

# 310 park south

Park Avenue ~ 407-647-7277 ~ Winter Park, FL



## *Starters*

- Fried Calamari ~ 10** Lightly dusted in seasoned flour and fried. Served with a sun-dried tomato garlic and marinara dipping sauce.
- Beef Tenderloin Flatbread ~ 13** Grilled flatbread topped with Tenderloin, caramelized onions, crumbled bleu and shredded mozzarella cheese blend.
- Buffalo Bites ~ 8** Battered boneless bites of chicken smothered in a spicy buffalo sauce. Served with celery and bleu cheese dressing.
- Gator Tail ~ 10** Fresh Florida gator tenderloin, pan fried Francaise style and topped with a whole grain mustard sauce.
- 310 Shrimp Cocktail ~ 13** Fresh jumbo shrimp served with a Mango cocktail sauce.
- Tuna Kobachi ~ 14** Diced ahi tuna, avocado, seven spice and sesame. Served with wasabi, soy and ginger.
- Crab Cakes ~ 13** Maryland style crab Cakes, lightly breaded and fried. Served with a spicy chipotle garlic dipping sauce
- Cold Tomato Bruschetta ~ 8** 310 bruschetta served over toasted crostinis topped with grated Grana Padano cheese and a balsamic drizzle.
- Smoked Salmon ~ 15** Fresh filet of salmon smoked in-house and served with a chive anchovie remoulade and Lavosh crackers.
- Salmon Bites ~ 10** Blackened and topped with an herb compound butter.
- Assorted Cheese Platter ~ 14**

## *Signature Salads*

- Seasonal Salad ~ 8** A light and refreshing salad that changes with the seasons.
- 310 Garden Salad ~ 9** Mixed garden greens topped with grape tomatoes, cucumbers, carrots and Bermuda onions. Sprinkled with craisins and pistachios.  
Accompanied by goat cheese and our raspberry vinaigrette.
- Caesar Salad ~ 11** Crisp Hearts of Romaine tossed with our own Caesar dressing and Topped with fresh grated Grana Padano cheese & croutons.
- w/blackened shrimp 19**      **w/blackened chicken 16**
- California Cobb Salad ~ 14** Diced tomatoes, black olives, cucumber, crumbled bleu cheese, fresh bacon bits and sliced egg served over mixed garden greens.  
Topped with Bermuda onions and alfalfa sprouts.
- Tuna Filet Salad ~ 17** Ahi tuna filet, pan seared, sliced and served over mixed garden greens, tossed in a soy ginger dressing with Mandarin oranges, cucumbers and grape tomatoes. Topped with Bermuda onions, carrots and crispy noodles.
- Seafood Salad ~ 13** Calamari, shrimp and scallops marinated with onion, garlic, peppers, scallions and extra virgin olive oil.  
Served on a bed of mixed greens.
- Mediterranean Salad ~ 12** Mixed garden greens tossed in our signature balsamic vinaigrette with tomatoes, cucumbers, Kalamata olives, fried capers and Ditalini pasta. Topped with onions, carrots and feta cheese.

*Monday - Wednesday: 11am -10pm*  
*Thursday - Saturday: 11am-11pm*  
*Sunday: 10am-10pm*  
*Late Night Menu available until Midnight*

