Beyond Dining
PARK AVENUE CLUB

LUNCH MENU

SOUP & SALAD

ADD: GRILLED CHICKEN 5.
GRILLED SHRIMP 7.

COBB SALAD*
ROMAINE LETTUCE, TOMATO, AVOCADO, HARD BOILED EGG, BACON, BLUE CHEESE, RED WINE VINAIGRETTE

CAESAR
ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN, AND CAESAR DRESSING

HOUSE SALAD*
BABY MIXED GREENS, GRAPE TOMATOES, RED ONIONS, CUCUMBERS, CARROTS, RED WINE VINAIGRETTE

PEAR AND BLUE CHEESE SALAD*
MAYTAG BLUE CHEESE, BABY SPINACH, RADICCHIO, RED ONION, CANDIED PECANS, MAPLE APPLE CIDER VINAIGRETTE

NEW ENGLAND CLAM CHOWDER
HOUSE MADE CREAMY CLAM CHOWDER

SOUP OF THE DAY

APPETIZERS

WARM MAINE LOBSTER DIP
FRESH MAINE LOBSTER, CREAM CHEESE, LEVAIN BREAD BOULLE

GRILLED OCTOPUS*
GREEN BEANS, FINGERLING POTATOES, CRISPY RED ONION, SALSA VERDE

SHRIMP COCKTAIL*
SPICY MUSTARD SAUCE &TRADITIONAL COCKTAIL

SANDWICHES & FLATBREAD

ALL SANDWICHES COME WITH SEASONAL SALAD AND HOUSE MADE POTATO CHIPS

P.A.C. FRESH OVEN ROASTED TURKEY CLUB
BACON, LETTUCE, TOMATO, CHIPOTLE MAYONNAISE, WHOLE WHEAT BREAD

P.A.C. HAMBURGER
10OZ USDA CHOICE SIRLOIN, ON A BRIOCHE BUN, FRENCH FRIES

TURKEY BURGER
AVOCADO, JALAPENO JACK, MAYO, SWEET POTATO FRIES

FIG AND SERRANO HAM FLATBREAD
GOAT CHEESE, PORT POACHED FIGS, SERRANO HAM, ARUGULA, LEMON OIL

ENTREES

CARAWAY ORA SALMON*
ROASTED BEETS, SAUTÉED WINTER GREENS, RYE BERRIES, HORSERADISH DILL YOGURT SAUCE

AMERICAN RED SNAPPER*
BASMATI RICE, HARICOT VERT, BLACK OLIVES, PEPPADEW PEPPERS, CHORIZO SMOKED PAPRIKA COULIS

FILET MEDALLIONS*
SWEET POTATO FONDANT, ASPARAGUS, RED WINE DEMI

HEART HEALTHY LUNCH SPECIAL
SEE SERVER FOR DETAILS...

OSTRICH STEAK*
FINGERLING POTATOES, WILD MUSHROOMS, SHERRY BLUEBERRY GASTRIQUE

Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of foodborne illness

* DENOTES GLUTEN FREE

FEBRUARY CLUB EVENTS

VALENTINE'S DAY BRUNCH

SATURDAY, FEB 10TH
SEATINGS: 11 & 11:30AM
$45 ADULT, $25 CHILD

WHAT SAYS "TRUE LOVE" BETTER THAN BRUNCH? TAKE YOUR VALENTINE OUT FOR A DELICIOUS AND EXTENSIVE BRUNCH BUFFET TO SHOW THEM YOUR DEVOTION.

VALENTINE'S DAY DINNER

WEDNESDAY, FEB 14TH
5:30, 6:00, 8:00, 8:30
$80 PER PERSON

CELEBRATE ON VALENTINE'S DAY WITH A THREE COURSE DINNER & GLASS OF CHAMPAGNE.

PRIVATE CORPORATE EVENTS

- OFF-SITE MEETINGS
- HAPPY HOURS
- TEAM BUILDING

CONTACT THE CATERING DEPARTMENT FOR ASSISTANCE