

GRAZE

NEW GEORGIA PEACH • 14

grilled peaches, prosciutto, shaved parmesan, and candied pecans, served on a bed of arugula, with a wildflower honey balsamic vinaigrette
* *make it a flatbread* - \$2 *

NEW BROCCOLI BOMB • 12

roasted broccoli, with toasted chickpeas, pickled onions, cilantro, sesame seeds, and a housemade tahini lemon dressing

NEW LOBSTER SALAD • 18

seasoned lobster salad, bacon, tomato, crispy onions, served on a bed of butter leaf lettuce
* *make it a lobster roll* - \$2 *

GRUB

PARMESAN TRUFFLE FRIES • 14

house-made french fries with parmesan cheese, truffle oil & fried Rosemary
* *add a poached egg*- \$3 *

NEW THREE LITTLE PIGGIES • 15

12 hour smoked pork shanks with a raspberry chipotle glaze

CRISPY BRUSSEL SPROUTS • 11

drizzled with a honey Sriracha sauce.
* *add house-cured bacon*- \$3 *

ALAMEDA STREET CORN • 11

roasted corn, chipotle butter, cotija cheese, feta aioli, Yellowbird jalapeño, green onion, topped with avocado crema

NEW SMOKED PORK BELLY • 17

smoked pork belly served with housemade blackberry jalapeño jam, pickled onions, jalapeños, crispy chicharrones

ARTISAN MEAT & CHEESE PLATTER • 22

seasonal meats, cheeses, fresh fruit, nuts & honey

PHILLY CHEESE STEAK EGG ROLLS • 13

ribeye meat, caramelized bell peppers and onions, provolone, American, and cream cheeses, served with a sweet chili sauce.

BIG WILL'S CEVICHE TOSTADAS • 16

Mahi Mahi and shrimp ceviche, mango relish, sliced avocado, served with corn tortilla chips

CRAB CAKES • 22

2 jumbo lump crab cakes with roasted red bell peppers & green onions- served with tartar sauce, dill

CRISPY TUNA TACOS • 14

seared ahi tuna steak, diced & served in a crispy wonton shell, spicy aioli, mango relish & eel sauce

CENTER STREET TACOS (4) • 14

marinated flank steak, salsa verde, salsa rojo, pickled red onions, cilantro, and cotija cheese.

BACON WRAPPED DUCK DIABLOS • 16

jalapeños & duck breast- wrapped in bacon, served with a pomegranate gastrique & mango salsa

LOBSTER TRUFFLE MAC & CHEESE • 16

American, aged cheddar, & parmesan cheeses, truffle oil, topped with lobster, toasted panko bread crumbs, and green onion

GRILLED CHICKEN A.B.C. • 15

grilled chicken, avocado, bacon, smoked gouda cheese, parmesan peppercorn dressing- served on toasted jalapeño corn bread with french fries or sweet potato fries (\$3)

NEW CHICKEN PESTO SANDWICH • 17

fried or grilled chicken breast, pesto sauce, parmesan cheese, served on a ciabatta bun with garlic fries

THE HOT MESS • 13

American, aged cheddar, smoked gouda, & goat cheese- grilled to perfection & served with tomato basil dipping sauce and french fries or sweet potato fries (\$3)
* *add a hamburger patty*- \$4 *

NEW MEAT BALLIN' • 16

housemade meatballs and marinara sauce, served on a hoagie roll with shredded mozzarella, basil, parmesan cheese, served with garlic fries and marinara dipping sauce

FISH N' CHIPS • 17

Yuengling beer battered fried Alaskan Cod, served with Old Bay seasoned fries & housemade tartar sauce

NEW SEARED SCALLOPS • 32

four seared u12 scallops, with a wild mushroom medley, served on a bed of wild rice, drizzled with basil oil

NEW CLAM LINGUINI • 18

sautéed clams, bacon, linguini pasta, served with a white wine butter sauce

NEW "KICK HIS ASS, SEA BASS!" • 39

6oz seared sea bass filet, served with broccolini, capers, tomatoes, and a lemon beurre blanc sauce, topped with microgreens and lemon

SANTA FE CHICKEN BOWL • 15

sesame ginger glazed chicken, black bean corn relish- served on a bed of TX wild rice, topped with micro greens, avocado and cilantro cream

NEW THE MACDADDY • 16

½ lb double burger, served with shredded lettuce, tomato, pickles, red onions, and housemade signature sauce, with your choice of fries

LOCAL THE HEISENBURGER • 15

½lb, house blended all beef patty, aged cheddar cheese- served closed with the fixins' on the side- served with french fries or sweet potato fries (\$3)
* *add bacon*- \$3, *add a fried egg*- \$3 *

BEEF TENDERLOIN SANDWICH • 17

grilled beef filet, caramelized onions, sun-dried tomatoes, & goat cheese with a balsamic reduction, served on an artisan bun with french fries or sweet potato fries (\$3)

NEW A CUT ABOVE THE REST • MARKET

Chef's choice of cut steak, grilled to your temp, served with brocolini and garlic mashed potatoes

TOMAHAWK PORK CHOP • 24

grilled, served with roasted garlic mashed potatoes & candied carrots

SWEET

SALTED CARAMEL BACON CHEESECAKE • 10

NEW LEMON BLUEBERRY CHEESECAKE • 10

FUNNEL CAKE FRIES • 10

Just like you imagine it- lightly dusted with powdered sugar & served with caramel, chocolate & whipped cream

LIQUID

ICED TEA, SODAS, & LEMONADE • 4.50 TOPO CHICO • 5

BIG RED / MEXICAN COKE / ST. ARNOLD'S ROOT BEER • 5 ACQUA PANA & PELLGRINO • 4.75

1 liter

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3% CHARGE ON ALL NON-CASH TRANSACTIONS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
*PLEASE LET YOUR SERVER KNOW OF ANY KNOWN FOOD ALLERGIES. OUR FINISHED MENU MAY CONTAIN PEANUTS.