

3 COURSE MENU

1ST COURSE CHOICE OF:

CHICKEN DUMPLING SOUP

PARKSIDE23 SALAD GF

Mixed greens, tomato, carrots, cucumbers
Choice of dressing: Ranch, Creamy Italian, Bleu Cheese,
Balsamic Vinaigrette, French

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

Cognac peppercorn sauce, fried onion strings,
ParkSide 23 hash, capers

SEARED SCALLOPS GF

Herb risotto, romesco, crispy prosciutto,
micros

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

VANILLA BEAN CREME BRULEE GF