

Parkway Prime Restaurant Week Lunch for Two

Choose One from Each Section

Salads

Crispy Southern Salad V

Romaine, Grape Tomatoes, Red Onion, Corn, Black Beans, Scallions, Cilantro, Tortilla Straws
Chipotle Aioli

Fried Goat Cheese V

Radicchio, Frisee, Spinach, Pickled Grapes, Fried Goat Cheese, Walnuts
Pecan Vinaigrette

Roasted Cauliflower V

Kale, Cauliflower, Golden Beets, Pickled Shallots, Raisins, Sunflower Seeds, Pumpkin Seeds
Lemon Tahini

Poached Pear V

Spinach, Poached Pear, Brioche Croutons, Pomegranate Seeds
Champagne Dill Vinaigrette

Caesar

Grilled Romaine, Baguette, Parmesan Cheese, Bacon, Grilled Lemon
Caesar Dressing

Garden Greens

Mix Greens, Red Onions, Tomatoes, Cucumbers, Croutons, White Cheddar
Maple Vinaigrette

Sandwiches

Parkway Burger V

Cheese, Onion Petals, Pickle, Tomatoes, Lettuce, Fries

BBQ Burger V

Bacon, Smoked Cheddar, Boom Boom Sauce, BBQ Sauce, Onion Petals, Pickle, Tomatoes, Lettuce, Fries

Black and Blue Burger V

Spices, Mushrooms, Smoked Gorgonzola, Onion Petals, Pickle, Tomatoes, Lettuce, Fries

French Dip

Horsie Sauce, Prime Rib, Caramelized Onions, Swiss Cheese, Homemade roll, Fries, Pickle, Au Jus

Eggs and Toast V

Poached Egg, Bacon, Frisee, Truffle Oil, Homemade Brioche

Cauliflower Banh Mi V

Baguette, Smoked Jalapeno Aioli, Cucumber, Pickled Onion, Jalapenos, Cilantro, Chimichurri, Fries

\$20.17

Parkway Prime
Restaurant Week Dinner

Choose One from Each Section

Starters

French Onion Soup

Lobster Bisque

Cauliflower Tempura **V** *Horse Radish Dressing, Scallions*

Tostadas **V** *Black Beans, White Cheddar, Poached Shrimp, Lettuce, Tomato, Jalapenos, Cilantro, Chipotle Crème*

Calamari *Sweet Chili Sauce, Cilantro, Scallions, Grilled Lime Slice*

Salads

Crispy Southern Salad **V**

*Romaine, Grape Tomatoes, Red Onion, Corn, Black Beans, Scallions, Cilantro, Tortilla Straws
Chipotle Aioli*

Fried Goat Cheese **V**

*Radicchio, Frisee, Spinach, Pickled Grapes, Walnuts
Basil Pecan Vinaigrette*

Poached Pear **V**

*Spinach, Poached Pear, Brioche Croutons, Pomegranate Seeds
Champagne Dill Vinaigrette*

Garden Greens

*Mix Greens, Red Onions, Tomatoes, Cucumbers, Croutons, White Cheddar
Maple Vinaigrette*

Entrees

Curry Bowl *Red Snapper, Carrots, Peppers, Onion, Bok Choy, Broccoli, Curry, Coconut Cilantro Rice*

Beef Short Ribs *Roasted Corn Polenta, Wild Mush Ragout*

Stuffed Acorn Squash **V** *Squash, Rum Raisin Bread Pudding, Kale*

Shrimp and Croquette *Sweet Potatoes, Apricots, Demi-glaze, Thick Sliced Bacon*

BBQ Salmon **V**

Homemade Brioche Roll, BBQ, Bacon, Jalapenos, Lettuce, Tomatoes, Onion Petals, Fries

Steak and Cheese **V**

Texas Toast, Chimichurri Aioli, American Cheese, Flank Steak, Red Pepper, Lettuce, Fries

Steak Frites

Fries, Parmesan, Parsley

Dessert

Pumpkin Spice Roll

Carmel Apple Pie

\$20.17