

## Sample Menu

Items & prices are subject to change.



### SOUPS • SALADS

<b>Lobster Bisque</b>		7	<b>Classic Baked Onion Soup</b>	6.5
<b>Hyde Park Wedge</b>	Half	4.9	<b>Soup du Jour</b>	6
<i>Iceberg lettuce, blue cheese dressing, bacon &amp; candied pecans</i>	Full	7	<b>Chicken or Salmon Caesar Salad</b>	12.5
<b>Caesar Salad</b>	Half	4.9	<i>Wood-grilled and served over hearts of romaine</i>	
<i>Hearts of Romaine, shaved parmesan reggiano; anchovies upon request</i>	Full	7	<b>Tenderloin Salad*</b>	12.9
<b>Blue Crab Wedge</b>		11.9	<i>Thin grilled filet of tenderloin, julienne iceberg, tomatoes, crumbled blue cheese, black pepper parmesan ranch</i>	
<i>Iceberg lettuce, creamy vinaigrette, bacon, candied pecans &amp; lump crab</i>				

### BURGERS • SANDWICHES

*Served with Choice of Onion Straws or Fresh Cut Boardwalk Fries*

<b>Dry Aged Burger*</b>		9.9	<b>Grilled Chicken Club</b>	9.9
<i>Toasted onion roll, lettuce, tomato &amp; onion (cheese add 1.00)</i>			<i>Toasted onion roll, bacon, aged cheddar, lettuce &amp; tomato, spicy mustard</i>	
<b>Bacon Gruyere Dry Aged Burger*</b>		11.9	<b>Grilled Tenderloin Sandwich*</b>	13.5
			<i>Caramelized onion, provolone cheese, tomato, lettuce &amp; horseradish mayonnaise on ciabatta</i>	
<b>Philly Dry Aged Burger*</b>		11.5	<b>Beef Short Rib Sandwich*</b>	11.9
<i>Provolone cheese, sauteed onions &amp; peppers</i>			<i>Red wine bordelaise sauce, crumbled bleu cheese, crispy onion straws, onion roll</i>	
<b>Mushroom Dry Aged Burger*</b>		11.9	<b>Crab Cake BLT</b>	12.9
<i>Sauteed mushrooms, Swiss cheese, lettuce, tomato, onion, truffle aioli</i>			<i>Cheddar cheese, bacon, lettuce, tomato, spicy mustard mayo, 10 grain bread</i>	

### APRIL LUNCH FEATURES

*Includes Cup of Soup du Jour*

<b>MON.:</b>	<b>Marinated Grilled Chicken Spinach Salad</b>	<i>Hardboiled egg, sliced mushrooms, warm bacon dressing, pickled red onion</i>	12.9
<b>TUES.:</b>	<b>Coconut Shrimp</b>	<i>Served over wild rice, mandarin orange sauce, Mediterranean salsa</i>	13.9
<b>WED.:</b>	<b>Pan-Seared Scallops</b>	<i>over sauteed wild mushrooms with herb compound butter</i>	14.9
<b>THUR.:</b>	<b>Club Sandwich</b>	<i>Smoked turkey, lettuce, heirloom tomato, smoked bacon, sweet ham, swiss, mustard mayonnaise, nine-grain bread</i>	11.9
<b>FRI.:</b>	<b>Fish &amp; Chips</b>	<i>Beer-battered New England cod &amp; boardwalk fries with bleu cheese coleslaw &amp; tartar sauce</i>	10.9
	<b>AVAILABLE DAILY:</b>	<b>Cup of Soup du Jour and Any 1/2 Salad</b>	10.5

Please Visit Our Other Fine Restaurants



PITTSBURGH, CLEVELAND, COLUMBUS, UPPER ARLINGTON,  
DUBLIN, WORTHINGTON, AKRON, BEACHWOOD, WESTLAKE,  
BUFFALO, DAYTONA BEACH, SARASOTA,  
DETROIT (BIRMINGHAM) 2012



CHAGRIN FALLS

# Sample Menu

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\$19.88 **HYDE PARK BUSINESS LUNCH** (per person)

**STARTERS**

*(please select one)*

**HALF SALAD**

**Hyde Park Wedge Caesar Salad**

**BOWL OF SOUP**

**Lobster Bisque Soup du Jour**

**ENTREES**

*(please select one)*

**Petite Twin Filet\* (7oz) • Fresh Fish of the Day\***

*Choice of Sautéed Mushrooms, Fresh Cut Boardwalk Fries, Roasted Garlic Whipped Potatoes or Seasonal Vegetables*

## SPECIALTIES

*Add a Half Hyde Park Wedge or Half Caesar Salad for 3*

<b>Boneless Beef Short Ribs</b>	13.7	<b>Grilled Pork Chops* 8oz/16oz</b>	10/16
<i>Sauteed spinach, roasted garlic mashed potatoes, red wine bordelaise sauce, crispy onion straws</i>			
<b>Sauteed Crab Cakes</b>	13.5	<b>Mediterranean Chicken</b>	13.5
<i>Roasted garlic mashed potatoes, red pepper aioli, spicy mustard sauce</i>		<i>Pan-seared with penne pasta, herbs, lemon, olives, tomato, spinach in extra virgin olive oil</i>	
<b>Chicken Milanese</b>	12.9	<b>The SW Steak* 7/10oz</b>	26/33
<i>Crispy romano-crust chicken, white wine lemon caper sauce</i>		<i>Filet mignon topped with Cabernet butter</i>	
<b>Filet Mignon*, center cut 7/10oz</b>	25/32	<b>Steak Otto* 7oz</b>	18
<b>New York Strip Steak* 9/14/18oz</b>	20/32/35	<i>Petite cuts of tenderloin wrapped in bacon, melted blue cheese &amp; bordelaise sauce</i>	
<b>Bone-In Ribeye* 22oz, Prime at its Best</b>	38	<b>Steak Tressel* 14/18oz</b>	33/36
<b>Twin Filets*, 3.5oz each</b>	17	<i>New York Strip, roasted cloves of garlic, mushrooms &amp; garlic butter</i>	
<b>Ribeye* 16oz, Prime at its Best</b>	34		
<b>Kansas City Bone-In Strip* 18oz</b>	35		
<b>Porterhouse* 22oz, Filet and Strip in one</b>	39		

**BLACKBOARD FRESH FISH\***

*Served with Seasonal Vegetables & Lemon Crystal Citrus Sauce*

**ALL HYDE PARK SEAFOOD IS FRESH AND FLOWN  
IN DAILY FROM ALL COASTS  
12 TO 16**

## SIDES

<b>Fresh Cut Boardwalk Fries</b>	4
<b>Seasonal Vegetables</b>	4.5
<b>Roasted Garlic Whipped Potatoes</b>	4.5
<b>Sautéed Mushrooms</b>	4.5
<b>Steamed Fresh Asparagus Bearnaise</b>	7

## DESSERTS

<b>New York Style Cheesecake</b>	6.95
<b>Warm Molten Lava Cake</b>	6.95
<b>Creme Brulee</b>	6.95

Brad Fisher ~ *General Manager*

Ron Driscoll ~ *Executive Chef*

RARE- Red, very cool center . Medium RARE- Red, warm center . MEDIUM- Pink center . MEDIUM WELL- Slightly pink center . WELL- Cooked throughout, no pink  
For parties of 8 or more, a 20% gratuity will be automatically added to the guest check. Gift cards are available. \*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

DT Lunch 1-12