROLE ALTERNATE: Chowchow rice or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness)
(DASH CASSEROLE ALTERNATE: 20-30% of sodium and sugar)

Steaks & Chops

- Add a topping to your steak for 3.00
- Horseshoe Garlic-Peppercorn-Blue Cheese-Herb butter**
- 14OZ NEW YORK** 50
New York strip over a bed of sautéed mushrooms, and mixed rice with a topping of demi, arugula, shaved parmesan and Truffle oil

FILET MIGNON

- Served with Aquarello mushroom risotto & demi glaze
12oz 37 8oz 42

SKIRT STEAK

- Roasted potatoes, garlic, jalapeno peppers, and oregano coated in a smooth white wine sauce

22OZ BONE IN RIBEYE

- Served with sautéed broccolini, roasted potatoes and demi glaze

22OZ PORTERHOUSE

- Served with sautéed broccolini, roasted potatoes & demi glaze

20OZ PORK CHOPS

- Grilled, served with cabbage mashed potatoes, broccolini and demi glaze

RACK OF LAMB

- Grilled lamb served with cabbage mashed potatoes, ratatouille, sautéed spinach & demi glaze

BRICK CHICKEN

- Partially deboned, broccolini, roasted potatoes & demi-glaze

SURF & TURF (Market Price)

- Cold water lobster tail and a filet mignon served with sautéed broccolini and drawn butter

Seafood

- CHILEAN SEA BASS** 50
Tomato and basil wine sauce
- ATLANTIC SALMON** 28
Cherry tomato broth, Sambuca, Italian herbs & zucchini spaghetti
- GROUPE** 35
Lemon caper butter sauce sitting on the bed of spinach
- WHITEFISH** 28
Angel hair pasta, roasted red peppers, garlic, oregano capers & white wine sauce
- PARMESAN CRUSTED ROUGHY** 28
Soaked in soy sauce, brown butter & a special dressing.
Choose your side dish
- GARLIC CRUSTED GULF SHRIMP** 34
Sautéed with a white wine sauce. Choose your side dish

COLD WATER LOBSTER TAIL

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

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.

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- BRUSCHETTA** 10
Diced tomatoes, Kalamata olives, basil, E.V.O.O. Balsamic reduction and Shaved Parmesan cheese
- STEAMED MUSSELS** 18
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** 7
Mixed greens lettuce, cherry tomatoes, cucumber & citrus vinaigrette
- CAPRESE VERTICALE** 13
Fresh Mozzarella, tomatoes, basil, pesto Balsamic Reduction
- CAESAR SALAD** 13
Grilled chicken 17 - Grilled shrimp 25 - Breaded calamari 20
- EGGPLANT MILANESE TOWER** 19
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
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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
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Sautéed Gulf shrimp over creamy Aquarello Risotto

Bar Food

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Sides

- CABBAGE MASHED POTATOES** 6
Lightly roasted with garlic & olive oil
- ROASTED POTATOES** 6
Golden roasted Olive Oil & herbs
- CORN** 8
Sautéed with onions, garlic, jalapeno peppers, lemon juice & feta cheese
- RATATOUILLE** 8
Eggplant, zucchini, bell pepper and crushed tomato sauce

Dinner

CUSTOMER SATISFACTION: "Outstanding food in an outstanding setting, great service, and a great atmosphere. We will be back soon!"

Steaks & Chops

- Add a topping to your steak for 3.00
- HARICARDISH-GARLIC-PEPPER-CORN-Blue Cheese-Herb butter**
- 14OZ NEW YORK** 50
New York strip over a bed of sautéed mushrooms, and mixed rice with a topping of demi, arugula, shaved parmesan and Truffle oil

FILET MIGNON

- Served with Aquarello mushroom risotto & demi glaze
12oz 57 Box 42

SKIRT STEAK

- Roasted potatoes, garlic, jalapeno peppers, and oregano coated in a smooth white wine sauce

22OZ BONE IN RIBEYE

- Served with sautéed broccolini, roasted potatoes and demi glaze

22OZ PORTERHOUSE

- Served with sautéed broccolini, roasted potatoes & demi glaze

20OZ PORK CHOPS

- Grilled, served with cabbage mashed potatoes, broccolini and demi glaze

RACK OF LAMB

- Grilled lamb served with cabbage mashed potatoes, ratatouille, sautéed spinach & demi glaze

BRICK CHICKEN

- Partially deboned, broccolini, roasted potatoes & demi-glaze

SURF & TURF (Market Price)

- Cold water lobster tail and a filet mignon served with sautéed broccolini and drawn butter

