



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, hard-boiled 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, chicken, pico de gallo, guacamole, & sour cream

Entrees

Served with a Park Salad

Dijon-Tarragon Salmon* \$28

Served with rice pilaf & seasonal vegetable

Shrimp Scampi \$28

Served on a bed of linguine

Top Sirloin* \$32

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

Chicken Piccata \$26

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

Chicken Alfredo \$26

Served on linguine Parmesan

Wisconsin Fish Fry \$16

Beer-battered cod, served with tartar sauce, coleslaw & 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 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

Seasonal Vegetable \$5

Garlic Mashed Potatoes \$5

Rice Pilaf \$5

Fries \$5

Gluten Free Bread \$3

Greens \$4

Avocado \$4

Colectivo Coffee \$3 cup / \$4 unlimited

Hot 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.

20% service charge for parties of 6 or more.

