

Small Plates

Thai chicken drumettes chili garlic sauce and cucumber salad **10**

Tuna tartare Dijon vinaigrette, house made crackers and quail egg **13**

Marinated olives feta cheese, hummus and grilled pita bread **12**

Steamed clams and mussels saffron broth and house made chorizo **14**

Chef's selection of 3 cheeses traditional accompaniments **12**

Short rib fries braised short rib, white cheddar and red wine gravy **12**

Filet of beef sliders Point Reyes blue cheese, horseradish aioli and caramelized onions **13**

Three little pigs house made sausage, braised pork belly, terrine, crostini and pickled vegetables **12**

Dungeness crab and cheese dip sourdough and house made crackers **13**

Crispy calamari Castroville artichokes and caper aioli **8**

Duck confit nachos black beans, pepper jack fondue, red and green sauces **12**

Soups & Salads

Chef's soup of the day bowl **7** cup **4**

Park Place crab chowder sweet potatoes, peppers, bacon and white cheddar crackers **9**

Baby mixed greens pears, Point Reyes blue cheese candied pecans and sherry vinaigrette **8**

Romaine hearts marinated white anchovies, grana cheese, herbed croutons and Caesar dressing **9**

Warm spinach salad baby spinach, crispy pancetta, bacon mustard dressing and poached egg **10**

Roasted beet salad wild arugula, house made ricotta, shaved fennel and toasted hazelnuts **11**

Park Place cobb grilled marinated chicken, egg, bacon, tomatoes, olives, blue cheese and buttermilk dressing **12**

Grilled tuna salad mixed greens, olives, green beans, quail eggs and sherry vinaigrette **15**

Flatbreads

Wild mushroom flatbread fontina cheese, arugula and shaved Grana cheese **10**

Philly cheese steak flatbread grilled peppers, onions and provolone cheese **12**

Chef's flatbread of the day **11**

Please advise your server of any allergies prior to ordering.

The consumption of raw or undercooked for may be hazardous to your health.

Pastas

Four cheese macaroni 12

Butternut squash gnocchi wild mushrooms, sage brown butter and ricotta salata **15**

Fettuccine San Francisco clams, mussels, crabmeat, calamari, and spicy tomato fennel broth **19**

Big Bites

Grilled skirt steak rapini, roasted potatoes, balsamic onions and caramelized shallot glaze **22**

Park Place burger pork belly, cheddar, fried egg, roasted garlic aioli, tomato jam and truffled fries **16**

New York steak potato parmesan gratin, wild mushroom ragout **28**

Sautéed Pacific Red Snapper Brussels sprouts, apple wood smoked bacon, fingerling potatoes and balsamic reduction **20**

Red wine braised boneless short ribs root vegetables, pearl onions and wild mushrooms **24**

Roasted free range chicken breast wild mushroom bread pudding, braised escarole, garlic confit and truffled Madiera sauce **19**

Beer battered fish and chips spicy tartar sauce **15**

Grilled double cut pork chop sweet potato hash, braised greens, and bourbon cider glaze **20**

Wild mushroom wellington smoked cauliflower soubise **17**

Turkey burger Deistel Farms ground turkey, garlic aioli, roasted tomatoes and house made bun **12**

Falafel burger falafel patty, harissa sauce, feta cheese and black olive relish **11**

Grilled Angus burger house made bun **12**

Toppings 1.5 ea

White cheddar	Swiss	Blue cheese
Smoked mozzarella	Provolone	Avocado
Grilled onions	Bacon	Fried egg

Sides 4 ea

Macaroni and cheese	Truffled French fries (add 3)
Roasted baby carrots	Sautéed mushrooms
Herbed French fries	Braised Swiss chard
Sweet potato fries	Mashed potatoes

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Park Place supports farms, ranches, and fisheries that are guided by principles of sustainability.

Ask your server for details about our ongoing green practices.