

# **SOUPS**

**Beef Barley| *Cup* $2 | *Bowl* $4**

**Baked French Onion Soup | $3**

# **SALADS**

## **Fruit Plate | $3**

Sliced cantaloupe, pineapple and honeydew finished with grapes and berries.

## **Park Place Chopped Salad | $2**

Chopped crisp greens with tomatoes, cucumber, and red onions with your choice of dressing large portion $7 with chicken $10 ala-carte

## **Park Place House Salad| $3**

Mixed greens, cucumbers, tomatoes and carrots served with your choice of dressing.

**DRESSING CHOICES** | Bleu Cheese, Ranch, Italian, Raspberry Vinaigrette, Balsamic, French, Honey Mustard and Oil and Vinegar

## **Caesar Salad** **| $3**

Crisp romaine lettuce tossed in a classic Caesar dressing with parmesan cheese and croutons large portion $7 with chicken $10 ala carte

## **Shrimp and Crab Salad | $14**

## \*Mixed greens, Asparagus, Artichokes, Tomatoes, Avocado, hard-boiled egg

## and a scoop of creamy shrimp and crab salad\*

## **ENTREES**

All entrees are served with your choice of a soup cup, fruit plate, chopped or house salad

# **SPECIALS**

**Greek Style Roast Chicken| $14**

Homemade meatloaf served with a brown gravy. Served with your choice of:

**Peas with Mushrooms, Spaghetti Pasta, Baked Potato, Spinach Stuffed Tomato**

**Spaghetti with Meat Sauce| $14**

Filet of North-Atlantic salmon served with lemon. Served with your choice of:

**Peas with Mushrooms, Spaghetti Pasta, Baked Potato, Spinach Stuffed Tomato**

# **HOUSE MENU**

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## **Broiled Trout Almondine | $14**

**** \*Filet of trout topped with an almond crust; served with **O’Brien potatoes and broccoli.**

## **Chicken Teriyaki| $14**

\*Boneless marinated chicken breast, grilled, and topped with a pineapple and teriyaki sauce.

Served with **brown rice and broccoli.**

## **Linguine| $12 Add Chicken| $14**

\*Linguine pasta tossed in a tomato basil sauce with roasted red peppers, arugula, zucchini, green olives, walnuts and goat cheese.

**Grilled Filet Mignon | 6oz. $18**

Please let your server know the temperature you would like your steak to be cooked\*

**Served with O’Brien Potatoes and Green Beans; finished with a tomato basil sauce.**

## **DESSERTS Please Ask Your Server for Today’s Selections!**

