

APPETIZERS

CRISPY COCONUT SHRIMP 13

Coconut breaded and fried shrimp, garnished with chives. Served with pineapple honey mustard sauce.

MEXICAN SPINACH DIP 11

Creamy Spinach dip seasoned with taco spice. Served with kettle chips.

BROCCOLI FRITTERS 14

Tempura battered broccoli florets deep fried until crispy, finished with smoked cheddar cheese, jalapeño aioli and fresh basil.

CAJUN DUSTED CALAMARI 13

Scored squid pieces dusted in Cajun flour and flash fried. Finished with lemon-Cajun aioli, arugula and radish.

CHEESY TOTS 8

Crispy tater tots, loaded with Anne's cheese sauce, bacon, sour cream and chives.

WHOLE ROASTED CAULIFLOWER 14/18

Stuffed with mozzarella cheese and topped with panko crumbs, roasted until golden brown. Finished with manchego cheese, tahini dressing, cilantro pesto, toasted almonds and pomegranate seeds.

JALAPENO POPPERS 12

Stuffed with pimento cheese, hand breaded and fried until golden, served with a smoky dill sauce.

CLASSIC BRUSCETTA 10

Tomato, onion and garlic mixed, topped on a baguette and baked. Drizzled with reduced balsamic and finished with chives.

BACON WRAPPED MOZZARELLA 11

Mozzarella sticks wrapped in bacon and hand breaded. Fried until golden brown and served with your choice of spicy ranch or marinara.

LOADED NACHOS 15

Tri-coloured tortilla chips topped with Anne's cheese sauce, melted mozzarella, shredded lettuce, tomato, onion and jalapeño. Served with salsa and sour cream.

Add Guacamole 2 • Add Beef 5 • Add Chicken 5

PARKSIDE PLATTER 24

A platter filled with our favourites. Broccoli fritters, Cajun dusted calamari, bacon wrapped mozzarella and jalapeño poppers.

SOUPS & SALADS

FRENCH ONION SOUP 6

Caramelized onions in a rich beef broth, garnished with garlic croutons, melted Swiss and mozzarella.

SOUP DU JOUR 4

Chef's daily creation.

PARKSIDE SALAD 7/10

Mixed greens dressed with pineapple honey mustard vinaigrette and topped with carrot, cucumber, purple cabbage, tomato and red onion.

CAESAR SALAD 8/11

Romaine lettuce tossed in classic Caesar dressing and topped with bacon bits, croutons and parmesan.

TURNIP THE BEETS 14

Sweet pickled beets, quinoa, cherry wood smoked goat cheese, pea tenders, shaved root vegetables, dressed in a blood orange - turnip vinaigrette.

MEXICAN KALE SALAD 12

Taco seasoned black rice, steamed sweet potato, blackened corn, avocado, feta, bell pepper and cilantro tossed in a lime vinaigrette.

CARIBBEAN CHICKEN SALAD 13

Grilled chicken breast, avocado, mango, bell pepper, red onion, cilantro and greens mixed with a honey chipotle vinaigrette.

SANDWICHES

Make it a half sandwich combo with your choice of small soup, salad or fries for **9.95**

DON'T BE CHICKEN 10

Crispy chicken tossed in our house made buffalo sauce, mixed with a Caesar salad in a whole wheat wrap.

PARKSIDE REUBEN 12

Swiss cheese melted over corn beef, topped with pickle, coleslaw, garlic aioli and mustard on toasted rye.

FAJITA FEVER 11

Sautéed pepper and onion seasoned with fajita spice, mixed with chicken breast and cheddar cheese in a whole wheat wrap. Served with sour cream and salsa.

TUNA MELT 9

Flaky tuna mixed with celery, carrot, garlic, mayo and pickled mustard seed, topped with tomato and melted cheddar cheese on toasted brioche bread.

THE VEGGIE WAY 8

Tomato, cucumber, lettuce, balsamic sautéed onions, cheddar cheese, basil and sundried tomato pesto on fresh brioche bread.

BURGERS

All of our burgers are 100% ground chuck with no filler

CLASSIC Topped with lettuce, tomato, red onion and pickle.	9	APPLE SNACK Topped with lettuce, apple slices, caramel, bacon, cheddar cheese and smoked salt.	12
ELVIS Topped with peanut butter, banana, bacon and cheddar cheese.	12	CALIFORNIA Topped with lettuce, sundried tomato pesto, red onion, feta and guacamole.	11
TRUFFLE Topped with sautéed mushrooms, creamy brie cheese, prosciutto and truffle aioli.	15	BLUE HAZE Topped with 40 creek bbq sauce, blue cheese, caramelized onions, bacon and hickory sticks.	13
BRUNCH Topped with lettuce, tomato, red onion, bacon, maple syrup, cheddar cheese, Lays chips and a fried egg.	14	RED TREE Two stacked patties, topped with lettuce, red onion, cheddar cheese, pickle and Parkside sauce.	14
FIRE HOUSE Topped with jalapeno, pickle, suicide sauce, spicy aioli, onion rings and smoked cheddar cheese.	12	PEPPERCORN Topped with swiss cheese, tomato, arugula, creamy peppercorn sauce, sautéed mushrooms and onion.	15

