

TAPAS SMALL PLATES

ARTISAN CHEESE & SALUMI ASSORTMENT
CURED MEATS AND CHEESES PAIRED
WITH COMPLIMENTARY FLAVORS

Marinated Assorted Olives

Sauteed Shrimp Scampi

chili flakes, garlic, herbs, toast points

Toasted Marcona Almonds, Candied Walnuts & Pecans

P.E.I. Mussels

white wine, garlic, herbs & fresh tomatoes

Sliders

kobe beef, tuna steak, meatball, crab cake,
Basil Pesto-gorgonzola bread with
pomodoro sauce

Calamari

SAUTEED with spicy lemon butter
GRILLED with gigante white bean-arugula salad
FRIED with cayenne aioli & spicy marinara

Gigante Bean-Arugula Salad

with white anchovie and parmesan

Bruschetta

Roasted Beef Tenderloin Bruschetta-gorgonzola
butter, caramelized onions, balsamic reduction

Bruschetta Caprice-basil pesto, fresh
mozzarella, balsamic reduction

House Salmon Lox-Bruschetta with cream
cheese, red onions, capers, avocados

APPETIZERS

Washington Park Sampler

a combination of crab cake, tomato bruschetta,
calamari, fresh mozzarella, roma tomatoes and
fresh basil

Baked Brie, Spinach and Artichoke Dip

with herbed focaccia toasts and
seasoned bread crumbs

Colarado Peach Grilled Cheese

brie, gouda, arugula, prosciutto, balsamic
reduction, pomodoro dip

Grilled Globe Artichoke

white wine braised and served with basil
pesto aioli and clarified butter

Lump Crab Cakes

mango-papaya salsa and cayenne aioli

Baked Lobster Macaroni and Cheese

with broccoli, chipotle sauce and seasoned
bread crumbs

GOURMET PIZZETTE

Margherita Pizza

olive oil, tomato sauce, fresh mozzarella, basil,
fresh roma tomatoes

Park Pizza

spicy sopressata, roasted red peppers, green
onion, mozzarella & goat cheese, basil pesto-
tomato sauce

Wild Mushroom Pizza

arugula, ricotta, goat cheese, truffle oil, and
prosciutto

Pomodoro Pizza

with smoked pepperoni, pomodoro sauce,
fontina & mozzarella cheese

SOUPS AND SALADS

Soup of the Day (small or large)

French Onion Soup

served with a sourdough crouton
and fontina cheese

Field Greens

tossed with Italian herb raspberry vinaigrette,
sun dried currents and toasted almonds

Casesar Salad

with foccacua croutons and Romano cheese

Grilled Hearts of Romaine

drizzled with extra virgin olive oil, flash grilled
and tossed with fresh strawberries, spicy can-
died walnuts, gorgonzola and basil vinaigrette

SOUPS AND SALADS CONT.

Grilled Colorado Lamb Salad

slices of lamb tenderloin with Calamata olive,
goat cheese, roasted red peppers and a roasted
tomato vinaigrette

Seared Ahi Tuna Salad

Napa cabbage, field greens, carrots, mango,
candied pecans and ginger sesame vinaigrette

PASTA

Tuscan Lasagna

layers of ground veal, Italian sausage, ricotta,
mozzarella, parmesan and spinach oven-baked
in a roasted garlic cream sauce

Italian Penne Pasta

with sauted chicken bred, Italian sausage,
mushrooms, sun dried tomatoes, and onions in
a spicy tomato parmesan cream sauce

WPG Paella

rice, shrimp, mussels, calamari, chicken,
chorizo, peppers, onions, sweet peas,
tomato-saffron sauce

Ravioli of the Day

Fettuccini Alfredo

with Lobster and Shrimp

sauteed lobster, shrimp and steamed broccoli
tossed in a light parmesan-romano cream sauce

Whole Wheat Fettuccine Primavera

onions, peppers, mushrooms, tomatoes,
garlic, shallots, Parmesan cheese and fresh
basil, served with a light white wine cream sauce

Grilled Chicken and Penne Pasta

tossed in white wine and basil pesto,
haricot vert, and sun dried tomatoes,
topped with toasted pine nuts

Fresh Linguine & Lamb Meatballs

Colorado lamb, arrabiata sauce, portobellos,
sweet peas, parmesan

Fettuccine Aglio e Olio

fresh pasta with baby green beans, tomatoes,
prosciutto, extra virgin olive oil, garlic chili flakes
and Italian herbs

Angel Hair Pasta al Pomodoro

with fresh and sun dried tomatoes, pomodoro
sauce, fresh basil, garlic and shallots

THE GRILLE

Delmonico Steak A La Toscana

grilled twelve ounce Angus New York Strip steak
with toasted garlic, fresh herbs and minced
Portobello mushroom, golden Yukon mashed
potatoes, leeks, and lemon-garlic broccoli

Grilled Beef Tenderloin

8 oz. tenderloin with black garlic compound
butterm served with a baked potato and
grilled vegetables

Chili-Coffee Rubbed Pork Chop

smoked gouda mashed potatoes, baby carrots,
haricot vert, peach chutney

Wasabi Green Pea Crusted Ahi Tuna

seared rare and topped with soy glaze,
served with green chili-ginger, stir-fry vegetables
and wasabi aioli

Grilled North Atlantic Salmon

citrus saffron sauce, black forbidden rice,
roasted asparagus

Pan Roasted Half Duck

pumpkin-potato gnocchi, rainbow chard,
red wine-ligonberry sauce

Colarado Rack of Lamb

rosemary pesto crust, garlic mashed potatoes,
sauteed rainbow chard, asparagus, and a
Medeira-peppercorn reduction

Chicken Marsala

roasted chicken breast, sauteed mushrooms,
asparagus, garlic mashed poatoes and
marsala sauce

Dry Rub Buffalo Burger

on an onion roll with caramelized onion,
roasted red peppers and fontina cheese
served with fries.