
OYSTERS AND SHELLFISH

Oysters - Selection of The Day *Apple Mignonette 1/2 Dozen 19... Dozen 38*
Chilled Platter 4 Oysters, 4 Shrimp, 4 Raw Scallop, Cocktail Sauce 49
Chilled Wild Shrimp Cocktail *Fresh Grated Horseradish Cocktail Sauce 19*

VEGETABLES & STARTERS

Roasted Heirloom Carrots *Toasted Almonds, Lemon Yogurt Aioli, Crispy Carrot Tops 13*
PAG Crispy Greens *Chard, Spinach, Tatsoi, Parmesan, Sea Salt, Lemon 15*
Brussel Sprouts *with Caramelized Onion, Honey Vinaigrette 16*
Burrata *PAG House Made Jam, Hand Rolled Cracker Bread 16*
Today's Harvest of Beets *Orange Segments, Goat Cheese, Hazelnuts, Honey-Balsamic Vinaigrette 16*
Cauliflower *Capers, Olive Oil, Garlic and Lemon Slices 15*
Soup *Cream of Tomato, Fresh Garden Herbs 11*
Burger's Smokehouse Bacon and Eggs *Jalapeño and Cheddar Deviled Eggs, Strawberry-Ginger Jam 14*
Steak Bites *Soy, Ginger and Molasses Marinade, Apple Cider Vinegar Slaw 15*
Swedish Meatballs *Goat Cheese Sour Cream, Caramelized Onions 15*
Cast Iron Charred Jumbo Shrimp, *Calabrian Chili Butter 19*
Roasted Portobello *Thyme, Marjoram and Fresh Mozzarella 14*
Steamed Mussels & Clams *White Wine, Lemon and Garlic, Tomato, Bacon 17*

SALADS

Grilled Avocado, *Burrata, Arugula, Citrus Vinaigrette 15*
PAG Kale, *Arugula Bibb Lettuce, Crunchy Veggies, Tossed with EVO, Braggs Tamari & Cider 14*
Bowl of Fresh Clipped PAG Lettuce *with Radicchio, Frisee, Radishes, Herb Vinaigrette 15*
Warm Spinach *Tossed Table Side, Pepper Bacon, Herb & Apple Cider Vinaigrette 14*
Caesar *Baked Focaccia and Grana Padano Croutons 12*
Iceberg "Wedge" *Blue Cheese and Chopped Pepper Bacon 12*
Simple Mixed Lettuce *Romaine, Iceberg and Garden Greens, Shaved Carrot 12*

Choice of Fresh Herb and Apple Cider Vinaigrette, Blue Cheese, Ronnenberg Dairy 1000 Island



PARK AVE. GARDEN

Please enjoy some of the wonderful lettuces, fruits, vegetables, herbs and wildflowers grown here at Park Ave's garden. We take great pride in our garden and we take all precautions to nurture and protect it. You are welcome to stroll our grounds, have a glass of wine and share our commitment to serving fresh, healthy and natural food.

ENTREES

Slay's Steak House Sandwich

Filet Mignon, Toasted Herb Baguette, Havarti Cheese 24

5 Spiced Baked Salmon

Sage Ranch Honey Mustard, Steamed Brown Rice and Spinach 38

Panko Crusted Filet of Sole Almondine

Pee Wee Potatoes with Leeks and Wilted Chard 32

Seared Wild Scallops

Grain Mustard Sauce, PAG Veggie, Corn, and Pepper Bacon Succotash 38

Pan Seared Boneless Half Jidori Chicken

Roasted Garlic-Lemon Sauce, Whipped Potato, Spinach 32

Slow Cooked Pork Shank

Riesling Wine and Pan Juices, Heirloom Carrots, Horseradish Mashed Potatoes 34

STEAKS AND CHOPS

Prime USDA Coffee Rub Flat Iron Steak 7 oz.

Blue Cheese Mashed Potato, Caramelized Onions, Au Jus 32

Peppered Skirt Steak 7 oz.

Cauliflower Risotto with Carrot Top Pesto 34

Filet Mignon Medallions 6 oz.

Shitake Mushroom Sauce, Mashed Potato 38

Angus Filet Mignon 7 oz.

Choice of Potato, Vegetable of the Day 52

Prime USDA Rib Eye Steak 10 oz.

Natural Juices, Twice Baked Cheddar and Chive Potato 52

Granny Smith Apple Stuffed Pork Chop

Golden Raisin and Sourdough Stuffing, Drizzled with Soy and Molasses 34

Cast Iron Lamb Chops 3 Double

Goat Cheese Mash, Grilled Cipollini Onions, Pistachio Mint Pesto 52