

BRUNCH



Raw Bar

LARGE SHRIMP COCKTAIL (5)

15

HALF DOZEN OYSTERS

16

Seasonal

SMOKED SALMON

14

Capers, onion, egg

SEAFOOD CEVICHE

13

HALF LOBSTER

18

Cold with dijonnaise, tomato salad



GRANOLA

Pumpkin seed, sunflower seeds, toasted coconut, almond yogurt, seasonal berries

SOUP OF THE DAY

8

EGGS BENEDICT

toasted english muffin, hollandaise sauce, potatoes

- duck confit | 14
- salmon confit | 14
- canadian bacon | 12

BAGUETTE FRENCH TOAST

- add strawberries | +2

STRAWBERRY WAFFLE

FRIED CHICKEN WAFFLE

OMELETTE FINE HERB

Roasted potatoes

QUICHE OF THE DAY

Salad

9

PARC OMELETTE

11

CROQUE MONSIEUR

12

ham, cheese, bechamel, batard bread

- add egg | +2

SEARED TUNA NICOISE

17

Tomato, egg, haricot verts, mixed greens

SEAFOOD SALAD COBB

17

Crab, shrimp, green beans, cherry tomato, smoked salmon, avocado, hard boiled egg

9

PARC BURGER

15

Omaha natural angus beef, caramelized onion, raclette cheese

9

STEAK FRITES

20

12

Served with pomme frites. Choice of:

10

roquefort | peppercorn | bearnaise sauce

12

ROASTED TROUT & ALMONDS

19

Haricot verts, brown butter

12

BUTTER ROASTED SALMON

20

Grain mustard lentils

Sides

HOME FRIED POTATOES

3

AVOCADO

1.5

FRUIT

3

BACON

3

SAUSAGE

3

SALAD

3