## Entrees

- Fettuccine Alfredo ~ 14** Fettuccine tossed in a traditional Alfredo sauce. **w/blackened shrimp 20** **w/blackened chicken 19**
- Chicken Ravioli ~ 14** Grilled chicken and three cheese ravioli served with a tomato basil cream sauce.
- Linguine ~ 13** Fresh ground beef sautéed with garlic, shallots and mixed herbs tossed in a marinara with fresh linguine.
- Mushroom Ravioli ~ 13** Mixed Shiitake and Portabello mushroom ravioli served in a fresh mushroom herb cream sauce.
- Chicken Picatta ~ 16** Boneless chicken breast sautéed in white wine, lemon juice, garlic, capers, diced tomato and sliced mushrooms served over fresh linguine.
- Smoked Salmon Pappardelle ~ 16** Our house smoked salmon filet served over fresh pappardelle pasta tossed with a spicy red pepper white wine cream sauce.
- Basa Filet ~ 16** A sautéed Basa filet served over fresh linguine tossed with mushrooms, sundried tomatoes and a toasted almond pesto.
- Chicken Penne Aurora ~ 15** Grilled chicken breast served over penne pasta and tossed with mixed vegetables in a fresh tomato basil cream sauce.
- Roasted Duck ~ 22** A Half duck, plum glazed, slowly roasted and served with a Thai peanut sauce.
- Chicken Roulade ~ 15** Boneless chicken breast stuffed with spinach, roasted red pepper and buttermilk aged bleu cheese.  
Finished with a caramelized leek and shallot cream sauce.
- Chicken Tarragon ~ 15** Boneless chicken breast sautéed and topped with a mushroom, Tarragon, caramelized leek cream sauce.
- Certified Black Angus N.Y. Strip ~ 30** Char grilled and served with a rosemary scented merlot demi glace.
- Filet Mignon ~ 28** Fresh cut beef tenderloin, pan seared and served with a whole grain mustard sauce. **10 oz. 32**
- Pork Chop 310 ~ 20** A 10 ounce pan seared pork chop with a honey and pepper glaze. Served with an apple mango chutney. **Double 28**
- Garlic Parmesan Mahi ~ 21** Sautéed Mahi Mahi filet crusted with roasted garlic and Parmesan cheese. Served with a fresh tomato ragu sauce.
- Herb Crusted Salmon ~ 22** Fresh salmon filet topped with a parsley crust and drizzled with afresh lemongrass cream sauce and diced tomato.
- Fish & Chips ~ 14** Beer battered and lightly fried Haddock filet served with French fries and tartar sauce.

## Sandwiches

- Portabello & Vegetable ~ 8** Grilled marinated zucchini, yellow squash, portabello mushroom, roasted red pepper and Provolone cheese. Served on a wheat roll.
- Park South Club ~ 10** Sliced ham, turkey, cheddar and Swiss cheeses, lettuce, tomato, bacon, sliced boiled egg and 1,000 Island dressing piled high on marble rye.
- Tuna Salad ~ 9** Tuna salad made with Albacore tuna. Served with lettuce and tomato on marble rye bread.
- Grilled Chicken Breast ~ 10** Grilled chicken breast served with lettuce, tomato, onion an avocado whip and a southwest ranch drizzle. Served on a Kaiser roll.
- 310 Blackened Fish ~ 10** A Cajun seasoned fish filet topped with lettuce, tomato, Bermuda onion and Old Bay mayonnaise on a white hoagie.
- Turkey Brie ~ 11** Sliced turkey with brie cheese, tomato, alfalfa sprouts, sliced apple and a Dijon honey mustard spread. Served on a honey wheat wrap.
- Black Angus Burger ~ 9** Ground black Angus, seasoned and char grilled. Served with lettuce, tomato and onion on a Kaiser roll.  
Add chee\$e – American, Cheddar, Provolone, Swiss, Bleu or Mozzarella.
- Chicken Salad ~ 9** Our own chicken salad, alfalfa sprouts, tomato and cucumber in a fresh honey wheat wrap.
- Loaded Burger ~ 10** Ground black Angus stuffed with herbs, cheddar and mozzarella cheeses. Char grilled and served with lettuce, tomato and onion on a Kaiser.
- Steak 310 ~ 12** A grilled ribeye steak topped with roasted red pepper, portabello mushroom and melted Provolone cheese. Served on a white hoagie.
- Salmon Tiki Masala ~ 10** Skewered salmon, onion, green and red peppers, grilled and served on pita bread with lettuce, tomato and a cilantro cream drizzle.

*Sunday Brunch 10am-2pm with Full Menu also available*