



Small Plates

- Dungeness crab cakes** old bay aioli, basil oil **12**
- Crispy vegetable spring rolls** chinese mustard vinaigrette **7**
- Tuna tartare** mustard vinaigrette, house made crackers **12**
- Curried potato samosas** tomato-coriander chutney, cardamom oil **9**
- Marinated olives** feta cheese, grilled flatbread, fresh mint **9**
- West coast oysters** champagne mignonette, chipotle cocktail sauce **3 oysters 8 ½ dozen 15**
- Steamed clams and mussels** beer, garlic, herbs, grilled bread **14**
- Filet of beef sliders** horseradish aioli, caramelized onions, Point Reyes blue cheese **13**
- Billionaire bacon wrapped gulf prawns** arugula, melon salad **12**
- Crispy calamari** Castroville artichokes, caper aioli **8**
- Duck confit nachos** black beans, jalapeño jack, pico de gallo **12**

Soups & Salads

- Park Place soup of the day** bowl **7** cup **3.5**
- Dungeness crab chowder** sweet potatoes, white cheddar crackers **9**
- Baby mixed greens** Point Reyes blue cheese, pears, candied pecans, sherry vinaigrette **8**
- Romaine hearts** marinated white anchovies, grana cheese, caesar vinaigrette **8**
- Marinated beet salad** arugula, goat cheese, citrus vinaigrette **12**
- B.L.T salad** iceberg wedge, sweet and spicy bacon, sweet 100 tomatoes, bleu cheese dressing **10**
- Seared tuna salad**, mixed greens, olives, green beans, quail eggs, sherry vinaigrette **15**

Pizzas & Pastas

- Wild mushroom flatbread pizza**, Fontina cheese, shaved parmesan, arugula **10**
- Gulf Prawn flatbread pizza**, smoked mozzarella, roasted red peppers, goat cheese **12**
- English pea ravioli** shaved dry ricotta cheese, herb salad **14**
- Fettuccine San Francisco** clams, mussels, crabmeat, calamari, spicy tomato fennel broth **19**

Park Place supports farms, ranches, and fisheries that are guided by principles of sustainability. Ask your server for details about our ongoing green practices



Big Bites

Red wine braised boneless short ribs garlic potato puree, glazed root vegetables **20**

Grilled flat iron steak blue cheese mashed, blue lake beans caramelized onion sauce **21**

Sautéed sea bass house made andouille jambalaya, gulf prawns, Tabasco beurre blanc **23**

Blackened rib eye steak smoked potato puree, sautéed spinach **28**

Pan Fried rainbow trout black bean succotash jalapeno lime brown butter **18**

Oven roasted free range chicken house made ricotta gnocchi, braised greens, thyme jus **17**

Grilled double cut pork chop jalapeno spoon bread, braised greens, red eye gravy **19**

Wild mushroom wellington smoked cauliflower soubise **14**

Sides 4 ea

Sautéed baby beets

Macaroni and cheese

Braised swiss chard

Roasted baby carrots

White cheddar mashed potatoes

Herbed french fries

Cheeses 7 ea Selection of 3 cheeses 12

Mt. Tam Cowgirl creamery Point Reyes California

Organic cow's milk cheese

Humboldt Fog Cypress grove, Arcata California

ripened goat milk cheese dusted with vegetable ash

Point Reyes Farmstead Blue Farmstead Cheese,

Point Reyes Station California, raw cow's milk,

award winning blue cheese

San Andreas Bellwether Farms, Sonoma, California

raw sheep's milk farmstead cheese

Chef's Selection Chef's selection of 3 cheeses from above list with traditional accompaniments

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Brad Kraten

Executive Chef