



CROWNE PLAZA
HOUSTON WEST - ENERGY CORRIDOR



PARK

restaurant & grille

LUNCH 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

Deep Dish Nachos * NEW *

Layers of crunchy Corn Tortillas topped with 8oz. of
seasoned Angus Beef, Cheddar Cheese...the works **14**

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 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**

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**