



# Dinner

## Salads

*Add grilled salmon or chicken \$5*

### The Park \$12

Artisan greens, cherry tomatoes, red onion, spun carrot, crispy chickpeas, diced yellow peppers, & choice of dressing

### Caesar \$12

Romaine, herb croutons, Parmesan, hard-boiled egg & Caesar dressing

### Athenian Greek \$13

Mixed greens, Romaine, Kalamata olives, cucumber, red onions, tomatoes, red bell peppers, pepperoncini, feta, & lemon-oregano vinaigrette

### Turkey Cobb \$15

Artisan greens, roasted turkey, tomato, bacon, avocado, egg, bleu cheese & choice of dressing

### Taco Salad or Park Nachos \$14

Romaine lettuce OR house-made corn tortilla chips topped with cheddar & pepperjack cheeses, black beans, seasoned chicken, pico de gallo, guacamole, & sour cream

## Entrees

Served with a Park salad or coleslaw & veg of the day

### Dijon-Tarragon Salmon \$28

Served with rice pilaf

### Shrimp Scampi \$28

Served on a bed of linguine

### Top Sirloin \$32

Topped with sautéed mushrooms & onions, & served with garlic mashed potatoes

### Chicken Piccata \$26

Braised chicken breast in a lemon butter-caper sauce, & served with linguine Parmesan

### Chicken Alfredo \$26

Served on linguine Parmesan

### Wisconsin Fish Fry \$16

Beer-battered cod, served with house tartar sauce, & fries  
*Baked cod add \$2*

## Kid's Meals

### Grilled Cheese \$7

Served with fries

### Chicken Tenders \$8

Served with fries & ranch dressing

### Mac n Cheese \$7

### Fresh Fruit Bowl \$8

## Sandwiches

Served with fries, greens, or coleslaw

### Grilled Cheese \$13

Sourdough, WI cheddar, Gouda, & grilled Roma tomato

### Avocado Toast \$15

Hand-mashed Haas avocado, smoked salmon, & capers on Brioche

### French Dip \$16

Thinly sliced beef & provolone cheese on a French roll & served with au jus

### Grilled Chicken \$14

Grilled chicken, bacon, melted pepperjack cheese, & honey mustard on a salt & pepper bun

### Chipotle Chicken Quesadilla \$14

Flour tortilla filled with cheddar & pepperjack cheeses, pico de gallo, seasoned chicken, spicy chipotle sauce, & served with sour cream

### Cubano \$14

Pulled pork, Black Forest ham, Swiss cheese, dill pickle, & mustard on grilled Cuban bread

### Reuben \$14

Corned beef, Swiss cheese, sour kraut, & Russian dressing on grilled marbled rye

### Fried Cod \$14

Beer-battered cod, house tartar sauce, coleslaw & American cheese served on a bun

### Build-A-Burger \$14

Steak burger patty, chicken breast, or vegetarian burger grilled to your liking and topped with lettuce, tomato, & red onion

Choice of cheese: cheddar, American, Swiss, feta, or pepper Jack

*Add: mushrooms \$1, bacon \$2, avocado \$4*

## À la Carte

### Veg of the Day \$5

### Garlic Mashed Potatoes \$5

### Rice Pilaf \$5

### Fries \$5

### Greens \$4

### Haas Avocado \$4

### Colectivo Coffee \$3 cup / \$4 unlimited

### Hot Tea/Iced Tea \$3

### Soft Drink \$4

## Desserts

### Carrot Cake \$8

### Turtle Cheesecake \$8

### Chef's Choice \$8

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, soy, or other common allergens.*

