



## 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

#### BURRATA CAPRESE 15

CREAMY BURRATA CHEESE, BABY ARUGULA, GRAPE TOMATOES, BALSAMIC REDUCTION & MICRO BASIL WITH GRILLED BAGUETTE TOAST POINTS

#### 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

#### FETA-APPLE FLATBREAD 15

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

#### 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

#### SHRIMP & BACON FRITTERS 14

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

### 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

#### THE CATCH GF 29

PAN SEARED FRESH CATCH OF THE DAY, ROASTED TOMATO 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

#### 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

#### BONE-IN PORK CHOP\* GF 30

CHESHIRE GRILLED BONE-IN PORK CHOP TOPPED WITH PINEAPPLE CHILI CHUTNEY SERVED OVER SWEET POTATO MASH WITH BROWN SUGAR MAPLE BUTTER, SAUTÉED KALE WITH CRANBERRIES & WALNUTS

#### 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

SAUTEED 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

#### SEASONAL CHEESECAKE 12

#### CARROT CAKE 14

CREME ANGLAISE & CANDIED WALNUTS

#### TRIPLE LAYER CHOCOLATE CAKE 14

\* 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