



THORNTON PARK

SOUP & SALADS

MUSHROOM BRIE SOUP
CUP 7 - BOWL 10

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

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

GARDEN GREENS 14
CHOPPED KALE, ROASTED BEETS, SHAVED
RED ONION, FETA CHEESE CRUMBLES &
CRUSHED ROASTED PEANUTS

SALMON SALAD* GF 23
GRILLED SALMON OVER BABY SPINACH &
ARUGULA, SHAVED RED ONION,
POMEGRANATE SEEDS, TOASTED QUINOA,
MANDARIN SEGMENTS, GRAPE TOMATOES &
FETA CHEESE CRUMBLES WITH HONEY
CITRUS VINAIGRETTE

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

RUSTEAK WEDGE 16
ROMAINE HEARTS, GRAPE TOMATOES,
CHOPPED BACON, BLUE CHEESE
CRUMBLES, RED ONION,
DRIED CRANBERRY & BALSAMIC GLAZE
WITH BLUE CHEESE DRESSING

SIDES

REGULAR SIDES 7

- BISTRO FRIES
- SWEET POTATO TOTS
- HOUSE SALAD
- GARLIC BROCCOLINI
- RUSTEAK SLAW
- GRILLED ASPARAGUS
- GARLIC WHIPPED POTATOES
- SAUTÉED GREEN BEANS

PREMIUM SIDES 9

- MAPLE BACON BRUSSELS SPROUTS
- VEGETABLE HASH
- TRUFFLE PARMESAN POTATO WEDGES
- CAULIFLOWER PANCETTA CASSEROLE
- ROASTED RED NEW POTATOES
- HALF WEDGE SALAD

STARTERS

PRETZEL ROLLS 14
WITH SMOKED GOUDA FONDUE AND
HONEY MUSTARD

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

SPICY SHRIMP & TOAST 14
PAN ROASTED SHRIMP(6) IN A SPICY
BISTRO BUTTER SAUCE WITH GRAPE
TOMATOES & SHALLOTS
SERVED WITH GARLIC BREAD

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

HOT HONEY
MANGO FLATBREAD 17
CHOPPED ROASTED CHICKEN, HERB-FETA
SPREAD, DICED MANGO, MOZZARELLA
CHEESE, SCALLIONS,
DRIZZLED WITH HOT HONEY

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

BLUE CRAB CAKES 17
TWO 3OZ BLUE CRAB CAKES, ARUGULA SALAD
WITH RED ONION, HEIRLOOM TOMATOES,
HONEY CITRUS VINAIGRETTE,
LEMON DIJON AIOLI

SHRIMP & BACON FRITTERS 16
CRISPY SHRIMP FRITTERS WITH SMOKED
BACON, ROASTED CORN SERVED WITH OLD
BAY LEMON AIOLI & MUSTARD SEED HONEY

PINCHO ME SPICY* 19
(3) GRILLED STEAK PINCHO SKEWERS,
SERVED OVER RED CABBAGE
SLAW, DRIZZLED WITH SOY SAKE GLAZE

GARLIC PARMESAN
EDAMAME 13 GF V
SMASHED ROASTED GARLIC, BUTTER,
PARMESAN CHEESE AND
SUNFLOWER SEEDS
MAKE IT SPICY! \$1

KUNG PAO
CAUIFLOWER V 15
GINGER TURMERIC TEMPURA
CAULIFLOWER, KUNG PAO SAUCE,
GREEN ONION, CRUSHED PEANUTS

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

PINEAPPLE BBQ BURGER* 18
8OZ ANGUS BEEF, WHITE CHEDDAR CHEESE, CRISPY ONION
RING, SMOKED BACON, PICKLED JALAPENO, GRILLED
PINEAPPLE, SPICED RUM BBQ SAUCE

SALMON BLT* 19
GRILLED SALMON , APPLE WOOD SMOKED BACON, BABY
ARUGULA, TOMATO WITH LEMON DIJON AIOLI ON A
TOASTED BRIOCHE BUN

