



CROWNE PLAZA  
HOUSTON WEST - ENERGY CORRIDOR



# PARK

restaurant & grille

DINNER MENU



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### Appetizers

**Chicken Quesadillas 10**

**Fried Calamari 8**  
with a Spicy Remoulade Sauce

**Fried Chicken Wings 9**  
with your choice of Dipping Sauce

**Chicken Samosa 8**

with a Chutney Sauce \* **NEW** \*

**Peking Duck Spring Rolls 11**  
with an Orange-Teriyaki Sauce \* **NEW** \*

**Shrimp Cocktail 12**

**Park Ten Sampler Platter 16**  
A Combination of Fried Calamari,  
Fried Chicken Wings and Chicken Samosa

### Soup · Salad · Pasta

**Paradise Caesar Salad - AWARD WINNING SALAD**

Romaine Lettuce tossed with Sun-Dried Cherries, Mango Pineapple Salsa, Plantain Croutons & Toasted Coconut 9  
· With Seasoned Grilled Shrimp 19

**Shrimp & Lobster Bisque**

**SIGNATURE ITEM** – Served in a Sourdough Bowl 9

**Baked Potato Soup**

Topped with Sour Cream, Cheddar Cheese & Chives 7

**Soup of Day 6**

**Smoked Muscovy Duck Breast Salad \* NEW \***

Sliced Muscovy Duck served on a Bed of Baby Field Greens tossed in Julienne Vegetables 15

**Cobb Salad**

An Array of Seasonal Vegetables with Apple Wood Smoked Bacon, Diced Chicken, Chopped Egg, and Maytag Bleu Cheese resting atop a bed of Baby Field Greens 12

**Traditional Caesar Salad**

Romaine Lettuce & Herb Crusted Croutons with a Caesar Dressing 8  
· With Grilled Chicken 14 | With Grilled Shrimp 18

**Fresh Garden Salad**

Mixed Greens, Sweet Tomatoes and Cucumbers 8

### Sandwiches & Burgers

All sandwiches and burgers served with your choice of: Steak Fries, Potato Chips, or Sliced Fruit

**Grilled Sashimi Ahi Tuna Sandwich**

Grilled Sashimi Ahi Tuna Filet with a Ginger Teriyaki Glaze served on Toasted Focaccia Bread 16

**Southern Style Catfish Po Boy**

Deep Fried Southern Catfish served on a Louisiana Style Hoagie Roll topped with shredded lettuce with both a Tarter Sauce and a Spicy Remoulade 13

**Angus Burger**

A half pound Angus Beef Burger topped with your choice of:  
American, Swiss or Pepper Jack Cheese, Bacon or Avocado served on a Kaiser Roll 12

**Philly Cheese Steak Sandwich**

Sliced Sautéed Sirloin with Domestic Mushrooms and Sautéed Onions topped with melted Provolone Cheese served on a Hoagie Roll 13

**French Dip**

Sliced Marinated Roast Beef topped with Caramelized Onions and Mushrooms on a Hoagie Roll served with an Aus Jus dipping sauce on the side 13

**Chicken Fried Chicken Sandwich \* NEW \***

A Deep Fried Chicken Breast topped with Apple wood Smoked Bacon and melted Pepper Jack Cheese served on a Kaiser Roll with Country Gravy on the side 12 **If you don't like *fried*, have your Chicken Breast *grilled***

**Traditional Club Sandwich**

Sliced Smoked Turkey, Bacon, and Ham layered between three slices of Whole Wheat Bread with Swiss & Mild Cheddar Cheese, Lettuce & Tomato 11

**Portobello Sandwich \* NEW \***

Portobello Mushroom stuffed with Imported & Domestic Mushrooms layered with melted Pepper Jack Cheese on a Kaiser Roll 10

Potatoes and red wines contain sulfites.

## Entrées

All entrees are served with a Fresh Garden Salad  
and your choice of two sides

### Filet Mignon

A Grilled 6oz Filet of Beef Tenderloin served with a Port Wine Reduction **28** | 10oz **36**

### Rib Eye Steak \* **GUEST FAVORITE** \*

A Grilled 10oz Angus Beef Ribeye Steak served with Garlic Herb Butter **26** | 14oz **30**

### Cattleman's Reserve New York Strip Loin

A Grilled 12oz New York Strip topped with a Wild Mushroom Demi-Glaze **26**

### Mixed Grill

Grilled Chicken Breast topped with a Champagne Cream Sauce accompanied with a 6oz Filet of Beef Tenderloin served with a Burgundy Wine Sauce accented with two Grilled Shrimp **36**

### Texas Baby Back Ribs

Slow Smoked Baby Back Ribs served with a Honey Barbecue Sauce **26**

### New Zealand Lamb Shank \* **NEW** \*

Slow Roasted until tender Lamb Shank with Essence of Rosemary and Mint **24**

### Tuscan Vegetable Platter

Grilled Artichokes with Roasted Red Peppers and Buttered Asparagus drizzled with Truffle Oil **21**

### Blackened Redfish \* **NEW** \*

A Redfish fish filet blackened with Louisiana Spices and topped with a Lemon Cajun Cream Sauce **22**

### Herb Crusted Salmon

Pan Seared Salmon seasoned with Herbs and topped with a Bourbon Whiskey Glaze **24**

### Chicken Primavera

Oven Roasted 8oz Breast of Chicken Stuffed w/seasonal vegetables and served with a Toasted Pine nut Cream Sauce **19**

### Deep Dish Nachos \* **NEW** \*

Layers of crunchy Corn Tortillas topped with 8oz. of seasoned Angus Beef, Cheddar Cheese, shredded Lettuce, diced Tomatoes, Sour Cream, Guacamole, and sliced Jalapenos with Salsa on the side **14**

### Create Your Own Pasta Bowl **13** \* **NEW** \*

with Grilled Chicken **19** | with Grilled Shrimp **23**

Pasta served with a Fresh Garden Salad & Garlic Bread

#### Pasta (choose one)

Tri-Colored Fusilli  
Fettuccini  
Penne

#### Toppings (choose three)

Mushrooms | Olive Oil | Olives  
Asparagus | Sun-Dried Tomatoes | Garlic  
Bell Peppers | Fresh Herbs | Bacon

#### Sauce (choose one)

Marina  
Creamy Alfredo  
Pesto

## Sides

Garlic Whipped Herb Potatoes  
Baked Potato  
Steak Fries  
Wild Rice Pilaf

Sautéed Asparagus  
Mushroom Caps  
Vegetable of the Day

## Beverages

**Iced Tea** - Sweetened or Unsweetened **2**  
**Soft Drink** - Coke, Diet Coke, Mr. Pibb, Sprite,  
Diet Dr. Pepper, Dr. Pepper or Ginger Ale **2**  
**Bottled Water or Sparkling Water** **3**

**Juices** - Apple, Cranberry, Grapefruit,  
Orange, Pineapple or Tomato **3**  
**Freshly Brewed Starbucks Coffee** **3**

## Desserts

**New York Cheesecake** **6**  
**Texas Bourbon Pecan Pie** **6**

**Decadent Chocolate Cake** **6**  
**Classic Key Lime Pie** **5**