



THORNTON PARK

SOUP & SALADS

MUSHROOM BRIE SOUP
CUP 7 - BOWL 10

SOUP OF THE DAY
CUP 7 BOWL 10

HOUSE SALAD 7/12
MIXED GREENS, TOMATOES, CUCUMBERS,
RED ONION AND CARROTS

CAESAR SALAD 7/12
ROMAINE, CAESAR DRESSING, CROUTONS &
SHAVED PECORINO ROMANO CHEESE

SALMON SALAD* GF 20
GRILLED SALMON OVER MIXED SPINACH,
KALE AND ARUGULA, CUCUMBERS, RED
ONIONS, DRIED CRANBERRIES, CHERRY
TOMATOES AND FETA CHEESE CRUMBLES
WITH LEMON DIJON VINAIGRETTE

SOUTHERN GENT GF 18
GRILLED CHICKEN, MIXED GREENS,
EDAMAME, TOMATO, ROASTED CORN, EGG,
BACON, CUCUMBER, AND SMOKED GOUDA
WITH HONEY MUSTARD

RUSTEAK WEDGE* GF
7/15
ROMAINE HEARTS, CHERRY HEIRLOOM
TOMATO, CHOPPED BACON, GORGONZOLA,
RED ONION, DRIED CRANBERRIES, AND
BALSAMIC GLAZE WITH BLUE CHEESE
DRESSING
ADD HANGER STEAK +15
ADD GRILLED CHICKEN +7
ADD SHRIMP +12
ADD SALMON +12

TUSCAN CHICKEN GF 18
MARINATED CHICKEN BREAST, CANNELLINI
BEANS, ARUGULA, SHAVED ONION, CHERRY
TOMATOES, ROASTED CORN, ARTICHOKE
HEARTS TOSSED WITH FRESH BASIL IN A
TUSCAN LEMON VINAIGRETTE

SIDES

REGULAR SIDES

RUSTEAK CHIPS 6
BISTRO FRIES 7
SWEET POTATO TOTS 7
HOUSE SALAD 7
CAESAR SALAD 7
GARLIC BROCCOLINI 7
GRILLED ASPARAGUS 7
CHEDDAR & GARLIC MASHED
POTATOES 7

PREMIUM SIDES

MAPLE BACON BRUSSELS
SPROUTS 8
SEASONAL VEGETABLE HASH 8
PARMESAN POTATO WEDGES 8
CAULIFLOWER PANCETTA
CASSEROLE 9
HALF WEDGE SALAD 8
LEMON PARMESAN RISOTTO 9

STARTERS

TOMATO JAM JAR 14
HOUSE MADE RICOTTA LAYERED WITH
SPINACH ALMOND PESTO AND CANDIED
CHERRY TOMATO JAMSERVED WITH
GRILLED NAAN

CAPRESE SALAD GF 15
MOZZARELLA CHEESE ROUNDS, HEIRLOOM
TOMATOES, BABY ARUGULA, YELLOW
TOMATO VINAIGRETTE, BALSAMIC GLAZE,
FRIED BASIL

PINCHO ME SPICY * GF 18
(3) GRILLED STEAK PINCHO SKEWERS
SERVED OVER KIMCHI SLAW DRIZZLED
WITH SOY SAKE GLAZE

MUSHROOM ARANCINI 14
CRISPY FRIED RISOTTO WITH PARMESAN
CHEESE, MUSHROOMS AND ARRABBIATA

BLUE CRAB CAKES 18
TWO 3OZ BLUE CRAB CAKES, ARUGULA
SALAD WITH RED ONION, HEIRLOOM
TOMATOES AND HONEY CITRUS
VINAIGRETTE SERVED WITH LEMON
DIJON AIOLI

