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## LOUNGE AND DECK

### Small Plates

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| Chips+Guac 14.25<br>House-Made Guacamole, Queso Fresco, Pomegranate, Blue Corn Tortilla Chips                  | Calamari 19.25<br>Pepperoncini, Fresno Chili, Cabbage, Herb, Citrus Chili Sauce          |
| Charred Jalapeno Artichoke Dip 15.25<br>Jalapeno, Artichoke, Kale, Creamed Cheese, Parmesan, Grilled Flatbread | Thai Mussels 17.00<br>Coconut Milk, Citrus, Garlic Butter, Chili, Herb, Charred Crustini |
| Black Tiger Shrimp Cocktail 18.00<br>Fire Roasted Cocktail Sauce, Lemon  | Green Beans 15.25<br>Onion Batter, Chipotle Dressing                                     |
| Wisconsin Cheese Curds 15.25<br>Mild White Cheddar Cheese Curd, Panko Bread Crumb, Cajun Orange Marmalade      | Potstickers 16.00<br>Pork, Cabbage, Garlic & Ginger Filling. Served with Dipping Sauce.  |
| Spinach-Stuffed Mushrooms 15.25<br>Artichoke, Spinach, Cheese, Lemon Zest, Fried Onion Bread Crumbs            | Bourbon Wings 18.50<br>Bacon, Black Sesame, Green Onion                                  |
|  | Fried Brussel Sprouts 16<br>Bacon, Miso Caramel, Lemon                                   |

### Dinner Entrees

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| Skirt Steak 32.25<br>Ancho Chili Rub, Avocado Puree, Pomegranate, Roasted Corn, Radish, Queso Fresco, Chimichurri                                      | Pot Roast 29.50<br>Sous-Vide Short Rib, Brown Sauce, Garlic Confit Mashed, Cippolini Onion, Carrot, Asparagus       |
| Blackened Salmon 28.25<br>Farro, Black Bean, Corn, Tomato, Queso Fresco, Pickled Onion, Ancho Honey Butter   | Pesto Tortellini 22.50<br>Cheese Stuffed Tortellini, Confit Tomato, Parmesan Cheese, Crushed Pistachio, Basil Pesto |
| Curried Seabass 30.00<br>Mild Yellow Curry, Citrus, Coconut Milk, Cous Cous, Confit Tomato, Pistachio, Mango Relish                                    | “Just A Striploin” 36.00<br>14oz Striploin, Garlic-Confit Mashed, Asparagus, Charred Onion Compound Butter          |
| Chicken Marsala 25.50<br>Our Famous Mushroom and Marsala Pan Sauce, Whipped Potato, Asparagus  | Shrimp Cappellini 25.25<br>Cream, Garlic, White Wine, Lemon, Confit Tomato, Capers, Parmesan, Garlic Bread          |
| Slow-Roasted Prime Rib 38.50<br><i>Friday &amp; Saturday Night Only</i><br>Dry Aged Ribeye Roast, Grilled Asparagus, Baked Potato, Horseradish, Au Jus | Tempura Shrimp Alfredo 25.00<br>Cream, Parmesan, Butter, Arugula, Lemon<br>Sub Fried Chicken Option Available       |

### Ala Carte

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| Bread Service 6<br>Sourdough, Everything Bagel, Seasonal Butter                     | Roasted Carrot 8<br>Cashew and Black Sesame Dukkah, Honey, Crema, Mint |
| Mac & Cheese 14.00<br>Gruyere, Bechamel, Orschiette Pasta, Toasted Onion Breadcrumb | Garlic-Confit Mashed 6<br>Herb Butter, Cracked Pepper, Chive           |
| Asparagus 7<br>Prosciutto Chiffonade, Grated Parmesan, Black Pepper                 | Smashed Fingerlings 10<br>Sour Cream, Scallion, Bacon                  |

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.*

## Salads & Soup

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Soup du Jour ...Cup/Bowl 4/6

House Salad 8.00

Bread Service 6.00

Sourdough, Everything Bagel, Feta Herb Butter

Blue 12.25

Iceberg, Avocado, Bacon, Blue Cheese Crumble and Dressing, Tomato, Scallion, Balsamic Glaze