HONEY CHILI CHICKEN 18
CRISPY BUTTERMILK DOUBLE FRIED CHICKEN BREASTS,
CHILI HONEY GLAZED, DILL PICKLES,
BABY ARUGULA TOASTED BRIOCHE

STEAK SANDWICH* 26
GRILLED HANGER STEAK, GARLIC HERB AIOLI, ROASTED
TOMATOES, BABY ARUGULA & CHIMICHURRI
ON TOASTED CIABATTA

55TH STREET 18
SMOKED PASTRAMI, HAVARTI CHEESE, RUSTEAK SLAW,
HONEY MUSTARD, ON TOASTED SOURDOUGH
WITH DILL PICKLE

RETURN OF THE GOUDA 18
GRILLED CHICKEN BREAST, HERBED MAYO, BACON, POTATO
STRINGS, SMOKED GOUDA, AND TOMATO
ON A TOASTED BRIOCHE BUN

CHICKEN SALAD CLUB 17
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

MAHI TACOS 17
BLACKENED MAHI, RED CABBAGE SLAW. GARLIC CILANTRO
SAUCE, MANGO SALSA & PICKLED RED ONIONS
ON GRILLED FLOUR TORTILLAS
SUBSTITUTE STEAK +\$5
SUBSTITUTE SHRIMP +\$2

ENTREES

CALABRIAN RIGATONI 27
GRILLED CHICKEN BREAST, OVER RIGATONI PASTA TOSSED IN
A BISTRO WHITE WINE BUTTER SAUCE, BLISTERED TOMATOES,
CALABRIAN CHILIS, A TOUCH OF CREAM AND PARMESAN

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

LEMON CHICKEN GF 27
GRILLED CHICKEN BREAST TOPPED WITH A LEMON
CHARDONNAY CREAM SAUCE, GARLIC WHIPPED POTATOES
AND GARLIC BROCCOLINI

STEAK FRITES* 28
GRILLED HANGER STEAK & TRUFFLE PARMESAN POTATO
WEDGES WITH CHIMICHURRI
ADD ON:
FIVE SHRIMP +\$12.....CRAB CAKE +\$10

PRIME NY STRIP STEAK* GF 40
SIGNATURE RUBBED 12OZ PRIME NY STRIP, TRUFFLE
COMPOUND BUTTER, GARLIC YUKON WHIPPED POTATOES,
SAUTEED, ROASTED ZUCCHINI, SQUASH, ONION, ROASTED
GARLIC & BELL PEPPERS
ADD ON:
FIVE SHRIMP +\$12.....CRAB CAKE+\$10

MANGO CHILI PORK RIBEYE* 32
GRILLED 14 OZ PORK RIBEYE, MANGO CHILI RELISH, SAFFRON
RICE WITH SHALLOTS, BELL PEPPERS, & ROASTED ASPARAGUS

MAHI OUT OF CONTROL 30
PISTACHIO CRUSTED GRILLED MAHI, VEGETABLE HASH,
BLACKENED SHRIMP, AND GARLIC BROCCOLINI TOPPED WITH
CHARDONNAY LEMON HERB CREAM SAUCE

LEMON RICOTTA LINGUINI V 22
ROASTED SPRING ONIONS, SWEET PEAS, SUNDRIED
TOMATOES, LEMON JUICE, CHARDONNAY, RICOTTA AND
PARMESAN CHEESE SAUCE
ADD ON:
HANGER STEAK +\$15...FIVE SHRIMP +\$12..CHICKEN BREAST +\$7

SALMON PICCATA* GF 30
GRILLED SALMON, ROASTED RED NEW POTATOES & SAUTEED
GREEN BEANS TOPPED WITH A LEMON CAPER CREAM SAUCE

KUNG PAO CAULIFLOWER RICE BOWL 18
GINGER TURMERIC TEMPURA CAULIFLOWER, JASMINE RICE,
PAN ROASTED ZUCCHINI, SQUASH, ROASTED GARLIC, ONION,
& BELL PEPPERS, HOUSE KUNG PAO SAUCE & SCALLIONS

*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 CHECKS OF 6 OR MORE.