

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, balsamic reduction.

•Pairing: Primitivo or Pinot Grigio

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, chicken, pulled pork or tofu \$7

•Pairing: Beer or Blanc de Blanc

Roasted Cauliflower \$21  

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

•Pairing: Falanghina or Chenin Blanc

P'tit Guy Bang Bang Shrimp \$21 

Crispy Shrimp, iceberg, rice noodles, bang bang sauce, lime, scallion, sesame.

•Pairing: Reisling or Sauvignon Blanc

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, coleslaw.

•Pairing: Beer or Pinot Noir

Reuben \$19

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

Also available with pickerel.

•Pairing: Beer or Zinfandel

Quesadilla \$20

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

•Pairing: Beer or Chardonnay

Big Fried Chicken \$20

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

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

•Pairing: Beer, Reisling or Blanc de Blanc

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, sour cream.

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

•Pairing: Beer or Baco Noir

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.

•Pairing: Beer or Blanc de Blanc

Chicken Fingers \$17, six pieces with a handful of fries.

Pickerel or Shrimp Tacos \$21 

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

•Pairing: Beer or Sparkling

Calamari \$20  

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

•Pairing: Rosé, Pinot Grigio or Sauvignon Blanc

Pull Apart Spinach Dip \$22

Spinach, artichoke, 4 cheeses, bread bowl, garlic, mayo, herbs & spices

•Pairing: Sauvignon Blanc or Chardonnay

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.

•Pairing: Pinot Grigio or Sauvignon Blanc



Striploin Steak Melt \$20

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

•Pairing: Beer or Cabernet Sauvignon

RP Club \$21

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

•Pairing: Blanc de Blanc or Beer

Hot Roast Beef \$22

House roasted beef, provolone, arugula, bacon jam, crispy onions, horseradish aioli.

•Pairing: Beer or Cabernet Sauvignon

Halloumi Grilled Cheese \$18 

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

•Pairing: Primitivo or Pinot Grigio

Cubano Sandwich \$19

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

•Pairing: Beer or Pinot Noir

Croque Family \$21

French toast, ham, swiss, cheese sauce, sunny side-up egg

•Pairing: Chardonnay or Pinot Noir

Beer Battered Pickerel On a Bun \$19 

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

•Pairing: Sauvignon Blanc or Beer

BBQ Beef & Cheddar \$20

Slow roasted beef, smoked cheddar, house bbq sauce, Horseradish aioli, crispy onions and cheese sauce.

•Pairing: Zinfandel or Beer

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. Tator tots, 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* \$14.50
Lettuce, tomato, pickles, onion.
Add bacon or cheddar \$1.50 each

Apple Snack Burger* \$16.50
Granny Smith apple, lettuce, salted caramel, bacon, cheddar.

Truffle Burger* \$18.50
Sautéed mushrooms, brie cheese, prosciutto, arugula, truffle aioli.

Birdie Burger* \$20.50
Lettuce, guacamole, bacon, bruschetta, parmigiano, fried egg, roasted garlic.

Fire House Burger* \$18.50
Pickled jalapeños, pickle, suicide sauce, spicy aioli, crispy onions, American cheese, smoked cheddar.

Steakhouse Burger* \$21.50
Bacon jam, arugula, crispy onions, brie cheese, horseradish aioli.

Parkside Burger* \$21.50
American cheese, sautéed mushrooms, lettuce, tomato, onions, jalapeños, bacon, hot dog, bbq, mayo.

Get him to the Greek Burger \$21.50
Seasoned ground lamb patty from Ewell Dell Farms, cucumber, arugula, bruschetta, feta cheese, tahini sauce, pesto, pomegranate seeds, roasted red peppers.