Watermelon 18.00

Arugula, Avocado, Mint, Feta Cheese, Sunflower Seed, Lemon Vinaigrette

Chinese Chicken Salad 19.25

Napa Cabbage, Wonton, Scallion, Cashew, Peanut, Sliced Chicken Breast, Edamame, Cilantro, Orange, Sesame Ginger Dressing

Cobb 20.25

Greens, Diced Chicken Breast, Bacon, Blue Cheese Crumbles, Avocado, Egg, Tomato, Blue Cheese Dressing

Caesar 16.50

Baby Gem Romaine, Parmesan Frico, House Brioche Crouton, Grana Padano Parmesan, Scratch Caesar Dressing (Non-Vegetarian)

South By Southwest 21.00

Chicken Breast, Corn, Tomato, Black Bean, Avocado, Pepita, Fried Tortilla, Queso Fresco, Cheddar & Jack Cheese, BBQ, Chipotle Dressing

Everything Fall 19.00

Roasted Butternut Squash, Pumpkin Spice, Pepita, Craisin, Candied Pecan, Quinoa, Feta Cheese, Honey Chipotle Vinaigrette

Add - 6oz Chicken +6 Shrimp +9 Salmon +14

## Mixed Fare

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Classic Smash Burger

4oz Angus Beef Patties, Caramelized Onion, Secret Sauce, House Pickle, Tomato, Lettuce, Real American Cheese

...Single 13.50 ...Double 16.50

California Smash Burger 18.00

Double Smash, Bacon, Pepperjack Cheese, Guacamole, Lettuce, Tomato, House Pickle, Chipotle Aioli

Smokehouse Smash Burger 18.00

Double Smash, Bacon, Garlic Aioli, Aged Cheddar Cheese, Fried Onion, Pickle, BBQ

Fried Chicken Sandwich 16.00

Hand-Fried Buttermilk Chicken Breast, Rooster Aioli, House Pickle

French Dip 22.25

Prime Rib, Swiss Cheese, Caramelized Onion, Creamy Horseradish, Au Jus

Fish & Chips 17.50

English Batter, Jalapeno Tartar Sauce

Fish Tacos 16.00

Battered Cod, White Sauce, Cabbage, Pico De Gallo, Queso Fresco, Cilantro

Grilled Swordfish Tacos 18.00

Cabbage, Jalapeno-Avocado Crema, White Sauce, Pickled Onion, Peanut, Cilantro

Chicken Tenders & Fries 15.25

(4) Piece. Served with Ranch Dressing.

## Pizza

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Cheese 10.00/20.00

Pepperoni 11.00/21.00

Combo (Pepperoni/Sausage) 12.00/22.00

Doppio 12.00/22.00

Pepperoni, Sausage, Salami, Peppadew

Bianco 13.00/23.00

White Sauce, Sautéed Spinach, Prosciutto, Ricotta

Hawaiian BBQ 13.00/24.00

BBQ, Caramelized Onion, Chicken, Pineapple, Bacon, Cilantro

Margherita 11.00/21.00

Tomato, Buffalo Mozz, Fresh Basil, Balsamic Syrup

Buffalo Chicken 12.50/23.00

White Sauce, Chicken, Bacon, Blue Cheese, Buffalo Drizzle, Scallion

Aglio Supremo 13.00/23.00

White Sauce, Garlic, Pepperoni, Sausage, Mushroom, Tomato, Green Onion

Mushroom 13.00/22.00

White Sauce, Mushroom, Ricotta, Truffle Oil

Giardino 13.00/23.50

Mushroom, Bell Pepper, Garlic, Olive, Spinach, Artichoke, Red Onion, Tomato

Chicken Ranch 13.00/23.00

White Sauce, Chicken, Bacon, Artichoke, Mushroom, Tomato, Scallion

Carnivore 14.00/25.00

Pepperoni, Sausage, Bacon, Ham, Canadian Bacon

The Works 14.00/25.00

Pepperoni, Sausage, Bacon, Mushroom, Tomato, Peppadew, Black Olive, Bell Pepper, Onion