

Park Cafe

4403 MURPHY ROAD, NASHVILLE, TN 37209; TEL: (615) 383 -4409; FAX: (615) 383 -4829

APPETIZERS

CHICKEN AND SPINACH POT STICKERS WITH CHILE PLUM SAUCE AND MINT VINEGAR DIPPING SAUCE	\$8.25
MONGOLIAN BEEF WITH COCONUT RICE, CRISPY SHIITAKE MUSHROOMS, SWEET CHILI BARBECUE SAUCE, AND CHINESE MUSTARD SAUCE	\$8.75
SAUTEED SHRIMP WITH TOMATO COCONUT CURRY OVER CRISPY SWEET POTATOES, GARNISHED WITH MANGO CHUTNEY	\$9.50
POTATO & VEGETABLE SAMOSAS WITH CHIPOTLE MANGO CRÈME FRAICHE	\$8.50
TUNA SASHIMI WITH GOMASHIO, COCONUT JASMINE RICE, SEAWEED SALAD, WASABI TOBIKO AIOLI, SESAME FLAT BREAD CRACKERS AND PONZU SAUCE	\$11.50
PANKO-CRUSTED CRAB CAKES GARNISHED WITH ROASTED CORN SALSA AND CRUNCHY REMOULADE	\$9.00
HOUSE SMOKED SALMON WITH GRIDDLED CORN CAKE, LEMON CAPER CRÈME FRAICHE, GRATED EGGS, AND TOBACCO ONIONS	\$9.25
CHEESE PLATE TRIPLE CREAM BRIE WITH FIG JAM, BUTTERMILK BLEU CHEESE, GOAT CHEESE STUFFED APRICOT WITH ORANGE GINGER SYRUP, SPICED PECANS, AND CROSTINIS	\$12.00
SEMOLINA-CRUSTED FRIED CALAMARI DUSTED WITH PARMESAN AND SERVED WITH TOMATO CAPER DIPPING SAUCE AND LEMON BASIL AIOLI	\$9.00

SALADS

CHOPPED SALAD WITH ARUGULA, TOMATO, CHICK PEAS, KALAMATA OLIVES, SWISS CHEESE, TORTILLA CROUTONS AND BALSAMIC VINAIGRETTE	\$8.75
MESCLUN GREENS SALAD WITH SCARLET ORANGE VINAIGRETTE. STRAWBERRIES, MANDARIN ORANGES, CRUMBLLED BLEU CHEESE, AND SPICED PECANS	\$8.25
SPINACH SALAD WARM BACON VINAIGRETTE, GRATED EGGS, CANDIED WALNUTS, PICKLED RED ONIONS, AND A CRISPY GOAT CHEESE CAKE	\$9.00
ROMAINE SALAD WITH CHIPOTLE RANCH DRESSING, CHERRY TOMATOES, ROASTED CORN, TOBACCO ONIONS AND GRATED CHEDDAR CHEESE	\$8.25

ENTREES

****No Substitutions Please**\$2.00 Split Plate Charge****

PAN-SEARED SALMON WITH COCONUT JASMINE RICE, SZECHWAN GREEN BEANS, CHILI PLUM SAUCE, CRISPY WONTONS, AND GRILLED LIME	\$19.50
PEPPERED BEEF TENDERLOIN TAIL 9 OUNCES OF BEEF SERVED WITH SAUTEED ASPARAGUS, BEARNAISE SAUCE, AND POMMES FRITES	\$21.50
DUCK BREAST LACQUERED WITH POMEGRANATE AND HONEY WITH BUTTERNUT SQUASH POLENTACAKE, SAUTEED ARUGULA, AND SUN-DRIED CHERRIES	\$20.50
12 OZ CENTER CUT PORK CHOP WITH SESAME SWEET POTATO HASH, CHINESE FIVE SPICE APPLE SAUCE AND A HOISIN BBQ SAUCE	\$21.00
CRANBERRY GLAZED CHICKEN OVEN-ROASTED, STUFFED WITH CORNBREAD AND TURKEY BACON, WITH A CORN PUREE AND CRISPY SWEET POTATOES	\$18.00
FOUR CHEESE RAVIOLI WITH ARUGULA PESTO, SAUTEED MUSHROOMS, SUN-DRIED TOMATOES AND TOASTED PINENUTS	\$17.00
PAN-SEARED SEA SCALLOPS WITH POTATO GNOCCHI TOSSED IN A SMOKED TOMATO SAUCE, WITH ASPARAGUS AND ARUGULA, GARNISHED WITH PARMESAN CHEESE	\$23.00
GRILLED SHRIMP WITH SAFFRON RISOTTO, SWEET PEAS AND ROASTED PEPPERS, GARNISHED WITH CHIVE OIL AND PARMESAN CHEESE	\$22.00

SIDE ITEMS (\$4.00 EACH)

SWEET POTATO HASH	SAUTÉED ASPARAGUS
SEMOLINA ONION RINGS	POMMES FRITES
SZECHWAN GREEN BEANS	COCONUT JASMINE RICE
SAUTÉED SPINACH	TEMPURA ASPARAGUS (with horseradish soy sauce)
BUTTERNUT SQUASH POLENTACAKE	SAFFRON RISOTTO (with sweet peas and roasted peppers)

GREEN CHILI MACARONI-N-CHEESE-\$4.50

*****PLEASE INFORM YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE*****

*****AVAILABLE FOR PRIVATE LUNCH AND DINNER PARTIES*****