



at Rochester Place Golf Club & Resort

WINTER MENU

Chef Johnny and his culinary team craft each menu to pair with local, fresh, seasonal ingredients.

Starters

Fried green tomatoes

Pimento cheese, shaved black forest ham, green tomato chow chow

7.99

Kale and spinach dip

Served with Classic 1853 style chips

7.99

Broccoli fritters

Jalapeno aioli, basil, house smoked cheddar

8.99

Chicken wings

Half 6.99/Full 12.99

Choice of bbq, medium, buffalo, suicide, honey garlic, Thai garlic, Cajun dry rub, Jamaican jerk rub

Cajun dusted calamari

Cajun and lemon aioli, arugula

12.99

Baked brie brulee

Apple and cranberry compote, raisin-walnut crostini

14.99

Vegetable plates

Crispy brussel sprouts

Apple cider glazed, smoked goats cheese

6.99

Whole roasted head of cauliflower

½ 11 (serves 2-3) full 18 (serves 4-6)

Stuffed with fresh house made mozzarella, tahini dressing, cilantro pesto, pomegranate, toasted almonds

Chopped kale and black rice salad

Toasted Mexican spices, roasted sweet potato, red pepper, herbs, green onion, creamy feta, lime vinaigrette

9.99

Heirloom beet salad

House ricotta, candied walnuts, shaved vegetables, arugula, sorghum syrup

10.99

House salad

Greens, tomato, cucumber, radish, cranberry-pear vinaigrette

Half 2.99/full 5.99

Caesar salad

Romaine, parmesan, croutons, crispy bacon, Caesar dressing

Half 3.99/full 7.99

Post your best food pictures here at Parkside Grille for a chance to win a coupon good on any starters every month!!

#parksidegrille



See backside for item descriptions.

Mains

Seared trout messine 22.99
Pan seared trout, sauce messine, pickled new potatoes, fennel

Fried Lake Erie perch 18.99
House cut fries, coleslaw, tartar sauce

Chicken parmesan 18.99
Classic chicken parmesan, smoked cheddar, sundried tomato risotto, peas, arugula

Steak frites 23.99
10 oz AAA grade strip loin, sautéed kale, grilled scallions, garlic & horseradish butter, house cut fries

BBQ Pulled pork sheppard's pie 16.99
Bbq sauce, peas, corn, sweet potato puree, mashed Yukon golds

Kashmiri braised lamb shank stew 18.99
Grilled flatbread, butter beans, root vegetables, mint and yogurt
Available family style for 2 or more @ 17.99 per person

Burgers

Classic Burger 8.49
Add Cheddar 1.50
Beef patty, tomato, onion, pickle, lettuce

The Kings Burger 9.99
Bacon, cheddar, sliced banana, peanut butter

The Maui Burger 10.99
Grilled then thinly sliced pineapple, Swiss, red onion, spicy mayo, greens

The Brunch Burger 11.99
Fried egg, maple syrup, bacon, cheddar, lettuce, tomato, red onion, potato chips

California Burger 10.99
Guacamole, greens, red onion, creamy feta, sundried tomato pesto

Firehouse 10.99
Pickled jalapenos, spicy mayo, smoked cheddar, onion rings, hot sauce, pickle

Blue Haze 11.99
Smoked bacon, bbq sauce, caramelized onions, blue cheese, hickory sticks

Truffle Burger 13.99
Sautéed mushrooms, truffle aioli, prosciutto, brie, arugula

Sides

	Small	Large
House cut French fries	2.99	5.99
Beer Battered onion ring	3.49	6.99
Tater tots	3.49	6.99
Sweet potato fries	3.99	7.99
Make into a poutine -add	2.49	3.99

Food Descriptions:

Pimento cheese- A spreadable semi-sharp cheese with roots from the Deep- South.
Classic 1853 style chips- A large rustic shaped style potato chip, very crispy. This was the way potato chips looked when originated in 1853.
Arbosana olive oil- Made from Arbosana green olives grown in Chili. A mildly balance olive oils with sweet and fruity notes
Tahini- A paste made from pureeing ground, hulled sesame seeds
Sorghum- A sweet syrup made by extracting the juice from a sorghum plant. Tennessee is the North Americas largest producers of this syrup, with notes of honey and molasses.
Chow-chow- A North American relish made from pickling a combination of vegetables.
Kashmiri- Cuisine based on traditions from the Indian subcontinent.

