

Sample Menu

Available at the Downtown Cleveland Location only.
Items & prices are subject to change.



SOUPS • SALADS

Lobster Bisque	7.5	Classic Baked Onion Soup	6.9
Hyde Park Wedge <i>Blue cheese dressing, bacon & candied pecans, port wine drizzle</i>	5.5	Soup du Jour	6.5
Caesar Salad <i>Anchovies upon request</i>	Half 5.5 Full 8	Chicken or Salmon Caesar Salad <i>Wood-grilled and served over hearts of romaine; anchovies upon request</i>	13.5
Blue Crab Wedge <i>Creamy vinaigrette, bacon, candied pecans, lump crab</i>	12.9	Tenderloin Salad* <i>Thin grilled filet of tenderloin, julienne iceberg, tomatoes, crumbled blue cheese, black pepper parmesan ranch, crispy onion straws</i>	13.9

BURGERS • SANDWICHES

Served with Choice of Onion Straws or Fresh Cut Boardwalk Fries

Dry Aged Burger* <i>Toasted onion roll, lettuce, tomato & onion (cheese add 1.00)</i>	10.9	Grilled Chicken Club <i>Toasted onion roll, bacon, aged cheddar, lettuce, tomato & spicy mustard</i>	10.9
Bacon Gruyere Dry Aged Burger*	12.9	Grilled Tenderloin Sandwich* <i>Caramelized onion, provolone cheese, tomato, lettuce & horseradish mayonnaise on a ciabatta</i>	13.9
Philly Dry Aged Burger* <i>Provolone cheese, sautéed onions & peppers</i>	12.5		
Mushroom Dry Aged Burger* <i>Sautéed mushrooms, Swiss cheese, lettuce, tomato, onion, truffle aioli</i>	12.9	Crab Cake BLT <i>Cheddar cheese, bacon, lettuce, tomato, spicy mustard mayo, 10 grain bread</i>	13.9

AUGUST LUNCH FEATURES

Includes A Cup of Soup du Jour

MON:	Almond-Crusted Trout <i>sauteed spinach and grainy mustard sauce</i>	14.9
TUES:	Cajun Shrimp <i>corn relish, avocado salsa</i>	13.9
WED:	French Dip <i>au jus, shaved prime rib, horseradish sauce, toasted French roll; served with boardwalk fries</i>	13.9
THUR:	Soft Shell Crab <i>tempura fried with cilantro aioli & lemon oil, tossed arugula</i>	14.9
FRI:	Summer Shandy Beer Batter Fish & Chips	10.9
AVAILABLE DAILY: Cup of Soup du Jour and choice of Hyde Park Wedge or 1/2 Caesar Salad		10.5

Please Visit Our Other Fine Restaurants



CHAGRIN FALLS



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



MORELAND HILLS

DT Lunch 8/15

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SPECIALTIES

Add a Hyde Park Wedge or Half Caesar Salad for 3.5

Jumbo Lump Crab Cakes	19.5	Mediterranean Chicken	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>	
Chicken Milanese	12.9	The SW Steak* 7/10oz	28/35
<i>Crispy romano-crust chicken, white wine lemon caper sauce</i>		<i>Filet mignon topped with roasted shallot Cabernet butter</i>	
Filet Mignon* 7/10oz	26/33	Steak Otto* 7oz	19
New York Strip Steak* 14/18oz	37/42	<i>Petite cuts of tenderloin wrapped in bacon, melted blue cheese & bordelaise sauce</i>	
Bone-In Ribeye* 22oz	40	Steak Richardson* 14/18oz	39/44
<i>Heavily marbled; Prime at its Best</i>		<i>New York Strip, roasted cloves of garlic, mushrooms & garlic butter</i>	
Twin Filets* 3oz each	17	<div style="border: 1px solid black; padding: 10px; text-align: center;"> BLACKBOARD FRESH FISH* <i>Served with a Vegetable Garnish & Lemon Crystal Citrus Sauce</i> ALL HYDE PARK SEAFOOD IS FRESH AND FLOWN IN DAILY FROM ALL COASTS 12 TO 16 </div>	
Ribeye* 16oz, Prime at its Best	36		
Kansas City Bone-In Strip* 18oz	37		
Porterhouse* 22oz, Filet and strip in one	41		

Sauces \$3	Béarnaise Sauce • Roasted Shallot Cabernet Butter • Peppercorn Cognac Bordelaise • Horseradish Cream
Add Ons	Crabmeat & Béarnaise 11.9 • Lobster Tail 5oz ~ 21 • Lobster Tail 9-10oz ~ 42

\$19.88	HYDE PARK BUSINESS LUNCH	(per person)
STARTERS		
(select one)		
SALAD		BOWL OF SOUP
Hyde Park Wedge or Half Caesar Salad		Lobster Bisque or Soup du Jour
ENTREES		
(select one)		
Petite Twin Filet* (6oz) • Fresh Fish of the Day*		
<i>Choice of Sautéed Mushrooms, Fresh Cut Boardwalk Fries, Roasted Garlic Whipped Potatoes or Seasonal Vegetables</i>		

SIDES		DESSERTS	
Fresh Cut Boardwalk Fries	4	New York Style Cheesecake	6.95
Seasonal Vegetables	4.5	Warm Molten Lava Cake	6.95
Roasted Garlic Whipped Potatoes	5	Vanilla Bean Creme Brulée	6.95
Sautéed Mushrooms	5	Key Lime Pie	7.25
Steamed Asparagus Béarnaise	7.5	Flourless Chocolate Torte	7.50

Chris Lambert ~ General Manager

Jason Mroz ~ 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

HYDE PARK DOES NOT ADD AN "AUTOMATIC GRATUITY" TO ANY CHECK REGARDLESS OF PARTY SIZE.
 *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 6/24