Park Avenue Club

Main Course

All wine recommendations were chosen by Park Avenue Club's Sommelier Wendy Tait

FROM THE SEA

Ora King Salmon* *(New Zealand)*
fingerling yam frites, red cabbage, Brussels sprouts, cider glaze

Sommelier's Recommendation:
Erath "Resplendent", Pinot Noir

Monk Fish* *(Point Pleasant)*
sushi rice, shitake, ginger, kale, soy, brown butter

Sommelier's Recommendation:
Alba Vineyards, Riesling

Shrimp & Grits*
heirloom grits, green tomato, mustard seed relish, garlic spinach

Sommelier's Recommendation:
William Hill, Chardonnay

FROM THE FARM

Green Circle 1/2 Chicken*
red potato, zucchini, shallot, tomato, castelvetrano olives, tahini yogurt

Sommelier's Recommendation:
Ghost Pines, Merlot

Rocky Mountain Lamb Shank*
garlic potato, green top carrot, fig jus, tobacco onion

Sommelier's Recommendation:
Louis Martini, Cabernet Sauvignon

Purple Top Turnip
farro, carrots, frisee, radish, tomato, butternut squash vinaigrette

Sommelier's Recommendation:
William Hill, Chardonnay

CHARBROILED

All steaks include roasted head of garlic and red wine demi glace

18oz. Cab Cowboy Steak*

20oz. Dry Aged Kansas City*

10oz. Center Cut Filet Mignon*

10oz. Grass Fed Hanger Steak*

8oz Atlantic Swordfish*
Lemon Caper Butter

10oz Dry Aged Burger
USDA prime, brioche bun, aged white cheddar, horseradish cream, onion, French fries

8oz PAC Burger
brioche bun, lettuce, tomato, onion, French fries

Sommelier's Recommendation for charbroiled options: Louis Martini, Cabernet Sauvignon & Ghost Pines, Merlot

ENTRÉE COMPLIMENTS

Garlic Mashed Potatoes*

Roasted Red Potatoes*

Heirloom Grits*

Farro

Grilled Squash*

Green top Carrots*

Ginger Kale*

Sautéed Mushrooms*

Garlic Spinach*

**Denotes Gluten Free*
Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness.