

3 COURSE MENU

1ST COURSE CHOICE OF:

CHICKEN DUMPLING SOUP

PARKSIDE23 SALAD

Mixed greens, tomato, carrots, cucumbers

2ND COURSE CHOICE OF:

CEDAR-PLANKED SALMON ^{GF}

Citrus beurre blanc, russet potato-parsnip hash, asparagus, balsamic glaze*

BRAISED SHORT RIB ^{GF}

Mashed potatoes, honey glazed carrots, diane sauce

FRIED AMISH CHICKEN

Mashed potatoes, cream corn sauce, corn bread muffin, seasonal veggies

STUFFED RED BELL PEPPER ^{GF}

Farm fresh vegetables, creamy parmesan risotto, tomato sauce

FILET MEDALLIONS ^{GF}

Bleu cheese crusted, balsamic glaze, ParkSide 23 hash

SEARED SCALLOPS ^{GF}

Butternut squash risotto, citrus beurre blanc, fresh sage

3RD COURSE CHOICE OF:

FLOURLESS CHOCOLATE CAKE ^{GF}

Mixed berry compote, french cream

BROTHER BOB'S CARROT CUPCAKE ^{GF}

Cream cheese frosting, raisins, coconut and pecans

SEASONAL FRUIT SORBET ^{GF}

