



A GREAT START

Hummus & Tzatziki (V, GFA) \$12
Fried Naan, Kalamata Olives, Cherry Tomatoes, Mint, Extra Virgin Olive Oil
 Glass: Maverick Estate Sauvignon Blanc
 Bottle: Bartier Bros. "Project B" Sauvignon Blanc

15 Park Fries (DFA, V) \$12
Black Garlic Truffle Aioli, Estate Herbs, Parmesan

Fresh Bread (DFA, V) \$9
Herb Focaccia, Whipped Butter, Olive Oil & Balsamic

Lobster Bisque \$14
Rich Lobster Stock, Brandy, Shallot & Prawn Butter, Fresh Focaccia
 Glass: Noble Ridge Chardonnay
 Bottle: Cassini Cellars Chardonnay

Snack Trio \$9
Smoked Bacon Popcorn, Roasted Salted Nuts, Crispy Togarashi Udon Noodles

BISTRO BITES

Prawn Cocktail (GF, DF) \$22
Poached Prawns, Pico De Gallo, Classic Cocktail Sauce, Avocado, Lemon
 Glass: Bartier Bros. Rosé
 Bottle: Stag's Hollow Rosé

Tuna Tostadas \$21
Crispy Wonton, Yellow Fin Tuna, Lime Ponzu, Slaw, Mango, Jalapeño, Green Onions, Cilantro, Crème Fraîche, Lime
 Add Tostadas \$7
 Glass: Maverick Estate Sauvignon Blanc
 Bottle: Culmina Riesling

Cheese & Charcuterie Antipasto (GFA) \$34
Local Cheeses & Cured Meats, Warm Olives, Marinated Mushrooms, Artichoke & Feta Salad, House Baked Focaccia, Crackers, Crostini, Fruit Preserve
 Glass: Noble Ridge Single Vineyard Chardonnay
 Bottle: Cassini Cellars Cabernet Sauvignon

Korean Chili Chicken Lettuce Wraps (DF) \$19
Gochujang Chili Chicken, Green Onions, Carrot, Sesame Seeds, Fried Farkay Noodles, Iceberg Lettuce
 Sub Tofu (VG) \$3
 Glass: Maverick Estate Sauvignon Blanc
 Bottle: Stag's Hollow Riesling

Mushroom Bruschetta (GFA) \$19
Locally Cultivated and Foraged Mushrooms, Herb Focaccia, Maple Bacon Lardons, Chili Honey, Shaved Pecorino
 Glass: Noble Ridge Chardonnay
 Bottle: Cassini Cellars Pinot Noir

FROM THE GARDEN

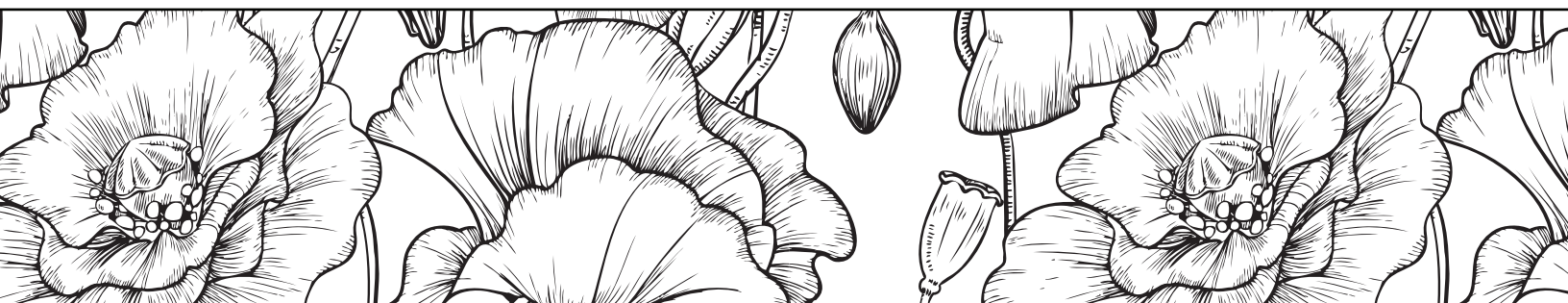
Caesar Salad (GFA) \$10 | \$16
Romaine, Maple Bacon Lardons, Lemon Caper Dressing, Candied Lemon, Herb & Roasted Garlic Gremolata, Shaved Pecorino
 Glass: Maverick Estate Sauvignon Blanc
 Bottle: Stag's Hollow Albariño

Mixed Greens Salad (VG, GF, DF) \$8 | \$14
Toasted Pumpkin Seeds, Endive, Cherry Tomatoes, Organic Carrot, Cucumber, White Balsamic Vinaigrette
 Glass: Tinhorn Creek Pinot Gris
 Bottle: Noble Ridge Pinot Grigio

Tomato & 'Tanto Latte' Burrata Salad (GF, V) \$21
Local Tomatoes, Basil Dressing, Arugula, Balsamic Reduction, Toasted Puffed Quinoa, Pickled Red Onion
 Glass: Stoneboat Pinot Noir
 Bottle: Stag's Hollow Pinot Project