SMALL PLATES

PERCH TACOS Soft shell tacos filled with Cajun dusted and fried perch, house made guacamole, grilled pineapple, spicy aioli, pickled red onion, fresh cilantro and a lime wedge.	14	CHICKEN TETRAZZINI Sautéed chicken and mushrooms tossed in creamy Alfredo sauce with linguine noodles, finished with parmesan and fresh basil. Served with a dinner roll.	13/16
STACKED PORTOBELLO Portobello mushroom stuffed with pimento cheese stacked on lemon quinoa, tomato, pickled red onion, bib, asparagus and roasted red pepper. Finished with toasted panko and balsamic glaze.	15	SHRIMP PAPPARDELLE Shrimp, onion, tomato and bell peppers sautéed in garlic butter. Finished with arugula, Parmesan and chilli flakes. Served with a dinner roll.	15/18
LAKE ERIE PERCH Cajun dusted and deep fried to perfection. Served with house cut fries, coleslaw, tartar sauce and lemon.	19	ASIAN NOODLE BOWL Asian style noodles, sautéed vegetables tossed in sesame seed sauce. Topped with fresh vegetables, pineapple, pickled red onion, greens and toasted sesame seeds.	11/13
PERSONAL PIZZA Original (pepperoni / mozzarella) Vegetarian (mozzarella/pickled onion/black olive/ arugula)	10	CHICKEN WINGS (1lb) Tossed in Parkside's signature wing dusting and fried. Served with celery and carrot sticks. Choice of 40 creek / medium / buffalo / honey garlic / suicide / sweet chili Thai / Cajun dry rub / Jamaican jerk dry rub.	13
CHEF'S DIRTY PIZZA (6 toppings / our choice)	14	BEER BATTERED HADDOCK One piece of haddock lightly battered and fried until golden brown. Served with our house cut fries, coleslaw, tartar sauce and lemon.	18

SIDE DISHES

HOUSE CUT FRENCH FRIES	2 / 4
ADD POUTINE TO YOUR FRIES	3
ONION RINGS	4
GARLIC MASHED POTATOES	3
SWEET POTATO FRIES	4
WAFFLE FRIES	4
QUINOA	4

APPETIZERS

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JALAPENO POPPERS 12

Stuffed with pimento cheese, hand breaded and fried until golden, served with a smoky dill sauce.

CAJUN DUSTED CALAMARI 13

Scored squid pieces dusted in Cajun flour and flash fried. Finished with lemon-Cajun aioli, arugula and radish.

PERSONAL PIZZA 10

Original (pepperoni / mozzarella)
Vegetarian (mozzarella/pickled onion/black olive/ arugula)

CHEF'S DIRTY PIZZA 14

(6 toppings / our choice)

MEXICAN SPINACH DIP 11

Creamy Spinach dip seasoned with taco spice. Served with kettle chips.

PERCH TACOS 14

Soft shell tacos filled with two Cajun dusted and fried perch, house made guacamole, grilled pineapple, spicy aioli, pickled red onion, fresh cilantro and a lime wedge.

CLASSIC BRUSCETTA 10

Tomato, onion and garlic mixed, topped on a baguette and baked. Drizzled with reduced balsamic and finished with chives.

BROCCOLI FRITTERS 14

Tempura battered broccoli florets deep fried and topped with smoked cheddar cheese, jalapeño aioli and fresh basil.

BACON WRAPPED MOZZARELLA 11

Mozzarella sticks wrapped in bacon and hand breaded. Fried until golden brown and served with your choice of spicy ranch or marinara.

CHICKEN WINGS (1lb) 13

Tossed in Parkside's signature wing dusting and fried. Served with celery and carrot sticks. Choice of 40 creek / medium / buffalo / honey garlic / suicide / sweet chili Thai / Cajun dry rub / Jamaican jerk dry rub.

CHEESY TOTS 8

Crispy tater tots, loaded with Anne's cheese sauce, bacon, sour cream and chives.

PARKSIDE PLATTER 24

A platter filled with our favourites. Broccoli fritters, Cajun dusted calamari, bacon wrapped mozzarella and jalapeño poppers.

LOADED NACHOS 15

Tri-coloured tortilla chips topped with Anne's cheese sauce, melted mozzarella, shredded lettuce, tomato, onion and jalapeno.

Served with salsa and sour cream.

