PARKSIDE GRILLE DINNER MENU

STARTERS

Red Chowder, tomatoes, roasted red pepper & clams: Cup 6 Bowl 9

Grilled Castroville ½ Artichoke, Mesclun greens, lemon aioli 11

Calamari Fritti, over Caesar salad, citrus aioli 15

Baked Organic Goat Cheese (family style) roasted garlic, virgin olive oil,

Tuscan sun-dried tomatoes, Kalamata olives, grilled house made focaccia bread 15

 Crispy Tempura Avocado, arugula, goat cheese fondue, grape tomatoes, citrus vinaigrette 9

 Grilled Rosemary Skewered White Prawns arugula salad, grilled flatbread, citrus sauce 14

ORGANIC GREENS

Parkside Farmers Mixed Greens, our croutons, mustard seed vinaigrette 11

with Pt. Reyes Blue Cheese 13

Caesar, baby romaine leaves, garlic herb croutons, parmesan 11

With Chicken 17 with Fresh Crab & Avocado 22

Belgian Endive & Arugula, dried cherries, pear, spiced pecans, Pt. Reyes blue 13

 Roasted Beet, walnuts, arugula, Laura Chenel goat cheese, Basil-orange vinaigrette 14

 Greek, tomatoes, cucumbers, red onions, Kalamata olives, imported feta 12 with Chicken 19

 Asian Chicken Bowl, Chinese cabbage, sprouts, onions, peppers, cashews, poached Petaluma

chicken, crispy wontons, cilantro, Asian dressing 18

Steak Salad, dry aged strip steak, romaine leaves, Pt. Reyes blue cheese dressing,

cherry tomatoes, frizzled onions 24

ALMONDWOOD OVEN PIZZAS & QUESADILLAS

-Gluten Free Crust Upon Request- 2

Greek, olives, dried tomato pesto, artichokes, spinach, feta, oregano 22

New York, pepperoni, mozzarella, San Marzano tomato sauce 20

 Parkside, house made sausage, pepperoni, onion, bell peppers, mushrooms, mozzarella 22

 Margherita, pizza sauce, mozzarella, fresh basil 19

Fresh Crab Quesadilla, chili Jack cheese, green onions, salsa, guacamole

(half 15, full size 22) **with chicken** (half 12, full size 20)

PASTA

-Gluten Free Spaghetti Upon Request- 2

White Prawns and Lemon Risotto

Fresh peas, baby spinach, Tuscan sun-dried tomatoes, micro greens, parmesan 26

Farfalle with House Fennel Sausage

Tomato crudo, baby spinach, garlic cream, parmesan 25

Linguini with Clams “Vongole”

Olives, capers, garlic, pepper flakes, clam jus, parsley, EVOO 25

Whole Wheat Spaghetti with Roasted Chicken

Roasted red peppers, Tuscan sun-dried tomatoes, baby spinach, feta, basil pesto,

 virgin olive oil 24

MAIN

Pepper Crusted Rare Ahi Tuna

Whipped Yukon potatoes, wilted spinach, bourbon sauce 34

Grilled 12 oz Dry-Aged Angus N.Y. Steak (hand cut)

 Sour cream-chives stuffed baked potato, veal glace, crispy tobacco onions, broccolini 40

Grilled Natural Asian Marinated Skirt Steak,

sautéed gingered veggies, sticky rice, scallions, black & white sesames 37

Greek Marinated Grass fed Lamb Chops

Mint-yogurt sauce, Greek salad, grilled house flatbread 38

Chardonnay Poached Scottish (Loch Duart) Salmon

Three citrus beurre blanc, potato puree, seasonal vegetables 29

Wood Oven Roasted Rosemary-Lemon Infused ½ Chicken (Rocky free range)

Organic green beans, roasted fingerling potatoes “Provencal” 28

Almond Wood Baked Marinated Portabello Napoleon

Laura Chenel goat cheese, vegetable ratatouille, arugula,

fried parmesan bread crumbs 24

Spicy Chili Relleno

Spiced roasted chicken, Monterey jack, feta, tequila lime sauce,

grilled focaccia croutons 25

Parkside Burger

 Black angus ground beef, balsamic onions, pancetta, white cheddar, shoestring fries 18

**SIDES**

Mac and Cheese, wood oven baked, Vermont cheddar, bacon, parmesan 10

Sauteed Brussel Sprouts, lemon, garlic, Tuscan virgin olive oil 9

Sweet Potato Fries, jalepeno arugula aioli 8

***\*Our menu is guided by the principles of sustainability\****

 ***Our Farms: Capay Organic/Ouroboros Aquaponic/Comanche Creek/Coke Farms***

***Rocky Free Range chicken/Niman Ranch***

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Proprietor: Bill Petkopoulos Chef De Cuisine: John Zarragoza