



APPETIZERS

Weekly Loaded Fries M.P.

Ask your server for this week's selection

Cheesy Garlic Bruschetta Loaf \$18

Freshly baked loaf topped with bruschetta, roasted garlic oil, fresh basil, mozzarella, pesto, and balsamic reduction.

Nachos \$21

House-fried corn tortillas, topped with cheddar cheese, refried beans, lettuce, pico de gallo, guacamole, pickled jalapeños, sour cream, and cilantro. Add ground beef, birria beef, chicken, pulled pork or tofu \$7

Roasted Cauliflower \$17/25 Full

Roasted until golden brown, stuffed with mozzarella cheese, topped with parmesan cheese, spinach pesto, creamy garlic sauce, pomegranate seeds, and roasted nuts.

Wings \$17/18.50 with a handful of fries.

Choice of sauce: mild, medium, hot, honey garlic, cajun, Thai chilli, lemon pepper, garlic parm, buffalo parm, magic dust, weekly feature with crudités.

Chicken Fingers \$16 Six pieces with a handful of fries.

SANDWICHES

Served with choice of side. Upgrade to signature side \$3

Pulled Pork \$18

House-made pulled pork, served on Martin's potato roll with BBQ sauce, pickles, and coleslaw.

Reuben \$19

Thick cut rye bread, house-made Russian dressing, swiss cheese, house sauerkraut, and corned beef.

Also available with pickerel.

Quesadilla \$20

Choice of chicken, pulled pork, birria beef or tofu. Served with onions, peppers, pico de gallo, a mixture of shredded cheddar & monterey jack cheese, salsa, and sour cream.

Big Fried Chicken \$20

Martin's potato roll, cajun fried chicken breast, cajun aioli, lettuce, tomato, onion, pickles, american cheese, and coleslaw.

Also available buffalo-style, Nashville hot, or bruschetta.

Crunch Wrap \$21

12" flour tortillas with choice of protein, pico de gallo, guacamole, crispy corn tortilla, refried beans, shredded monterey jack and cheddar cheese, lettuce, served with salsa, and sour cream.

Choice of ground beef, birria beef, chicken, pulled pork or tofu.

P'tit Guy Shrimp Scampi \$20

Garlic, butter, toasted bread, white wine, tomatoes, cheese and herbs.

Pickerel or Shrimp Tacos \$21

3 flour tortillas, roasted pineapple salsa, arugula, guacamole, pickled red onions, radish, and spicy mayo.

Also available in the Authentic Birria style with beef \$22

Calamari \$20

Pineapple cut squid, corn-dusted, flash-fried with tentacles, banana peppers, served on greens with dill, lemon, and a trio of sauces.

Parkside Queso \$21

Mix of mozzarella cheese, Monterey jack, American cheddar, Mexican beef, mushrooms, jalapeños, and tomatoes, topped with guacamole, sour cream, and pico de gallo, served with soft and fried tortillas.

Add birria beef or pulled pork \$5

Mussels \$19

Over 1 pound of steamed mussels in your choice of white wine provençal, tomato pesto, Thai-coconut curry or weekly special.

Served with grilled bread.



Striploin Steak Melt \$20

Provolone cheese, sautéed peppers and onions, BBQ sauce, and roasted garlic aioli.

RP Club \$21

3 pieces of thick-cut bread, house-roasted chicken, bacon, lettuce, tomato, cheddar, and house mayo.

French Dip Sandwich \$22

House roasted beef, french onion spread, provolone cheese, slow-cooked onions, au jus.

Halloumi Grilled Cheese \$18

Pesto, roasted garlic aioli, artichokes, roasted red peppers, bruschetta, and arugula.

Cubano Sandwich \$19

Baguette style bread, house pulled pork, honey mustard sauce, pickles, swiss cheese, black forest ham.

Birria Grilled Cheese \$21

Halloumi, birria beef, cilantro, pico de gallo, pickled red onion, and guacamole.

Beer Battered Pickerel On a Bun \$19

Homemade tartar sauce, coleslaw, lettuce, tomato, pickles.

BBQ Beef & Cheddar \$20

Slow roasted beef, smoked cheddar, house bbq sauce, french onion spread, onion rings and cheese sauce.

SIDE DISHES \$4.50 ea: House-cut French fries | **\$3 ea:** Personal size fries | **\$5 ea:** Soup. Mashed potatoes. Vegetables. House salad. Herbed rice. Baked potato. Baked sweet potato. Herb baked roasted potatoes. Herb roasted sweet potatoes.

SIGNATURE SIDES \$8 ea: Poutine | **\$8.50 ea:** Onion rings. Sweet potato fries. Loaded roasted sweet potatoes. Truffle fries, loaded regular or sweet potato. Loaded mashed potatoes. Caesar. Walnut goat cheese salad. Greek salad.

Additional charges apply: Splitting: \$2 | Bringing in outside dessert: \$1 | Plating: \$1.

BURGERS

*Ground beef is locally sourced from Nadeau Farms, served on Martin's Potato Roll.

