

SEASONAL FEATURES

FIRST BITES OF SUMMER

LOBSTER STUFFED MUSHROOM CAPS \$18

Garlic-sautéed mushroom caps filled with a rich lobster and cream cheese blend, topped with melted cheese, broiled until golden, and served with toasted garlic ciabatta.

THAI COCONUT MUSSELS (GFO) \$20

Plump mussels simmered in a coconut curry broth with coconut milk, white wine, ginger, garlic, and lemongrass, finished with a touch of sweet Thai chili for a balanced, aromatic dish.

THE PARK HOUSE POUTINE \$17

Crispy fries loaded with rich, savoury gravy and fresh cheese curds that melt just right.

Level It Up!

Maple Bacon - Tossed in sweet, smoky maple bacon seasoning & topped with crunchy bacon bits ... +\$2.00

Buffalo Chicken - Spicy buffalo chicken bites with a cool ranch drizzle... +\$3.00

Sunset Grilled - Grilled chicken tossed in smoky BBQ sauce, with sautéed mushrooms, diced tomatoes, & green onions for a bold twist on a classic favourite... +\$5.00

TUNA POKE BOWL \$24

Sweet and spicy marinated yellowfin tuna over fragrant coconut rice, topped with peaches, pickled onions, edamame, creamy avocado, crisp carrots, and cabbage, finished with sesame seeds and green onions.

THE MAIN ATTRACTIONS

STRIPLOIN & WEDGE (GF) \$25

6oz NY striploin grilled to your liking, served with a crisp iceberg wedge topped with your choice of blue cheese, cheddar, or feta. Finished with crispy bacon, fresh tomatoes, and your choice of ranch or blue cheese dressing.

BLACKENED WHITEFISH BOWL (GF) \$20

Blackened white fish coated in a bold chipotle mango seasoning, served over a fresh bed of arugula, carrots & cabbage, with fragrant coconut rice. Finished with a drizzle of chipotle mayo and topped with vibrant peach basil salsa. Served with a lime wedge for a citrus kick.

PASTA PRIMAVERA \$18

Fettuccine tossed in a rich, creamy Alfredo sauce with sautéed mushrooms, onions, peppers, and broccoli, served with warm ciabatta.

Add grilled chicken (\$7), garlic shrimp (\$8), or 6oz NY striploin (\$12.99).

EAST COAST POCKET PITA

Filled with delicately seasoned lobster and shrimp, tossed with crisp lettuce, red onion, mushrooms, mixed cheese, and finished with a house-made creamy garlic dressing.

One pocket **\$18** | Two pockets **\$25**

IT'S A PARK HOUSE SUMMER



BITTERSWEET ENDINGS

TOWN-FAMOUS CARROT CAKE \$10.50

House-baked carrot cake topped with cream cheese icing, warmed to perfection and finished with a caramel drizzle.

LEMON LAVENDER CHEESECAKE \$12

White chocolate lemon cheesecake topped with a delicate lavender fond and a white chocolate shard, finished with a soft purple-hued white chocolate drizzle.

WILD BERRY CAKE \$12

Frutti di Bosco torte featuring layers of buttery shortcrust pastry and light sponge cake, filled with custard and cream, topped with wild berries, and finished with a glossy apricot glaze.

CHOCOLATE DECADENCE (GF/V) \$12

A decadent chocolate cake made with plant-based ingredients and rich cocoa, finished with a silky chocolate glaze. Crafted with avocado for an ultra-moist texture, this vegan and gluten-free dessert is as indulgent as it is satisfying.

SKOR CHEESECAKE \$12

SKOR overload on a soft, chewy SKOR cookie base, topped with caramel and dark chocolate marble cheesecake, drizzled with caramel sauce, and finished with crunchy SKOR bits - rich, creamy, and indulgent.

SIPS & SAVERS

PARKHOUSE COFFEE

Grand Marnier & Espresso Vodka

B52

Espresso Vodka, Bailey's, & Grand Marnier

BAILEY'S COFFEE

SPANISH COFFEE

Bailey's & Cointreau

IRISH COFFEE

Irish Whiskey & Bailey's

ALL SPECIALTY COFFEES \$9.00