



HOUSE SPECIALTY

WE ARE PROUD TO SERVE YOU ONLY THE FINEST OF INGREDIENTS

## STARTERS + SHAREABLES

### CALAMARI

seasoned & breaded deep fried calamari and veggies served with lemon dill aioli 15

### STEAK BITES\*

beef tenderloin tips with balsamic reduction & micro greens served over flat fries 17

### DEEP FRIED AVOCADO

stuffed with pork, jack & cheddar. served with creamed street corn, cotija, bacon & crema 14

### SPINACH ARTICHOKE DIP\*

house made spinach & artichoke dip topped with parmesan & mozzarella cheese. served with chips & garlic toast 15

### GRILLED WINGS

one pound of wings with your choice of sauce: Buffalo | Honey BBQ | Asian Zing | Honey Hot 15

### GREEK NACHOS

double layer of chips topped with hummus, feta, pico de gallo, & poblano crema 14  
**add chipotle chicken 6**

### BAKED PRETZELS & CHEESE FONDUE

three bavarian pretzel rolls served with a red dragon cheddar & fontina fondue 14

### POKE\*

sesame-soy seasoned ahi served over wonton chips, avocado chunks & asian slaw 17

### BRUSCHETTA BOARDS

choose up to 3 variations 17

#### HEIRLOOM

mozzarella | tomato | basil | balsamic

#### APPLE

brie | fig spread | fresh apple slices

#### STEAK

creamy horseradish | arugula | feta | tomato

#### HUMMUS

roasted red peppers | herb-infused olive oil

### SPICY CHARRED EDAMAME\*

served warm and charred with a togarashi & soy garlic blend 13

### ROASTED CAULIFLOWER

served with our housemade chimichurri sauce, sweet potato puree & cracked pepper 15

### SHRIMP COCKTAIL

seven jumbo shrimp served ice cold with our housemade cocktail sauce 15

### HOUSE MADE EGG ROLLS

choose your favorite 14

#### SOUTHWEST

chipotle chicken | black beans | pico de gallo cheddar jack cheese | chipotle ranch

#### KOREAN PORK

grilled pork | cilantro | sriracha aioli lemon-grass pickled cucumbers | wasabi aioli

### CHEF'S BIG BOARD

large charcuterie board with a variety of seasonal meats, cheeses, spreads, nuts & olives 26

## DRINKS

### Liquid Death

MOUNTAIN WATER

19.2oz cans 5

MOUNTAIN WATER still

LIME sparkling

MANGO sparkling

PELLEGRINO WATER 750ml 8

MARTINELLI'S SPARKLING BLUSH 750ml 10

BREW DR. KOMBUCHA 14oz bottle 8  
ginger turmeric or superberry

LOCAL COLD BREW 7

COFFEE + ICED TEA 3.5

FOUNTAIN DRINKS 3.5

coke, diet coke, coke zero, dr. pepper, sprite, lemonade, blue powerade

add flavor to any soda, coffee, tea 1

## SALADS

#### DRESSING OPTIONS

ranch | bleu cheese | caesar\*  
honey mustard sesame ginger  
balsamic & champagne vinaigrettes

### STEAKHOUSE SALAD\*

medium-rare marinated steak | mixed greens tomato | chopped bacon | bleu cheese crumbles | balsamic vinaigrette 19

### ASIAN AHI TUNA\*

lightly seared | mixed greens | avocado wasabi aioli | wontons | shredded carrots cabbage | sesame ginger 19

### FIG + FUJI SALMON SALAD

arugula | diced fuji apple | candied walnuts fig jam | goat cheese | champagne vinaigrette 6oz fresh salmon 21

### SOUTHWEST BBQ SALAD

chicken | mixed greens | pico de gallo | corn black beans | jack & cheddar | honey bbq drizzle | chipotle ranch 17

### BERRY SPINACH SALAD

baby spinach | seasonal berries | goat cheese candied walnuts | balsamic vinaigrette 14  
**add chicken 7**

### HOUSE | WEDGE | CAESAR\*

add chicken 7 add steak or shrimp 9

#### HOUSE

cheese | tomato | cucumber | onion | bacon

#### WEDGE

iceberg | tomato | bacon | bleu cheese

#### CAESAR\*

romaine | croutons | parmesan

## BURGERS, SANDWICHES + PLATTERS

### THE PARLAY STEAK BURGER\*

½ lb of ground brisket & steak | egg cheddar | bacon + onion jam | lettuce served on brioche bun with fries 18