•Pairings: Beer, Baco Noir, Reisling or Pinot Noir

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, 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. •Pairing: Sauvignon Blanc or Pecorino

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)* •Pairing: Pecorino or Chardonnay

Greek Salad \$10/17 
Greens, tomato, cucumbers, pickled red onion, kalamata olives, feta, and creamy herbed dressing. •Pairing: Sauvignon Blanc or Pinot Grigio

Walnut Goat Salad \$10/17 
Cranberry dressing, goat cheese, dried cranberries, and candied walnuts over mixed greens. •Pairing: Sauvignon Blanc or Reisling

Cobb Salad \$21
Creamy red wine house dressing, a mix of greens, avocado, ham, cucumber, tomato, Halloumi cheese, chicken, herbs. •Pairing: Chardonnay or Pinot Noir

ENTRÉES


Sausage & Pepper Gnocchi Mac N cheese \$25
4 cheese sauce, gnocchi, spicy sausage, with herbed panko crust. *Substitute with pulled pork or chicken \$2* •Pairing: Chardonnay or Baco Noir

Chicken Tetrazzini \$26
Creamy garlic alfredo, bell peppers, mushrooms, parmesan, and herbs. *Choice of linguine or penne noodles.* •Pairing: Pinot Grigio or Pinot Noir

Pesto Primavera Pasta \$21   
Broccoli, roasted tomatoes, garlic, cauliflower, artichokes, peppers, mushrooms, in a tomato pesto sauce. *Choice of linguine or penne noodles. Gluten-free pasta \$2* •Pairing: Primitivo or Pinot Grigio

Seafood Pasta \$26
Creamy blush sauce with your choice of spice, crispy bacon, spinach, tomatoes, mussels, shrimp. *Choice of linguine or penne noodles. Heat scales 0-5. Gluten-free pasta \$2* •Pairing: Chardonnay or Sauvignong Blanc

Chicken Parmesan \$26
House brined and breaded chicken breast, topped with tomato sauce, mozzarella, baked, and served over noodles with alfredo sauce. *Choice of linguine or penne noodles* •Pairing: Primitivo or Baco Noir


Chicken Supreme \$28 
Stuffed with goat cheese, spinach, roasted garlic/red pepper. Topped with garlic cream sauce, house seasonal vegetables, potato, and crispy prosciutto garnish. •Pairing: Reisling or Sauvignon Blanc


Thai Vegetable Curry \$25   
Tofu, carrots, broccoli, sweet potatoes, cauliflower, peppers, mushrooms in red Thai coconut curry sauce served over rice. •Pairing: Reisling or Pinot Noir



Antipasto Salad \$20 
Iceburg, tomato, pickled red onions pepperoncini, ham, cripsy prosciutto, roasted red peppers, artichokes, kalamata olives, Halloumi, with creamy zesty Italian dressing. •Pairing: Pinot Grigio or Primitivo

Taco Salad \$23
Tortilla bowl, Iceberg, choice of protein, refried beans, pico de gallo, mixed cheese, guacamole, chipotle sour cream, jalapenos , cilantro, black bean salsa, crispy tortillas. *Salmon or steak +\$5* •Pairing: Beer or Sauvignon Blanc


Mexican Bowl \$24
Rice, black bean salsa, guacamole, pico de gallo, cilantro, choice of protein, lime wedge, sour cream chipotle dressing. *Add salmon or steak \$5 each* •Pairing: Reisling or Rosé


Asian Bowl \$24 
Warm Asian noodles, cucumber, broccoli, peppers, spring roll, carrots, mushrooms, choice of protein, herbs, lime wedge, maple soy vinaigrette. *Add salmon or steak \$5 each* •Pairing: Riesling or Sauvignon Blanc

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. •Pairing: Sauvignon Blanc or Falanghina

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. •Pairing: Chardonnay or Sauvignon Blanc






Milanese Bone-In Pork Chop *From Nadeau farms* \$31 
Served atop cheesy creamy bacon, artichoke gnocchi topped with arugula, tomato and parm salad. •Pairing: Baco Noir or Pinot Grigio

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. •Pairing: Reisling, Pinot Grigio or Primitivo

Reifel Rye Braised Lamb Shank \$35 
Caramelized onions, whiskey jus, carrots, served atop mashed potatoes, fresh herb salad, and pickled red onions. •Pairing: Zinfandel or Bordeaux

Truffled Lamb Pasta \$28
Ground lamb, spinach, truffle, mushrooms, arugula, lamb jus, parmesan, crispy garlic bread crumbs. *Choice of linguine or penne noodles* •Pairing: Cabernet Sauvignon or Zinfandel

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. •Pairing: Zinfandel or Cabernet Sauvignon

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  
•Pairing: Beer, Sauvignon Blanc or Pinot Grigio