

# 3 COURSE MENU

## 1ST COURSE CHOICE OF:

### CHICKEN DUMPLING SOUP

#### PARKSIDE23 SALAD <sup>GF</sup>

Mixed greens, tomato, carrots, cucumbers  
Choice of dressing: Ranch, Creamy Italian, Bleu Cheese,  
Champagne Vinaigrette, French

## 2ND COURSE CHOICE OF:

### CEDAR-PLANKED SALMON <sup>GF</sup>

Citrus beurre blanc, russet potato-parsnip hash,  
asparagus, balsamic glaze\*

### BRAISED SHORT RIB <sup>GF</sup>

Mashed potatoes, honey glazed carrots, diane sauce

### FRIED AMISH CHICKEN

Mashed potatoes, cream corn sauce, corn bread  
muffin, seasonal veggies

### STUFFED RED BELL PEPPER <sup>GF</sup>

Farm fresh vegetables, creamy parmesan risotto,  
tomato sauce

### FILET MEDALLIONS

Cognac peppercorn sauce, fried onion strings,  
ParkSide 23 hash, capers

### SEARED SCALLOPS <sup>GF</sup>

Butternut squash risotto, dried cherries, pecans,  
honey reduction, fresh dill

## 3RD COURSE CHOICE OF:

### FLOURLESS CHOCOLATE CAKE <sup>GF</sup>

Mixed berry compote, french cream

### BROTHER BOB'S CARROT CUPCAKE <sup>GF</sup>

Cream cheese frosting, raisins, coconut and pecans

### SEASONAL FRUIT SORBET <sup>GF</sup>

