

PARKSIDE GRILLE LUNCH MENU

SOUP

Red Chowder with tomato, Peppers & Clams Cup 5 Bowl 7

SALADS

Mixed Greens

garlic croutons, champagne-mustard seed vinaigrette 9

Warm Spinach

with hard boiled egg, roasted fennel, red onions, bacon bits, new potatoes, warm

bacon vinaigrette 12 with day boat scallops 21

Classic Greek

tomatoes, cucumbers, onions, farmers greens, Kalamata olives, feta 12

with chicken (add 6)

Asian Chicken Salad

Chinese cabbage, julienne peppers, red onions and carrots, sprouts, jicama,

cashews, fried wontons, Asian dressing 16

Roasted Beets

walnuts, goat cheese, greens, basil orange vinaigrette 12

Caesar garlic herb croutons, Parmigiano-Reggiano 9

With grilled chicken 16 with fresh Oregon shrimp 19

Belgian Endive

arugula, dried cherries, pear, spiced pecans, pt. Reyes blue cheese 12 with scallops

21

Calamari Fritti and Caesar Salad, citrus aioli 15

Steak Salad

grilled sliced "dry aged" strip steak, romaine leaves, Pt. Reyes blue dressing, cherry

tomatoes, crispy onions 22

PASTA

Farfalle with House Made Fennel Sausage

Roma tomato crudo, baby spinach, garlic parmesan cream 22

Linguini with Clams "Vongole"

Olives, capers, garlic, clam jus, parsley, EVOO 23

Risotto

with asparagus tips, sun-dried tomatoes, baby spinach, Parmesan 20

SANDWICHES

Grilled Ahi Tuna

wheat bread, bacon, basil-mayo, arugula, tomato, red onions,

hard boiled egg, olive-tapenade, fries 20

Grilled Chicken Breast

kaiser roll, balsamic onions, swiss, romaine, bacon, shoestring fries 15

Grilled Portobello Mushroom

roasted peppers, caramelized onions, goat cheese, toasted wheat roll 12

Parkside Burger

grilled red onions, tomato, pancetta, white cheddar, shoestring fries 16

Crispy Fried Oyster

on a toasted roll with tartar sauce, snow pea slaw, shoestring fries 14

Fresh Oregon Shrimp Quesadilla

with chili jack cheese, green onion & side of guacamole

large 22 or Half 16 with Chicken large 20 half 12

Albacore Tuna Salad

in whole wheat pocket pita bread, side of green salad 14

"BLT & A"

crispy bacon, lettuce, tomato, avocado, grilled sourdough, side Caesar 12

MAIN

Chardonnay Poached Scottish Salmon

roasted potatoes, seasonal veggies, citrus beurre blanc 24

Spicy Chili Relleno

roasted chicken, jack cheese & feta, tequila lime sauce 19

Greek Marinated Lamb Chops

served with side of Greek salad 29

Grilled Organic Asian Marinated Skirt Steak

Gingered stir fried vegetables, sticky rice, sweet & spicy glaze 29

Our Farms: Ouroboros Aquaponic, Coke Farms, Capay Organic, Comanche Creek

884 Portola road, Portola Valley 94028
www.parksidegrille.com/Tel: 650-529-9007

Bill Petkopoulos: Proprietor John Zarragoza: Chef de Cuisine