

Six Park Grill

17900 Jamboree Rd 92614-6211 · +19492256666 · Updated: Jan 14, 2026

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STARTERS 9

Soup of the Day

Chef's daily creation

Roasted Chicken Tortilla Soup

\$8.00

Avocado & pico de gallo

Wedge Salad

\$9.00

Iceberg lettuce, apple wood smoked natural bacon, blue cheese, tomato, red onion

Wood Fired Shrimp

\$14.00

Thai chili marinade, avocado, spicy aioli

Crab Cake

\$14.00

Dungeness crab, celery-fennel-apple slaw, dill remoulade

Caesar Salad

AVAILABLE OPTIONS

Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy & a warm garlic crouton

\$8.00

Top it with Chicken Add: \$6.00

California Greens

\$9.00

Petite greens, romaine, grape tomato, toasted pine nuts, parmesan cheese, lemon vinaigrette

Baby Wild Arugula

\$10.00

Shaved prosciutto, ricotta salata, tomato tartar, lemon juice, evoo, monterey sea salt

Avocado & Tomato Salad

\$9.00

Red onion, bell peppers, cumin dressing

ENTRÉE SALADS 6

Seafood Louis Salad

\$20.00

Jumbo shrimp, dungeness crab, avocado, tomato, egg, cucumber sticks, house-made "louis" dressing

Traditional Cobb Salad

\$18.00

Grilled organic chicken, smoked natural bacon, egg, avocado, blue cheese and tomatoes tossed with lemon-dijon dressing

Southwest All Natural Beef Salad

\$17.00

Meadow mixed california greens, jicama, red onion, avocado, cotija cheese, tomato, cucumber, cilantro vinaigrette

Grilled Tuna Salad

\$18.00

Grilled romaine hearts, roasted corn, red pepper, tomato, parmesan, ancho dressing

Chop Chicken Salad	\$15.00
Grilled chicken, romaine, cabbage, carrot, peanut vinaigrette, orange glaze	
Scottish Salmon Salad	\$18.00
Local petite greens, roasted corn, cumin vinaigrette, red pepper coulis	

GOURMET SANDWICHES 8

Natural Angus Burger*	
Aged white cheddar, horseradish sauce, onion jam on a brioche bun	
All Natural Turkey Burger	\$17.00
Avocado spread, green goddess dressing, tomato carmelized onion, butter lettuce, california gouda	
Scottish Salmon Club	\$16.00
Grilled salmon on toasted sourdough, lettuce, avocado, tomato, bacon, lemon-dill aioli	
Heirloom Tomato Caprese Sandwich	\$14.00
Fresh mozzarella, fresh basil, balsamic aioli, ciabatta	
Brie and Blue Melt	\$14.00
Mango chutney, tomato, onion jam, arugula, grilled 12-grain bread	
California Club	\$15.00
Shaved turkey, swiss cheese, natural bacon, lettuce, tomato & avocado on seven-grain bread	
Chicken and Avocado Sandwich	\$15.00
Shaved chicken breast, avocado & spinach on nine-grain bread with honey mustard & spiced apple chutney	
Quick Fix	\$16.00
Half caprese sandwich, soup, california greens	

SEASONAL ENTRÉES 5

Carne Asada Tacos	\$20.00
Spanish rice, refried beans, guacamole, choice of corn or flour tortillas	
Grilled Scottish Salmon	\$23.00
Mango rice, sautéed garlic spinach, smoked tomato jam	
Organic Chicken Breast	\$20.00
Ginger-jasmine rice, local honey glazed carrots, monterey mushroom demi	
California Fish Tacos	\$16.00
White fish, shredded slaw, pico de gallo, cilantro-lime crema, guacamole	
Grilled Natural Top Sirlion	\$24.00
California quinoa pilaf, arugula salad, baby carrots, demi-glaze	

SMALL PLATES 10

Soup of the Day	\$8.00
Inspired by the season and best from the farm	
Heirloom Beet Salad*	\$12.00
Mixed greens chioggia beets, marcona almonds, purple haze goat cheese dijon sherry vinaigrette	
Six Park Caesar	\$11.00
Sweet gem lettuce, white anchovies, grana padano, croutons	
Shaved Fennel Salad	\$12.00
Wild arugula, baby heirloom tomatoes, pecorino romano, lemon thyme crème fraîche	
Crab Cakes	\$14.00
Dungeness crab, jicama-celeriac slaw, roasted garlic remoulade and vodka cocktail sauce	
Cinnamon Crusted Diver Scallops	\$17.00
Cipollini onions, hon shimeji mushrooms, house cured pancetta, smoked chili oil	
Sweet Chili Shrimp	\$14.00
Thai chili marinade, avocado, tri-color quinoa, spicy aioli	
Bloomsdale Spinach Salad*	\$12.00
Point reyes blue cheese, beurre d'anjou pear, oatmeal crunch, roasted shallot vinaigrette	
California Greens	\$9.00
Mixed greens, baby heirloom tomatoes, pine nuts, upland watercress, carrot ribbons dijon sherry vinaigrette	
Smoked Scottish Salmon Salad	\$14.00
Alder wood smoked salmon, mixed greens, babe farm shaved french breakfast radish, comté cheese, yuzu aioli	

MAIN DISH 11

Daily Special

Sourced from responsible fisheries or best from the butcher

Fishermen Stew	\$29.00
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Daily market catch, mediterranean mussels, dungeness crab meat, scallops, little neck clams tiger shrimp, heirloom tomato and fennel broth

Scottish Salmon*	\$29.00
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Pan roasted crispy skin shetland salmon, creamy beluga lentils, cara cara orange and romesco sauce

Brandt Beef Natural Filet	\$38.00
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Weiser farm pee wee mixed roasted potatoes, sautéed mixed mushrooms, bernaïse sauce

Cedar River Ranch New York Steak	\$42.00
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14oz ny steak, parmesan herb french fries

California Lamb Chop	\$45.00
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Braised lamb, foraged mushrooms, mint salad

Free-Range Chicken Breast	\$29.00
Nueske bacon brussel sprouts, sautéed greens, red wine jus	
Coconut and Lemongrass Lentils	\$22.00
Market vegetables, spicy pepper sauce, fried sweet potato ribbons	
Strauss Ranch Angus Burger	\$16.00
Aged white cheddar, horseradish sauce, onion jam, brioche bun	
Foraged Mushroom Risotto	\$22.00
Mixed mushrooms, sautéed cipollini onions, parmesan cheese, aged 18yr balsamic	
Vegetarian Bolognese	\$21.00
Whole wheat spaghetti, san marzano tomatoes, wilted spinach, shaved parmesan	

SIDES 6

Parmesan Herb Fries	\$5.00
Sautéed Market Vegetables	\$5.00
Tri-Color Quinoa	\$5.00
Mixed Foraged Mushrooms	\$8.00
Sweet Potato Fries	\$5.00
Nueske Bacon Brussel Sprout	\$8.00