

Sample Menu

Available at the Downtown Cleveland Location only.
Items & prices are subject to change.



SOUPS • SALADS

Hyde Park Wedge <i>Blue cheese dressing, bacon & candied pecans, port wine drizzle</i>	6.5	Lobster Bisque	8
Caesar Salad <i>Anchovies upon request</i>	Half 6.5 Full 8.5	Classic Baked Onion Soup	7.9
Baby Heirloom Tomato & Mozzarella <i>Basil, E.V.O.O., aged balsamic</i>	9	Soup du Jour	6.5
		Soup & Salad <i>A cup of soup du jour and choice of Hyde Park wedge or half caesar salad</i>	10.5

BURGERS • SANDWICHES

Served on a Sesame Bun with Choice of Onion Straws or Fresh Cut Boardwalk Fries

Dry Aged Cheeseburger* <i>Lettuce, tomato, onion</i>	13	Grilled Chicken Club <i>Bacon, aged cheddar, lettuce, tomato & spicy mustard</i>	12
Bacon Gruyere Dry Aged Burger*	13.5	Grilled Tenderloin Sandwich* <i>Caramelized onion, provolone cheese, smoked bacon, horseradish mayonnaise</i>	14.5
HP Burger* <i>American cheese, lettuce, special sauce, bread & butter pickles</i>	13.5		

APRIL LUNCH FEATURES

Includes a Cup of Soup du Jour

MON: Baked Crab Mac & Cheese <i>Caramelized onions, lobster Alfredo sauce, parmesan bread crumbs</i>	15.9
TUES: Cajun Fish Tacos <i>Twin Cajun fish tacos with Spanish rice, fresh salsa, guacamole & sour cream</i>	13.9
WED: Stuffed Salmon <i>Crab, shrimp & smoked mozzarella with vegetable medley</i>	15.9
THUR: Braised Short Rib <i>with potato croquettes, mushroom gravy & onion straws</i>	14.9
FRI: Seasonal Ale Beer Batter Fish & Chips	14.9

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CHAGRIN FALLS



MORELAND HILLS



PITTSBURGH, CLEVELAND, AKRON,
COLUMBUS, DAYTONA BEACH,
SARASOTA, DETROIT,
INDIANAPOLIS



COLUMBUS



COLUMBUS

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SIGNATURE SALADS

Tenderloin Salad* <i>Julienned iceberg, tomatoes, crumbled blue cheese, black pepper parmesan ranch, crispy onion straws</i>	15.5
Salmon Caesar <i>Anchovies upon request</i>	15.5
Cobb Salad <i>Julienned iceberg & romaine lettuce, kalamata olives, grilled asparagus, egg, blue cheese, tomato, red onion vinaigrette dressing</i>	11
Parmesan Crusted Chicken Salad <i>Lettuce, cucumber, tomato, carrot, red onion, house dressing</i>	13.5
Seared Tuna Salad* <i>Lettuce, asparagus, red bell pepper, cashews, crispy lo mein noodles, sweet chili vinaigrette</i>	14.5

SPECIALTIES

Fresh Market Fish* <i>Lemon crystal citrus sauce</i>	Mkt.
Dry-Aged Chopped Sirloin* 12oz <i>Roasted garlic whipped potatoes, mushroom bordelaise, crispy onion straws</i>	15
Chicken Milanese <i>Crispy romano-crusted chicken, white wine lemon caper sauce, asparagus</i>	15.9
Chicken Parmesan <i>Pan-sauteed; provolone, mozzarella, red sauce, linguine</i>	14.9
Jumbo Southwest Shrimp <i>Marinated in chili lime vinaigrette, seasonal vegetable</i>	17.5

AGED STEAKS*

Filet Mignon 6oz/9oz	30/37	New York Strip 14oz/18oz	39/44
Bone-In Ribeye 22oz <i>Heavily marbled; prime at its best</i>	40	Kansas City Bone-In Strip 18oz	37

Sauces \$3	Roasted Shallot Cabernet Sauce • Béarnaise Sauce • Peppercorn Cognac Bordelaise • Horseradish Cream
Add Ons	Blue Cheese Crusted/Bordelaise Style 5 • Jumbo Crab, Asparagus, Béarnaise 13 • Petite Maine Lobster Tail 5oz 19

\$23 HYDE PARK BUSINESS LUNCH (per person)

STARTERS

(select one)

SALAD

Hyde Park Wedge or Half Caesar Salad

BOWL OF SOUP

Lobster Bisque or Soup du Jour

ENTREES

(select one)

Petite Twin Filet* 6oz • Fresh Fish of the Day*

Choice of Fresh Cut Boardwalk Fries, Roasted Garlic Whipped Potatoes or Seasonal Vegetables

SIDES

Fresh Cut Boardwalk Fries	4	Sautéed Mushrooms	5
Seasonal Vegetables	4.5	Sautéed Asparagus <i>E.V.O.O., parmesan</i>	7
Roasted Garlic Whipped Potatoes	5		

Rhonda Simpson ~ General Manager

Jason Mroz ~ Executive Chef

RARE- Red, very cool center . MEDIUM RARE- Red, warm center . MEDIUM- Pink center . MEDIUM WELL- Slightly pink center . WELL- Cooked throughout, no pink

HYDE PARK DOES NOT ADD AN "AUTOMATIC GRATUITY" TO ANY CHECK REGARDLESS OF PARTY SIZE.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.