



## **STARTERS**

**FRIED GREEN TOMATO CAPRESE**, fresh mozzarella, green tomato chutney, basil vinaigrette, aged balsamic vinegar **\$10**

**BOURSIN CHEESE STUFFED SQUASH BLOSSOMS**, fresh herbs, tempura batter, smoked almond roasted pepper romesco **\$10**

**MARYLAND CRAB CAKE**, black eyed pea, roasted corn succotash, Old Bay remoulade **\$12**

**PAN-SEARED SCALLOPS**, crawfish carbonarra sauce, aged chorizo, house-made pasta, lemon **\$12**

**PIMENTO CHEESE MAC AND CHEESE FRITTERS**, smoked tomato coulis **\$10**

**SAUTÉED MUSSELS**, roasted garlic, chopped shallots, fresh herb, white wine butter sauce, grilled french bread **\$10**

## **SOUP AND SALAD**

**PARK HEIGHTS SHE CRAB SOUP** \$6/\$9  
**SOUP DU JOUR** \$5/\$8

**STRAWBERRY ARUGULA SALAD**, candied pistachios, orange supremes, goat cheese, white balsamic vinaigrette **\$9**

**FRIED OYSTER SALAD**, romaine lettuce, heirloom tomatoes, bacon bits, lemon dijon vinaigrette **\$13**

**ICEBERG WEDGE**, laurel bacon, chopped tomatoes, buttermilk blue cheese dressing **\$9**

**PEACH AND PROSCIUTTO SALAD**, basil mint, crème fraîche vinaigrette, burrata cheese **\$10**

**PARK HEIGHTS CAESAR**, chopped romaine lettuce, croûtons, red chili caesar dressing, shaved manchego **\$10**

## **ENTRÉES**

**PARK HEIGHTS BRICK CHICKEN**, crispy skin chicken, roasted garlic mashed potatoes, local vegetable medley, chicken jus **\$23**

**GRILLED PORK CHOP**, brown butter cheddar grits, smoked braised cabbage, salted caramel apple purée **\$25**

**GULF COAST RED SNAPPER**, local vegetable ratatouille, saffron risotto cake, lemon vinaigrette, basil **\$32**

**GRILLED SWORDFISH**, heirloom tomato mango salsa, couscous, roasted peppers, citrus butter sauce **\$28**

**8 OZ. FILET MIGNON**, dauphinoise potatoes, local vegetables, wild mushroom demi, parmesan churros **\$35**

**12 OZ. NEW YORK STRIP**, mini twice baked potato, sweet corn purée, deep fried hollandaise **\$32**

**ROASTED RACK OF LAMB**, zucchini mint purée, sautéed caraway dumplings, lamb jus **\$38**

**PAN-SEARED SALMON**, pistachio pesto, cauliflower risotto, baby veg medley **\$28**

**BLACKENED GROUPER**, shrimp dirty rice, lemon beurre blanc **\$29**

## **DESSERTS**

### **WHITE CHOCOLATE CRÈME BRÛLÉE CHEESECAKE \$9**

*Cherry Compote, Oreo Crust, Cherry Coulis, Mint*

### **FRIED PEACH PIES \$9**

*Cinnamon Sugar, Frangipane,  
Salted Caramel, Makers Mark Anglaise*

### **TRIPLE CHOCOLATE MOUSSE \$9**

*Dark Chocolate, Milk Chocolate, White Chocolate  
Vanilla Tuile Cookie, Whipped Cream*

### **PEANUT BUTTER SEMI-FREDDO \$9**

*Salted Peanuts, Chocolate Macaroon, Chocolate Sauce*

### **CHOCOLATE TRUFFLE CAKE \$9**

*Raspberry Coulis, Vanilla Ice Cream (17 Minutes)*