- Classic Burger*** Lettuce, tomato, pickles, and onion **\$13** Add bacon or cheddar \$1.50 each
- Apple Snack Burger*** Granny Smith apple, lettuce, salted caramel, bacon, and cheddar **\$15**
- Truffle Burger*** Sautéed mushrooms, brie cheese, prosciutto, arugula, and truffle aioli **\$17**
- Birdie Burger*** Lettuce, guacamole, bacon, bruschetta, parmigiano, fried egg, and roasted garlic **\$19**
- Fire House Burger*** Pickled jalapeños, pickle, suicide sauce, spicy aioli, onion rings, American cheese, smoked cheddar **\$16**
- Parkside Burger*** American cheese, sautéed mushrooms, lettuce, tomato, onions, jalapeños, bacon, hot dog, bbq, and mayo **\$20**
- Get him to the Greek Burger** Seasoned ground lamb patty from Ewell Dell Farms, cucumber, arugula, bruschetta, feta cheese, tahini sauce, pesto, pomegranate seeds, and roasted red peppers **\$20**



Served with your choice of side and pickle spear. Upgrade to a Signature Side \$3. All burgers are available on Gluten-free bread or bun \$2. 12" Sundried tomato wrap \$1 | Lettuce wrap \$1. Substitute with chicken, Halloumi cheese or Beyond Meat Patty® \$2

SOUPS & SALADS

Protein add-on choices: 6 oz. grilled or crispy chicken, shrimp, Birria beef, pulled pork, tofu, Halloumi cheese \$7.
Salmon and Steak \$12.

Hélène's Daily Soup - Cup \$4 • Bowl \$7

House Salad \$7/14

Creamy house dressing, a mix of greens, pickled red onions, tomatoes, cucumber, radish, toasted pumpkin and sunflower seeds, parmesan, and croutons.

Caesar Salad \$10/17

House-made dressing, fried caper berries, parmesan strips, house croutons, bacon lardons, and lemon.

Chicken Caesar Wrap \$17 (includes one side)

Greek Salad \$10/17

Greens, tomato, cucumbers, pickled red onion, kalamata olives, feta, and creamy herbed dressing.

Walnut Goat Salad \$10/17

Cranberry dressing, goat cheese, dried cranberries, and candied walnuts over mixed greens.

ENTRÉES

Sausage & Pepper Gnocchi Mac N cheese \$25

4 cheese sauce, gnocchi, spicy sausage, with herbed panko crust. Substitute with Birria beef, pulled pork or chicken \$2

Chicken Tetrazzini \$26

Creamy garlic alfredo, bell peppers, mushrooms, parmesan, linguine noodles, and herbs.

Pesto Primavera Pasta \$21

Linguine, broccoli, roasted tomatoes, garlic, cauliflower, artichokes, peppers, mushrooms, in a tomato pesto sauce. Gluten-free pasta \$2

Seafood Pasta \$26

Creamy blush sauce with your choice of spice, crispy bacon, spinach, tomatoes, mussels, shrimp, served with linguine. Heat scales 0-5. Gluten-free pasta \$2

Chicken Parmesan \$26

House brined and breaded chicken breast, topped with tomato sauce, mozzarella, baked, and served over linguine with alfredo sauce.

Chicken Supreme \$28

Stuffed with prosciutto, smoked cheddar, spinach, topped with garlic cream sauce, house seasonal vegetables, and potato.

Thai Vegetable Curry \$25

Tofu, carrots, broccoli, sweet potatoes, cauliflower, peppers, mushrooms in red Thai coconut curry sauce served over rice.

Warm Spinach Salad \$10/17

Baby spinach, warm creamy dressing, bacon, mushrooms, strawberries, almonds, onions, artichokes.

Cobb Salad \$21

Creamy red wine house dressing, a mix of greens, avocado, ham, cucumber, tomato, Halloumi cheese, chicken, herbs.

Mexican Bowl \$24

Rice, black beans, guacamole, pico de gallo, cilantro, choice of protein, lime wedge, sour cream chipotle dressing.

Add salmon or steak \$5 each

Asian Bowl \$24

Rice noodles, cucumber, broccoli, peppers, spring roll, carrots, mushrooms, choice of protein, herbs, lime wedge, maple soy vinaigrette. Add salmon or steak \$5 each

Green Goddess Halloumi Salad \$20

Iceberg, arugula, spinach, mixed micro greens, cucumbers, celery, basil, mint, cilantro, dill, green onions, artichokes, avocado, halloumi cheese, green goddess dressing.

Grilled Walleye From Dockside Fisheries. \$27

Served over herbed ancient rice blend, seasonal vegetable, topped with a roasted pineapple salsa and finished with roasted garlic oil.

Milanese Bone-In Pork Chop From Nadeau farms \$31

served atop cheesy creamy bacon, artichoke gnocchi topped with arugula, tomato and parm salad.

Sweet & Spicy Blackened Salmon \$29

From Dockside Fisheries

7oz. with crispy skin, served over herbed ancient rice blend, seasonal vegetables, green goddess sauce, and herbs.

Reifel Rye Braised Lamb Shank \$35

Caramelized onions, whiskey jus, carrots, served atop mashed potatoes, fresh herb salad, and pickled red onions.

Grilled Lamb Loin Chops \$34

Tzatziki, pomegranate BBQ sauce, crispy smashed potatoes, herb roasted vegetables, almonds and pesto.

Angus Steak \$38

AAA Angus center-cut aged to 35 days.

10 oz. NY steak served with choice of potato, vegetables, roasted mushrooms, and creamy brandy peppercorn sauce or red wine bordelaise.

Fish & Chips From Dockside Fisheries. Served with house french fries, coleslaw, and house tartar sauce and a pickle.

Lake Erie platter ½ lbs each of fried perch, pickerel, and shrimp with cocktail sauce **\$33**

Pickerel & Chips Beer and dill batter **\$23/32**

Perch & Chips Corn dusted **\$25/35**