



## Small Plates

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

**Tuna tartare** steamed jasmine rice, avocado and Sriracha aioli **13**

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

**Anchor steamed clams and mussels** French Fries and tarragon aioli **14**

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

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

**Filet of beef sliders** Point Reyes blue cheese and caramelized onions **12**

**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, 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 and caesar vinaigrette **9**

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

**B.L.T wedge salad** iceberg wedge, buttermilk dressing, Point Reyes Original Blue, spicy billionaire bacon, tomato confit **11**

**Park Place cobb** grilled marinated chicken, boiled egg, bacon, tomatoes, olives and buttermilk vinaigrette **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**

**B.B.Q chicken flatbread** red onions, tangy b.b.q sauce **12**

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

Please advise your server of any food allergies prior to ordering.

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



## Pastas

**Truffled macaroni and cheese 12**

**Four cheese ravioli** with sage brown butter and ricotta cheese **14**

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

## Big Bites

**Grilled skirt steak** French beans, fries, blue cheese and shallot marmalade **22**

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

**New York steak** baked potato, wild mushroom ragout **28**

**Sautéed sea bass** steamed jasmine rice, stir fried green beans, shiitake mushrooms and tamarind sauce **22**

**Red wine braised short ribs** root vegetables, pearl onions and wild mushrooms **23**

**Roasted chicken breast** herbed spätzle, spinach and thyme jus **19**

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

**Grilled double cut pork chop** truffled mac and cheese, 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 and black olive relish **11**

**Grilled Angus burger** on a house made onion focaccia 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 fries (add <b>3</b> )
Roasted baby carrots	Sautéed mushrooms
Herbed French fries	Braised Swiss chard
Brown butter mashed potatoes	Anson Mills grits

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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.