CHEESE BOARD 22
(3) CHEF SELECTED CHEESES, TOASTED
CROSTINI, ACCOUTREMENTS
ADD CHARCUTERIE +\$12 ADD BURRATA \$5

CALABRIAN MUSSELS 15
BISTRO WHITE WINE BUTTER SAUCE,
BLISTERED TOMATO, CALABRIAN CHILIS
AND GARLIC TOAST

PRETZEL ROLLS 12
WITH SMOKED GOUDA FONDUE AND
HONEY MUSTARD

GARLIC PARMESAN
EDAMAME GF 12
SMASHED ROASTED GARLIC, BUTTER,
PARMESAN CHEESE AND
SUNFLOWER SEEDS
MAKE IT SPICY! \$1

FETA-APPLE FLATBREAD 15
HERB-FETA SPREAD, ROASTED APPLES,
MOZZARELLA CHEESE, APPLEWOOD
SMOKED BACON, TOASTED PEPITA SEEDS
DRIZZLED WITH HOT HONEY

SHRIMP & BACON FRITTERS 14
CRISPY SHRIMP FRITTERS WITH SMOKED
BACON & ROASTED CORN SERVED WITH
OLD BAY LEMON AIOLI

AHI TUNA GF 16
TOGARASHI SEARED AHI TUNA, KIMCHI
CABBAGE SLAW, SERVED WITH WASABI
AVOCADO CREMA

HANDHELDS

INCLUDES CHOICE OF REGULAR SIDE
SUB GLUTEN-FREE BREAD (\$1) OR IMPOSSIBLE PATTY (\$2)

RUSTEAK BURGER* 18
8OZ ANGUS BEEF, GARLIC CILANTRO SAUCE, TOMATO,
PROVOLONE, BACON, OVER-MEDIUM EGG, AND CRISPY
POTATO STRINGS ON A TOASTED BRIOCHE BUN

PIMENTO CHICKEN WRAP 17
MARINATED GRILLED CHICKEN, PIMENTO CHEESE SPREAD,
CUCUMBER TZATZIKI, SLICED TOMATOES, ROMAINE
LETTUCE, ALMONDS AND CROUTONS
SERVED IN A WARM TORTILLA WRAP

SALMON BLT* 19
GRILLED SALMON, APPLE WOOD SMOKED BACON, BABY
ARUGULA, TOMATO WITH LEMON DIJON AIOLI ON A
TOASTED BRIOCHE BUN
SUBSTITUTE CATCH OF THE DAY + \$3

-KOREAN BURGER* 17
8OZ ANGUS BEEF, KOREAN SPICED AIOLI, TOMATO, KOREAN
GLAZE & KIMCHI SLAW WITH SESAME SEEDS
ON TOASTED BRIOCHE BUN

MAHI TACOS 17
BLACKENED MAHI, CABBAGE SLAW, GARLIC CILANTRO
SAUCE, DICED TOMATOES ROASTED CORN & PICKLED RED
ONIONS ON GRILLED FLOUR TORTILLAS
SUBSTITUTE CATCH OF DAY + \$3
SUBSTITUTE STEAK +\$5
SUBSTITUTE SHRIMP +\$2

STEAK SANDWICH* 25
GRILLED HANGER STEAK, GARLIC HERB AIOLI, ROASTED
TOMATOES, BABY ARUGULA & CHIMICHURRI
ON TOASTED SOURDOUGH

55TH STREET 17
SMOKED PASTRAMI, HAVARTI CHEESE, RUSTEAK SLAW,
HONEY MUSTARD, ON TOASTED SOURDOUGH WITH A DILL
PICKLE HALF

RETURN OF THE GOUDA 17
GRILLED CHICKEN BREAST, HERB MAYO, BACON, POTATO
STRINGS, SMOKED GOUDA, AND TOMATO
ON A TOASTED BRIOCHE BUN

CHICKEN SALAD CLUB NEW 16
GRILLED SHREDDED CHICKEN TOSSED WITH MAYO, BELL
PEPPERS, RED ONIONS & TARRAGON WITH BEEFSTEAK
TOMATO, MAPLE PEPPER BACON AND ROMAINE LETTUCE
SERVED ON BUTTERED TOASTED SOURDOUGH