Cobb Salad (GF, DFA) \$19
Artisan Lettuce, Cherry Tomato, Cucumber, Gorgonzola, Maple Bacon Lardons, Hard Boiled Egg, Avocado, Green Goddess Dressing
 Glass: Maverick Estate Sauvignon Blanc
 Bottle: Bartier Bros. "Project B" Sauvignon Blanc

Perfect Add Ons
 5oz Grilled Chicken Breast \$8 | 3 Garlic Prawns \$12
 Fried Ginger Soy Tofu (VG) \$6 | 5oz Steelhead \$15



15 PARK BISTRO



OFF THE GRILL

All Grilled Entrées are served with Crispy Mashed Potato, Buttered Broccolini, Roasted Organic Carrots and served with your choice of sauce.

Double Cut Brined Pork Chop \$28
Apple Thyme Glaze

AAA 8oz Top Sirloin \$32

Certified Angus Beef 10oz NY Striploin \$39

AAA 6oz Beef Tenderloin Filet \$58

Sauces:

Chimichurri (GF, DF) | Brandy Peppercorn Sauce
Gorgonzola Cream Sauce | Smokey BBQ Sauce (GF, DF)

Perfect Add Ons:

Extra Sauce \$4 | Loaded Crispy Mashed Potato (Bacon Bits, Green Onion, Sour Cream) \$5 | Bacon Mushroom Ragu \$8
Garlic Butter Lobster Tail - Market Price | Grilled Prawn & Scallop Skewer \$15

15 PARK FAVOURITES

15 Park Burger (GFA) \$18
Brioche Bun, Cache Creek Natural Beef, 15 Park Special Seasoning, Black Garlic Truffle Aioli, Pickled Red Onions, Arugula, Salt & Pepper Fries

Sub Side:

Caesar Salad \$3 | Green Salad \$2 | Lobster Bisque \$3
"Park Fries" \$4 | Gluten Free Bun \$3

Perfect Add Ons:

Mushrooms \$3 | Bacon \$2 | Cheddar \$2

Glass: Noble Ridge Meritage

Bottle: River Stone Estate "Stones Throw"

Pan Seared Steelhead Trout (GFA) \$29
Brown Rice & Quinoa Salad, Charred Carrot & Citrus Dressing, Buttered Broccolini, Roasted Organic Carrots, White Wine Cream Sauce, Orange Foam

Glass: Noble Ridge Chardonnay

Bottle: vinAmitè Chardonnay

"Yarrow Meadows" Duck Breast (GF) \$32
Heirloom Tomato Purée, Roasted Fingerling Potatoes, Buttered Broccolini, Roasted Organic Carrots, Orange Balsamic Gastrique

Glass: Stoneboat Pinot Noir

Bottle: Stag's Hollow SHV Pinot Noir

BISTRO BOWLS

Mediterranean Vegan Bowl (VG, DF) \$25
Brown Rice & Quinoa, Hummus, Vegetable Falafel, Slaw, Charred Carrot & Citrus Dressing, Avocado, Cucumber, Cherry Tomatoes, Shaved Radish

Glass: Maverick Estate Sauvignon Blanc

Bottle: Fairview Cellars Sauvignon Blanc

California Grilled Chicken Bowl (DF, GF) \$27
Brown Rice & Quinoa, Slaw, Avocado, Cucumber, Cherry Tomato, Pico De Gallo Toasted Pistachios, Shaved Radish

Glass: Noble Ridge Single Vineyard Chardonnay

Bottle: vinAmitè Chardonnay

Tuna Poke Bowl (GFA, DF) \$29
Sticky Rice, Slaw, Charred Carrot Miso Dressing, Avocado, Cucumber, Cherry Tomato, Radish, Fresh Mango, Pickled Ginger, Wasabi Aioli, Lime Ponzu, Wonton Chips

Glass: Maverick Estate Sauvignon Blanc

Bottle: Bartier Bros. "Project B" Sauvignon Blanc

LOBSTER BAR

Lobster Mac & Cheese \$21
Fresh Pennatoni Pasta, Herb & Roasted Garlic Gremolata, Garlic Cream Cheddar Sauce, Pecorino

Glass: Noble Ridge Chardonnay

Bottle: Ursa Major Chardonnay

Lobster Ravioli \$34
Garlic White Wine Cream Sauce, Tarragon Pistou, Green Peas, Pico De Gallo, Pecorino

Glass: Bartier Bros. Rosé

Bottle: Stag's Hollow Rosé

Lobster Nachos \$27
Wonton Chips, Black Beans, Jalapeño, Jack & Cheddar Cheeses, Pico De Gallo, Roasted Garlic Aioli

Glass: Noble Ridge Chardonnay

Bottle: Cassini Cellars Chardonnay

Perfect Add On to Anything:
Garlic Butter Lobster Tail - Market Price