### OLD FASHIONED CHEESEBURGER\*

½ pound of ground brisket & steak | lettuce choice of cheese | tomato | red onion served on brioche bun with fries 17

cheese options:

american, cheddar, pepperjack, swiss, mozzarella, brie

**bacon, avocado, mushrooms, onions, extra cheese +1**

**gluten-free bun, fried egg +2**

### CHICKEN FOCACCIA\*

mixed greens | sautéed pepper & onions balsamic | blackened chicken | swiss served on grilled focaccia with a cup of soup 17

### CALIFORNIA WRAP

sliced turkey | swiss | tomatoes | fresh greens avocado | bacon | chipotle ranch 17

### GREEN CHILE PORK SLIDERS

slow roasted pork | cole slaw | pickled onions cojita | hawaiian bun 16

### FARMHOUSE SANDWICH

pesto | fresh baby spinach | sautéed pepper & onions | zucchini | squash | served on grilled focaccia with side of fries 17

### HONEY HOT CHICKEN SANDWICH\*

butter milk fried chicken breast | honey hot sauce | pickles | pepperjack | coleslaw served on sesame seed bun with fries 16

### FRENCH DIP

slow cooked roast beef | caramelized onions swiss | fresh baked baguette | au jus 19

### FISH & CHIPS

icelandic cod | house made beer batter served with lemon, tartar sauce and fries 18

### CRISPY CHICKEN PLATTER\*

house made breading | fried southern style served with fries 17

### BEER CHEESE CHICKEN PHILLY

grilled chicken | dos xx beer cheese | red peppers bacon | served on a fresh baked baguette with flat fries and beer cheese sauce 16

### PARLAY JUMBO TACOS

served with house salsa & creamed street corn 15  
choose 2 variations:

#### CRISPY COD

**CHIPOTLE CHICKEN  
GREEN CHILE PORK**

all tacos include cabbage, jack & cheddar, pico de gallo + poblano crema

**add a 3rd taco +3  
add sliced avocado +1**

## SOUPS + SIDES

FRENCH ONION SOUP 12oz crock of special house recipe 10

CHEF'S SOUP OF THE DAY 7

HALF-SIZE CAESAR, WEDGE OR HOUSE SALAD 8

FRENCH FRIES | FLAT FRIES | STREET CORN | RICE PILAF | SEASONAL VEGETABLES | FRUIT | CREAMY MASHED POTATOES 6

## ENTRÉES

### FRESH SALMON\*

6 oz of seared fresh-caught atlantic salmon on a savory poblano crema. served with rice pilaf & seasonal vegetable \$ MARKET 28-34

### FILET MIGNON\*

8 oz center cut filet topped with housemade chimichurri. served with creamy mashed & seasonal vegetable \$ MARKET 38-44

### RIBEYE\*

16 oz hand cut topped with housemade chimichurri. served with creamy mashed & seasonal vegetable \$ MARKET 35-41

### LEMON-ROSEMARY CHICKEN\*

oven roasted half chicken with a lemon & rosemary beurre blanc. served with creamy mashed & seasonal vegetable 26

### BRAISED SHORT RIBS

red wine braised short ribs topped with pickled onions, goat cheese mousse. served over creamy risotto & charred broccolini 29

### STEAK GORGONZOLA PASTA\*

penne pasta tossed in a chipotle cream sauce. topped with balsamic filet tips, gorgonzola & heirloom tomatoes. garnished with a balsamic reduction & garlic toast 28

### SHRIMP PESTO PASTA\*

jumbo shrimp served on fettuccine & pesto cream sauce. topped with heirloom tomatoes, basil, spinach & garlic toast 27

### SOUTHWEST MAC & CHEESE

cavatappi pasta with red dragon cheese sauce, roasted chilis, chipotle chicken, herbed bread crumbs & garlic toast 19

### TUSCAN CHICKEN

grilled chicken breast served over a spinach, garlic, & parmesan cream sauce. served with rice pilaf, heirloom tomatoes & garlic toast 21

### CAJUN WHITEFISH\*

blackened & seared whitefish served over rice pilaf & topped with jumbo shrimp, rosemary beurre blanc & seasonal vegetable 27

### MUSHROOM & BALSAMIC RISOTTO

creamy arborio rice, parmesan cheese, mushrooms, parsley & balsamic reduction 19  
**add chicken 7 add steak or shrimp 9**

### APPLE BOURBON PORK CHOP

14 oz double-bone frenched pork chop served over a bed of sweet potato puree, topped with a sweet apple bourbon chutney & a side of seasoned green beans 27