Add Guacamole 2 • Add Beef 5 • Add Chicken 5

BURGERS

All of our burgers are 100% ground chuck with no filler

CLASSIC 9

Topped with lettuce, tomato, red onion and pickle.

ELVIS 12

Topped with peanut butter, banana, bacon and cheddar cheese.

TRUFFLE 15

Topped with sautéed mushrooms, creamy brie cheese, prosciutto and truffle aioli.

BRUNCH 14

Topped with lettuce, tomato, red onion, bacon, maple syrup, cheddar cheese, Lays chips and a fried egg.

FIRE HOUSE 12

Topped with jalapeno, pickle, suicide sauce, spicy aioli, onion rings and smoked cheddar cheese.

APPLE SNACK 12

Topped with lettuce, apple slices, caramel, bacon, cheddar cheese and smoked salt.

CALIFORNIA 11

Topped with lettuce, sundried tomato pesto, red onion, feta and guacamole.

BLUE HAZE 13

Topped with 40 creek bbq sauce, blue cheese, caramelized onions, bacon and hickory sticks.

RED TREE 14

Two stacked patties, topped with lettuce, red onion, cheddar cheese, pickle and Parkside sauce.

PEPPERCORN 15

Topped with swiss cheese, tomato, arugula, creamy peppercorn sauce, sautéed mushrooms and onion.

SOUPS & SALADS

FRENCH ONION SOUP

Caramelized onions in a rich beef broth, garnished with garlic croutons, melted Swiss and mozzarella.

6

SOUP DU JOUR

Chef's daily creation.

4

PARKSIDE SALAD

Mixed greens dressed with pineapple honey mustard vinaigrette and topped with carrot, cucumber, purple cabbage, tomato and red onion.

7/10

CAESAR SALAD

Romaine lettuce tossed in classic Caesar dressing and topped with bacon bits, croutons and parmesan.

8/11

TURNIP THE BEETS

Sweet pickled beets, quinoa, cherry wood smoked goat cheese, pea tenders, shaved root vegetables, dressed in a blood orange - turnip vinaigrette.

14

MEXICAN KALE SALAD

Taco seasoned black rice, steamed sweet potato, blackened corn, avocado, feta, bell pepper and cilantro tossed in a lime vinaigrette.

12

CARIBBEAN CHICKEN SALAD

Grilled chicken breast, avocado, mango, bell pepper, red onion, cilantro and greens mixed with a honey chipotle vinaigrette.

13

ENTREES

CHICKEN ASIAGO

Grilled chicken breast, asparagus and asiago cheese wrapped with prosciutto, covered with mushroom cream sauce on a bed of fingerling potatoes.

21

STUFFED PORK CHOP

Grilled pork chop stuffed with apple and mushroom. Served on a bed of garlic mashed potatoes, topped with seasonal vegetables, peppercorn cream sauce and crispy bacon.

24

BEEF SHORT RIB

Short rib sous vide for 72 hours, served on garlic mashed potatoes and seasonal vegetables, topped with bordelaise sauce.

24/38

STACKED PORTOBELLO

Portobello mushroom stuffed with pimento cheese stacked on lemon quinoa, tomato, pickled red onion, bib, asparagus and roasted red pepper. Finished with toasted panko and balsamic glaze.

18

ASIAN NOODLE BOWL

Asian style noodles, sautéed vegetables tossed in sesame seed sauce. Topped with fresh vegetables, pineapple, pickled red onion, greens and toasted sesame seeds.

11/13

CHICKEN TETRAZZINI

Sautéed chicken and mushrooms tossed in creamy Alfredo sauce with linguine noodles, finished with parmesan and fresh basil. Served with a dinner roll.

13/16

SHRIMP PAPPARDELLE

Shrimp, onion, tomato and bell peppers sautéed in garlic butter. Finished with arugula, Parmesan and chilli flakes. Served with a dinner roll.

15/18

CHICKEN PARMESAN

Hand breaded and fried chicken breast served on a bed of tomato basil linguine, finished with parmesan cheese and fresh basil.

18

STEAK FRITES

Ten ounce New York striploin smothered with peppercorn cream sauce. Served with seasonal vegetables, house cut frites and chipotle aioli.

32

BEER BATTERED HADDOCK

Two pieces of haddock lightly battered and fried until golden brown. Served with our house cut fries, coleslaw, tartar sauce and lemon.

25

LAKE ERIE PERCH

Cajun dusted and deep fried to perfection. Served with house cut fries, coleslaw, tartar sauce and lemon.

19

SIDE DISHES

HOUSE CUT FRENCH FRIES

2 / 4

ADD POUTINE TO YOUR FRIES

3

ONION RINGS

4

GARLIC MASHED POTATOES

3

SWEET POTATO FRIES

4

WAFFLE FRIES

4

QUINOA

4