

Great food, live music and a signature pie



*Jean Ann Mantia and
Chef Mark Wentz*

Nestled on the corner of Strecker and Clayton roads sits the restaurant once affectionately referred to as “The Secret on Strecker.” After nine years of consistently rave-worthy cuisine, top-notch live entertainment, and a talented and experienced staff, the **Parkside Grille** is no longer a secret. Indeed, it is a destination, attracting a community of local neighbors as well as patrons from near and far.

First and foremost, the Parkside Grille is renowned for its food! Chef/Owner Jean Ann Mantia and Executive Chef Mark Wentz create daily “Special Board” menus with seasonal favorites such as Pasta Tortellacci, Salmon Stir-Fry, Chicken Pot Pie, Caprese Salad and much more.

Also popular with diners is the Loaded Lobster Club, which stacks sweet aioli-sauced Maine lobster with crispy peppered bacon, avocado, tomato and lettuce on a toasted croissant bun. During summer months, fruits and vegetables are sourced from Zick’s Nursery, right across the street. You can’t get more fresh and local than that.

Dessert offerings are house-made and feature a variety of pies and cakes, including the restaurant’s signature Key Lime Pie.

Parkside Grille is also a family-operated business. Jean Ann’s daughter, Marissa Wood, handles all front-of-house duties, including bar and food service. Jean Ann’s husband, Rocky Mantia, a veteran of the St. Louis music scene, books the entertainment.

The full menu and a complete entertainment schedule can be found at theparksidegrille.com

“We are not your typical bar and grill,” said Jean Ann. “Serious ‘foodies’ and live music lovers are our best customers.”

The restaurant is open Tuesday through Thursday 3-9 p.m.; Friday and Saturday from 3-10 p.m.; Sunday from 3-7 p.m.; and closed on Monday.



505 Strecker Road • Wildwood
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www.theparksidegrille.com