BURGER POSSIBLE 18
BLACKENED IMPOSSIBLE BURGER, PIMENTO CHEESE,
PROVOLONE CHEESE, BRUNCH SAUCE, MIXED GREEN,
TOMATO AND PICKLED RED ONIONS
ON TOASTED BRIOCHE BUN

ENTREES

CALABRIAN RIGATONI NEW 26
GRILLED CHICKEN BREAST, OVER RIGATONI PASTA TOSSED IN
A BISTRO WHITE WINE BUTTER SAUCE, BLISTERED TOMATOES,
CALABRIAN CHILIS, A TOUCH OF CREAM AND PARMESAN
SERVED WITH GARLIC TOAST

KETO KETO* GF 30
GRILLED SALMON AND ROASTED ASPARAGUS WITH LOADED
CHEDDAR AND PANCETTA CAULIFLOWER CASSEROLE

PECAN CHICKEN GF 27
GRILLED CHICKEN BREAST TOPPED WITH A HONEY SAGE
PECAN GLAZE OVER WHITE CHEDDAR GARLIC WHIPPED
POTATOES AND GARLIC BROCCOLINI

FRESH CATCH GF 29
PAN SEARED FRESH CATCH OF THE DAY, BLUE CRAB
PARMESAN RISOTTO,
GRILLED ASPARAGUS & MICRO BASIL

STEAK FRITES* GF 27
GRILLED HANGER STEAK OVER PARMESAN POTATO WEDGES
WITH CHIMICHURRI
ADD ON:
FIVE SHRIMP +\$12
CRAB CAKE +\$10

FILET GF 45
7 OUNCE FILET, TRUFFLE BUTTER, GARLIC MASHED
POTATOES, SAUTEED WILD MUSHROOMS, MICRO CILANTRO
ADD FIVE SHRIMP \$12
ADD CRABCAKE \$10

RATATOUILLE RICE BOWL GF V 18
JASMINE RICE, ROASTED ZUCCHINI, BUTTERNUT
SQUASH, ONIONS, BELL PEPPERS, STEWED IN GARLIC WINE
TOMATO SAUCE TOSSED WITH BABY SPINACH
TOPPED WITH FRIED SHALLOTS

NY STRIP STEAK* GF 38
PEPPERCORN RUBBED CREEK STONE 12OZ NY STRIP, GARLIC
YUKON WHIPPED POTATOES, SAUTÉED BABY SPINACH AND
SHIITAKE MUSHROOM SERVED WITH BRANDY DEMI GLACE
ADD ON:
FIVE SHRIMP +\$12
CRAB CAKE +\$10

MARSALA PORK RIBEYE 30
GRILLED 14 OZ PORK RIBEYE, CREMINI MUSHROOMS MARSALA
SAUCE, ISRAELIS COUSCOUS WITH LEEK AND ROASTED
GARLIC, GRILLED ASPARAGUS & BLISTERED GRAPE TOMATOES

THE MAHI 30
PISTACHIO CRUSTED GRILLED MAHI, BUTTERNUT SQUASH
VEGETABLE HASH, BLACKENED SHRIMP, AND GARLIC
BROCCOLINI TOPPED WITH WHITE WINE LEMON
HERB CREAM SAUCE

GARLIC SHRIMP LINGUINE 28
SAUTEÉD GULF SHRIMP IN LEMON GARLIC WINE SAUCE,
TOSSED WITH LINGUINE PASTA, CHERRY TOMATOES, SPINACH
AND RED PEPPER FLAKES TOPPED WITH
SHAVED PARMESAN CHEESE

DESSERTS

PISTACHIO BREAD PUDDING 12
VANILLA ICE CREAM & WHITE CHOCOLATE

CARROT CAKE 14
CREME ANGLAISE & CANDIED WALNUTS

ESPRESSO TRES LECHE
TOPPED WITH MERINGE

KEY LIME PIE
TOPPED WITH WHIPPED CREAM

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any special dietary requirements or allergies.
20% Gratuity added to parties of 6 or more