

## DINNER MENU

### SMALL PLATES

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#### TUNA POKE

Diced raw tuna, tomatoes and avocado tossed in sesame oil and garnished with pickled pineapple, black seaweed salad and brioche toast points 15

#### BEEF TENDERLOIN SKEWERS

Beef tenderloin skewered, grilled and served with a green mojo 13

#### HEIRLOOM TOMATO TARTAR

Diced heirloom tomatoes, capers and shallots dressed with extra virgin olive oil and garnished with a hardboiled egg yolk 11

#### CRAB CAKES

Two all lump crab cakes sautéed and served over black bean and corn salsa 12

#### STEAMED MUSSELS POMODORO

Steamed Prince Edward Island mussels tossed with fresh garlic, basil and roma tomatoes 12

#### SHRIMP AND SWEET POTATO FRITTERS

Three tiger shrimp encrusted with sweet and rustic potatoes, deep fried and served with a chive aioli 9

#### BEEF CARPACCIO

Prime beef tenderloin rolled in thyme, salt and pepper, thinly sliced and served with Dijonaise, red onion marmalade and arugula 13

#### BRUSCHETTA THREE WAYS

Roma tomato, fresh basil and shaved parmesan  
Grilled vegetables with goat cheese  
Braised portabella with leeks and feta 7

#### CHARCUTERIE PLATE

Chef's selection of sliced meats and pâtés 15

#### CHEESE PLATE

Chef's selection of three cheeses with accoutrements 10

### SEASONAL SOUP

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#### LOBSTER BISQUE

Bowl 7 / Cup 5

### LARGE PLATES

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#### BEEF TENDERLOIN

Grass-fed prime beef tenderloin with béarnaise, potato hoop and steamed vegetables 26

#### ALASKAN HALIBUT

Citrus crusted Alaskan halibut with edamame risotto and tequila lime butter 26

#### FREE RANGE CHICKEN

Crispy skin Amish cut chicken breast from Gunthorp Farms, atop yucca banana mashed potatoes with passion fruit and papaya chutney, finished with a quail egg 20

#### SEA SCALLOPS

Seared nori wrapped all natural sea scallops with green tea soba noodles, baby bok choy, red miso broth and ginger seaweed 24

#### AHI TUNA

Plantain crusted ahi tuna seared rare with a potato and queso fresco taquito topped with a green tomatillo salsa 23

#### DUCK BREAST

Sauteed Peking duck breast from Gunthorp Farms, with duck confit pot stickers, wilted chard and a huckleberry demi-glace 27

#### WILD SALMON

Wild caught salmon wrapped in rice paper and served with orange ginger tea and wok tossed vegetables 23

#### COLORADO LAMB CHOPS

Three domestic lamb chops accompanied with loukanika sausage, horseradish lentils and baby vegetables 29

### SALADS

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#### OCTOPUS SALAD WITH WHITE BEANS

Poached octopus finished on the grill with garlic oil, white beans, arugula, red onion, shaved parmesan, fennel and a pesto vinaigrette 11

#### POBLANO CHICKEN SALAD

Grilled chicken, black beans, corn, roasted poblano peppers and romaine lettuce tossed with a cumin vinaigrette and corn tortilla strips 11

#### MEDITERRANEAN SALAD

Baby romaine, three olive mélange, pepperoncini, roasted red onion, cucumbers and feta chopped and tossed in an Aegean dressing with parmesan crisp 11

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Cuisine designed by Executive Chef Ted Stay • Sous Chef Richard Meierdirks • Chef de Partie Patrick Roll

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