

Park Tavern Menu

Small Bites

Beef & Potato Tostones: Spiced beef, creamy dill, garlic truffle oil, scallions, goat cheese. 15 GF/SF

Shrimp Agua Chile: Cilantro jus, avocado, cucumber, onions, Fresno Chile, corn tostada. 19 GF/SF

Seared Beef Ravioli: Tomato coulis, Parmesan Cheese, scallions. 15

Crispy Vegetarian Potato Pockets: Cilantro aioli. 13 V/SF

Avocado Tuna Tartare*: Sweet & spicy soy glaze, black sesame seeds, scallions, fried corn tortilla. 24 GF/SF

Bison Chili: Goat cheese, Fresno chiles, potato chips. 14 GF/SF

Blistered Shishito Peppers: Truffle oil, garlic aioli. 14 V/GF/SF

Jerk Chicken Lollipops: Coleslaw, cilantro aioli. 17 GF/SF

Burgers & Sandwiches

All items served with French fries. Add bacon, \$2. Add gluten free bun, \$2. Substitute side: mashed potatoes GF, mini-Caesar salad or vegetables GF, \$2 each.

Tavern Burger*: Cajun mayo, American cheese, lettuce, tomato, onion, pickles. 18

Fig & Jalapeño Burger*: Fig jam, arugula, pepper jack cheese, jalapeño, tomato, onion, pickles. 19

Hangover Burger*: Garlic aioli, American cheese, bacon, fried egg, lettuce, tomato, onion, pickles. 20

Wild West Burger*: Buffalo patty, garlic aioli, marinated mushrooms, Swiss cheese, lettuce, tomato, onion, pickles. 22

Salmon Sandwich*: Avocado cream, coleslaw, pepper jack cheese, tomato, pickles. 22

Jalapeño Mango Chicken Sandwich: Jalapeño mango compote, pepper jack cheese, tomato, onion, pickles. 19

Avocado BLT (until 4pm): Sourdough bread, garlic aioli, avocado, bacon, lettuce, tomato. 17

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. GF indicates gluten free. V indicates vegetarian. SF indicates shared fryer. **As product ingredients occasionally change, customers diagnosed with celiac disease, gluten sensitivities, or other allergies should be careful to always verify the gluten-free or status of a product by checking with your server. We used the following major food allergens as ingredients: milk, fish, egg, crustacean shellfish, tree nuts, wheat, soy and sesame.** Please inform us of any allergies or other requests.

18% Gratuity will be added for parties of 6 or more. Checks can be split only 4 ways.

Mains

(Substitute side \$2 each, add 4 grilled shrimp +\$9)

Ribeye* (after 4pm): 12 oz., upper 2/3rd Choice Black Angus, spiced herb butter, Yukon Gold mashed potatoes, vegetables. 46 GF

Elk Medallion*: Port wine reduction, Yukon Gold mashed potatoes, vegetables. 34 GF

Pork* Chop: Jalapeño mango compote, wild rice, asparagus, mushrooms, scallions, tomatoes, onions. 31 GF

Steak & Tostones*: Green peppercorn cream, crispy potatoes, spiced garlic oil, scallions. 29 GF/SF

Slow-Braised Bison Ragù: Braised bison, sweet potato gnocchi, Parmesan cheese, dill, scallions. 29 GF

Blackened Salmon* Piccata (sub chicken \$2, sub shrimp \$2): Linguine, capers, shallots, lemon butter, parsley, Pecorino Romano, truffle oil. 27

Cowboy Shrimp (6 pcs.): Spiced herb butter, wild rice, tomatoes, onions, asparagus, mushrooms, scallions, black sesame. 27 GF

Sweet Potato Gnocchi Primavera: Lemon butter, mushrooms, asparagus, onions, scallions, tomato, capers, Parmesan Cheese. 25 V/GF

Salads

(Add 4 shrimp +\$9, salmon +\$10, chicken+ \$8)*

Caesar Salad: Parmesan cheese, croutons, house-made dressing. 14

Roasted Beetroot and Arugula: Goat cheese spread, cherry tomatoes, capers, shaved onions, arugula, sweet lemon vinaigrette. 16 GF

Tavern Greens: Arugula, romaine, goat cheese, cucumbers, tomato, mashed avocado, onions, mushrooms, ranch. 16 GF

Kids menu: Butter pasta 13, grilled chicken & fries 13, grilled cheese & fries 13, Kraft mac n cheese & fries 12.

Desserts: Chocolate cake 15, Rotating cheesecake 13

Sides (\$7 each): Yukon gold mashed potatoes GF, mini-Caesar salad, seasonal vegetables GF, coleslaw GF, French fries GF/SF, potato chips GF/SF, potato tostones GF/SF

Additions (\$2 each GF): Green peppercorn cream, chimichurri, port wine reduction, cilantro aioli, tomato coulis, garlic aioli, creamy dill, mashed avocado, goat cheese, bacon or jalapeño mango compote.

Beverages: Coke products 5, coffee decaf or regular 5, San Pellegrino 500ml 8, Espresso 6

Pet bites: Bison* patty 12, beef* patty 11