

Hours:

Dinner: 5-11 T-Th

5-12 F,Sa

Lunch: 11-2:30 T-F

Sunday Brunch: 10:30-3



Pamela's Parkside Grill

27 W. Campbell

Arlington Heights, IL

60005

(847) 394-2728

DINNER MENU

Appetizers

Escargot en Croute

Six snails in pastry shells with maitre d' butter and roasted garlic baked and finished with white wine 8

Raw Oysters on the Half Shell

six chilled raw oysters 8

Oysters Casino

six oysters baked with naturally smoked bacon and Casino butter 9

Stuffed Crimini Mushrooms

Tasty "baby portobello" stuffed with our vegetarian dressing & baked until tender 7

Simply Incredible Crabcakes

Lump crabmeat with our special seasonings, pan-fried to perfection, and served with our own remoulade sauce 9

Shrimp Cocktail

Large, flavorful shrimp, served with traditional cocktail sauce 9

Roasted Red and Yellow Peppers

Served with anchovies and artichoke hearts 7

Seared Ahi Tuna

Crusted in sesame seeds and quickly seared then served with roasted pineapple ceviche, wasabi aoli and finished with Asian Pear and a Teriyaki glaze 8

Caprese Salad with Prosciutto

Fresh Mozzarella, sliced tomatoes, prosciutto, fresh basil and extra virgin olive oil 9

Wild Mushroom and Goat Cheese Flatbread

with Apple Strips and Spring Mix, dressed with Champagne Vinaigrette and Balsamic Glaze 8

Soups

Baked French Onion

a bowl of "Brasserie" type French Onion Soup with Parmesan Crouton and baked with lots of Cheese 6

Lobster Bisque

a bowl of rich, Sherry laced, creamy Bisque presented with Flatbread, Tomato Confit, fresh Lobster meat and Crème Fraiche 9

Soup of The Day

ask your server for a bowl 4

Salads

Our Original Citrus Salad

Fresh oranges, grapefruit, tangelos as the seasons allow, swimming in extra virgin olive oil that is full of fresh garlic and basil, served with Pomegranate seeds and Balsamic Glaze 5

Caesar Salad

Classic preparation with parmesan croutons (and Anchovies on request)
entrée size 9 -add Chicken 5 -add Salmon 6 -add Steak or Shrimp 7
side with entrée 4

House Salad

Fresh baby greens tossed with tomatoes, cucumbers and a variety of other vegetables of the season
a la carte 4

Entrees

includes a cup of the Soup of the Day or House Salad

Fish & Seafood

Salmon

Pan crusted with Garlic Mashed Potatoes and Vegetable of the Day 19

Fish of The Day

ask your server about our fresh fish choices

Shrimp Scampi

Baked in garlic butter on a bed of Linguine, served with Green Beans Almondine 22

Grilled Calamari

with stewed tomatoes and couscous 23

Fried Shrimp

with French Fried Potatoes and Vegetable of the Day 19

Sea Scallops

Seared with our Special Seasonings, served on Wilted Greens, topped with Chopped Bacon, Beurre Blanc and Balsamic Glaze with Yukon Gold Mashed Potatoes 27

Simply Incredible Crab Cakes

Super Lump crabmeat with our special seasonings, pan-fried to perfection and served with Twice Baked Potato and dressed with our own remoulade 26

Chicken

All of our chicken is vegetarian-fed, hormone-free.

Brick Chicken

Oven Roasted with our own special seasonings, under a heavy brick to create a concentration of flavors, bone in, served with Garlic Mashed Potatoes and Vegetable of the Day 17

Chicken Piccata

Boneless breast of chicken in white wine sauce with lemon, garlic and capers on a bed of Linguine with Broccoli 16

Beef

All of our beef is Certified Angus Beef, aged for 28 days and trimmed so you'll leave nothing on your plate. Steaks are available with CharCrust (recommended), melted blue cheese or broiled. All Steak Entrees served with Baked or Twice Baked Potato and Wilted Romaine Salad.

New York Strip 31

Ribeye Boneless 34

Filet 33

Skirt Steak 25

Veal

Cordon Bleu

Pan fried and stuffed with prosciutto, Havarti cheese and fresh basil with Baked or Twice Baked Potato and Vegetables of the Day 23

Parmigiana

Lightly breaded, then baked in Regina's Marinara sauce and topped with melted whole milk Mozzarella on a bed of Linguine with Broccoli 21

Other Meats

Rack of Lamb

Flash Broiled, then roasted with Fresh Herbs, served with Minted Demi Glaze, accompanied by Garlic Mashed Potatoes and Broccoli 32

Double Rib Pork Chop

16oz White Marble Farms with fresh applesauce or Pomegranate Glaze served with Twice Baked Potato and Baby Carrots 24

BBQ Baby Back Ribs

with Sweet Potato Fries and Wilted Romaine Salad 22

Vegetarian

Wild Mushroom Risotto 16

Sides

a la carte 4

Baked Potato, twice baked potato, garlic mashed red potatoes, mashed Yukon Gold Potatoes, Pasta of the day, green beans almondine, baby carrots with ginger, asian stir fried vegetables

Desserts Worth Waiting For

Chocolate , Ginger or Grand Marnier Souffle 10

Takes 30 min, please order with your entrée

Chocolate Mousse 8

Death By Chocolate

Gluten Free, Flourless Cake With Chocolate Ganache 8

Carrot Cake 8

with Cream Cheese Frosting

Crème Brulee 7

Fresh Fruits & Cheeses 7

Sorbets & Ice Cream 5

Dessert of the Day ask your server