Seafood

- CHILEAN SEA BASS** 50
Tomato and basil wine sauce
- ATLANTIC SALMON** 28
Cherry tomato broth, Sambuca, Italian herbs & zucchini spaghetti
- GROUPE** 35
Lemon caper butter sauce sitting on the bed of spinach
- WHITEFISH** 28
Angel hair pasta, roasted red peppers, garlic, oregano capers & white wine sauce
- PARMESAN CRUSTED ROUGHY** 28
Soaked in soy sauce, brown butter & a special dressing.
Choose your side dish
- GARLIC CRUSTED GULF SHRIMP** 34
Sautéed with a white wine sauce. Choose your side dish

COLD WATER LOBSTER TAIL

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

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Stuffed with fresh herbs, bread crumbs and lemon juice
- BREADED CALAMARI** 18
Lightly breaded, zucchini chips, lemon & pepper Aioli
- GRILLED CALAMARI** 18
Roasted pepper, Italian Vinaigrette and Balsamic reduction
- GARLIC CRUSTED GULF SHRIMP** 16
Sautéed aioli with white wine topped with a crispy garlic crust
- BRUSCHETTA** 10
Diced tomatoes, Kalamata olives, basil, E.V.O.O. Balsamic reduction and Shaved Parmesan cheese
- STEAMED MUSSELS** 18
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** 7
Mixed greens lettuce, cherry tomatoes, cucumber & citrus vinaigrette
- CAPRESE VERTICALE** 13
Fresh Mozzarella, tomatoes, basil, pesto Balsamic Reduction
- CAESAR SALAD** 13
Grilled chicken 17 - Grilled shrimp 25 - Breaded calamari 20
- EGGPLANT MILANESE TOWER** 19
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
Sautéed Gulf shrimp over creamy Aquarello Risotto

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
Sautéed with onions, garlic, jalapeno peppers, lemon juice & feta cheese
- RATATOUILLE** 8
Eggplant, zucchini, bell pepper and crushed tomato sauce
- BROCCOLINI** 11
Sautéed with garlic & olive oil, chili flakes & charred lemon
- SPINACH** 7
Sautéed with garlic & olive oil
- MIXED MUSHROOMS** 7
Sautéed with garlic & olive oil
- PARMESAN RISOTTO** 9
- MUSHROOMS RISOTTO** 10

Dinner

CHAMPAGNE ADDITIONAL \$10.00 per bottle (not included in price)
Served with a glass of sparkling water or a glass of sparkling wine
TAXES AND SERVICE ADDITIONAL \$10.00 per bottle (not included in price)

Steaks & Chops

- Add a topping to your steak for 3.00
Horseradish-Garlic-Peppercorn-Blue Cheese-Herb butter
- 14OZ NEW YORK** 50
New York strip over a bed of sautéed mushrooms, and mixed rice with a topping of demi, arugula, shaved parmesan and Truffle oil

FILET MIGNON

- Served with Aquarello mushroom risotto & demi glace
12oz 37 8oz 42

SKIRT STEAK

- 44
Roasted potatoes, garlic, jalapeno peppers, and arugula coated in a smooth white wine sauce

22OZ BONE IN RIBEYE

- 75
Served with sautéed broccolini, roasted potatoes and demi glace

22OZ PORTERHOUSE

- 70
Served with sautéed broccolini, roasted potatoes & demi glace

20OZ PORK CHOPS

- 35
Grilled, served with cabbage mashed potatoes, broccolini and demi glace

RACK OF LAMB

- 52
Grilled lamb served with cabbage mashed potatoes, ratatouille, sautéed spinach & demi glace

BRICK CHICKEN

- 35
Partially deboned, broccolini, roasted potatoes & demi-glace

SURF & TURF (Market Price)

- Cold water lobster tail and a filet mignon served with sautéed broccolini and drawn butter

Seafood

- CHILEAN SEA BASS** 50
Tomato and basil wine sauce
- ATLANTIC SALMON** 28
Cherry tomato broth, Sambuca, Italian herbs & zucchini spaghetti
- GROUPE** 35
Lemon caper butter sauce sitting on the bed of spinach
- WHITEFISH** 28
Angel hair pasta, roasted red peppers, garlic, oregano capers & white wine sauce
- PARMESAN CRUSTED ROUGHY** 28
Soaked in soy sauce, brown butter & a special dressing.
Choose your side dish
- GARLIC CRUSTED GULF SHRIMP** 34
Sautéed with a white wine sauce. Choose your side dish

COLD WATER LOBSTER TAIL

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

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- CORN** 8
Sautéed with onions, garlic, jalapeno peppers, lemon juice & feta cheese
- RATATOUILLE** 8
Eggplant, zucchini, bell pepper and crushed tomato sauce

Dinner

Gluten-free, nut-free, dairy-free, soy-free, shellfish-free, egg-free, wheat-free, and/or other special considerations. 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.

Steaks & Chops

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12OZ 57 Box 42

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