

## **~~~IRA'S~~~**

### **Park Hill Grill**

#### **~APPETIZERS~**

##### **Poblano Pepper Cheesecake**

Savory Cheesecake with roasted poblano-a hint of chipotle and 3 cheeses-topped with a mango salsa - \$8

##### **Shrimp Tacos**

Tortillas filled with local shrimp-tomatoes-garlic-topped with a coconut curry sauce - \$13

##### **Mushroom Spring Roll**

Spring roll filled with shiitake mushrooms-carrots and Chinese vegetables.

Served with sake dipping sauce and pickled ginger - \$8

##### **Gravlax**

House cured salmon served over fresh corn cake topped with lemon infused crème fraiche \$9.

##### **Ravioli of the Day** – Ask your server -\$8.00

#### **Brussel Sprouts**

, Flash fried brussel Sprouts served with a pepperoncini basil vinaigrette \$7.00

#### **~SALADS~**

##### **California**

Mixed greens with baby tomatoes-toasted pine nuts-calamata olives, and goat cheese with a basil vinaigrette-\$6.00

##### **Spinach**

Tender baby spinach leaves tossed sautéed apples, candied pecans and candied pecans with a pear ginger vinaigrette - \$8.00

##### **Caesar**

Hearts of Romaine with toasted pine nuts-freshly grated Romano cheese and IRAs own Caesar dressing served with a cheese cracker - \$6.00 add shrimp for additional - \$4.95

#### **~ENTREES~**

All entrees except pasta dishes served with Chef's choice of starch and vegetable.

### **Lamb Shanks**

Lamb Shank slowly simmered with tomatoes and vegetables \$23

### **Duck**

Grilled duck breast topped with raspberry, sweet onion relish - \$26.00

### **Salmon in parchment paper**

Salmon wrapped in paper with baby tomatoes, sugar snap peas, asparagus and white wine  
\$20

### **Shrimp Toss**

Shrimp. Crab and Clams with baby tomatoes, artichoke hearts, roasted red peppers, and a bit of garlic tossed with linguine \$21

### **Fish of the Day** – Market Price

### **Stuffed chicken**

Airline chicken breast stuffed with goat cheese, prosciutto, and basil served with a basil garlic pan gravy \$17

### **Rib eye**

Aged Angus rib eye grilled and topped with wild mushroom garlic butter - \$29.00

### **Pork Chop**

Chop served with mango habanero barbecue sauce, topped with mango salsa - \$18

### **Curry**

Tofu and vegetables wokked in a ginger spicy curry sauce - \$16

### **Pesto**

Old world genoa pesto tossed with penne - \$12 add shrimp - \$16.95

### **Ravioli of the Day** –ask your server - \$13