

Thornton Park

RusTeak

Restaurant and Wine Bar

APPETIZERS

- EDAMAME** 10.5
smashed roasted garlic, sunflower seeds, parmesan
- PRETZEL ROLLS** 11
everything bagel seasoning, aged cheddar mornay, honey mustard seed dipping sauce
- KUNG PAO CAULIFLOWER** 12
tempura battered with smoked peanut kung pao, crushed peanuts and scallions
- TOMATO JAM JAR** 13.5
house made ricotta, spinach almond pesto, and tomato jam with grilled naan bread
\$2 extra side of naan bread
- PAN ROASTED MUSSELS** 17.5
in a bistro butter, white wine garlic sauce with tomatoes and panko crumbs served with garlic bread
\$3 extra side of garlic bread
- BIG SHRIMPING** 18
garlic blackened seared Argentina red shrimp with garlic bread and a white wine herb butter sauce
- CRISPY CALAMARI** 17
flashed fried, pickled sweet peppers, lemon, house made chili sauce
- BURRATA** 15
burrata in garlic olive oil, balsamic glaze drizzle, and basil oil served with warm toast points
- AHI TUNA*** 17
furikake crusted seared ahi tuna (served rare), wontons, cilantro slaw, pickled ginger finished with creamy wasabi and ponzu
- "LIFE'S A BEECH"** 15
potato starch coated white beech mushrooms w/ sweet and spicy sauce
- RUSTEAK CHEESE BOARD** 24
(3) Types of Chef Select Cheeses accompanied by seasonal fruits, jams, grain mustard, marinated veggies, candied walnuts, and toasted crostinis
**add (3) chef selected meats for \$10

SALADS

- SUPER BOWL*** 18.5
choice shrimp or korean bbq spiced ahi tuna (served rare) over mixed greens, quinoa, sweet and spicy slaw, spiced edamame, carrots, and watermelon radish served with mango cilantro vinaigrette
- SOUTHERN GENT** 17
grilled chicken breast, mixed greens, bacon, corn, edamame, egg, tomato, muenster cheese and cucumber accompanied by honey mustard seed dressing
- THE HARVEST** 15
pickled apples, pomegranate seeds, candied walnuts, goat cheese on mixed greens with basil citrus
Add Chicken +6
Add Salmon +9
Add Steak +MKT

SOUPS

- MUSHROOM BRIE BISQUE** Cup 6 Bowl 8
- SOUP OF THE DAY** Cup 6 Bowl 8

DESSERTS

- COQUITO BREAD PUDDING** 10
house-made bread pudding with coquito cream, vanilla ice cream and cinnamon caramel sauce
- CARROT CAKE** 11
layered with cream cheese buttercream, tipped with crumbled walnuts & served with bourbon infused vanilla crème anglaise
- CARAMEL APPLE CREME BRULEE**

*ASK SERVER FOR SEASONAL DESSERTS

COCKTAILS *WINE* BEER



*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness Alert your server if you have special dietary requirements.
For your convenience a 20% gratuity will be automatically charged for groups of 6 or more

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HANDHELDS

Includes choice of side. Upgrade to Premium side for \$1

- RUSTEAK BURGER*** 17
8oz burger, garlic cilantro sauce, tomato, provolone, smoked bacon, over-medium egg, and crispy potato strings on toasted brioche
- SMASHED BISON BURGER** 18
2(4oz) bison patties, smoked agave bbq, jalapeno havarti, sauteed onions, smoked tomatoes, mixed greens on toasted brioche
- SWISS ARMY BURGER*** 17
8oz burger, sautéed mushrooms, crispy onion nest, melted swiss, demi glace, and horseradish mayo on garlic butter brioche bun
- STRAIGHT TRUFFLIN'** 18
8oz angus patty, arugula, truffle gouda, sauteed mushrooms, caramelized onions, truffle herb mayo, and champagne vinaigrette
- TUSCAN CHICKEN SANDWICH** 16
grilled chicken with spinach almond pesto, smoked tomatoes, homemade ricotta, champagne vinaigrette dressed arugula and balsamic glaze on toasted brioche
- CATCH BLT** 18
grilled catch of the day, mixed greens, bacon, tomato and yuzu caper aioli on toasted brioche
- HIT THE ROAD JACK** 16
hand breaded chicken breast, jalapeno havarti cheese, RusTeak slaw, maple bacon, and honey mustard on toasted brioche
- THE YORKER** 17
house smoked pastrami, swiss cheese, house mustard, sauerkraut, on toasted sourdough with dill pickle
- SOMETHING TO TACO BOUT** 18
grilled mahi, garlic cilantro slaw, watermelon radish, tomato, corn, and chipotle crema in grilled flour tortillas

ENTREES

- KETO KETO KETO*** 29
grilled wild-raised salmon and blackened asparagus with loaded cheddar and pancetta cauliflower casserole
- MAHI OUT OF CONTROL** 30
almond panko-crusted mahi mahi, toasted almonds, sautéed shrimp, cherry tomatoes, and broccolini over vegetable potato hash, finished with lemon-herb béchamel
- CAROLINA CATCH** 30
seared catch of the day and blackened asparagus over black eyed pea risotto and sweet vidalia onion sauce
- VEGGIELINI** 26
ricotta tortellini with impossible bolognese, shallots, garlic, spinach, mushrooms, and pecorino served with basil oil and garlic bread
- STEAK POMME FILET *MKT**
chef's cut 8oz filet with sauteed baby spinach and beech mushrooms served with rosemary mashed potatoes and red wine demi
- BLACKBERRY MARSALA** 27
pan seared airline chicken breast over rosemary mashed potatoes, sauteed broccolini and blackberry marsala
- SHORT RIB RAGU** 25
cabernet braised short rib, pappardelle pasta, roasted red pepper cream sauce

SIDES

- REGULAR SIDES** 7
Bistro Fries, Sweet Potato Tots, Mashed Potatoes, Side MG Salad
- PREMIUM SIDES** 10
Bacon Brussels Sprouts, Vegetable Potato Hash, Cauliflower Pancetta Casserole, Asparagus, Broccolini, Cup Soup, Side Caesar, Old Bay Truffle Fries

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