

## AUTHENTIC PIZZA NAPOLETANA

VPN CERTIFIED

Meets Italian Culinary  
Standards for Quality

MARGHERITA . . . . . 11.5  
Imported Buffalo Mozzarella, San Marzano  
Tomatoes, Basil, Extra Virgin Olive Oil

DI PARMA **P** . . . . . 15  
Arugula, Prosciutto, Sliced Grape Tomatoes,  
Imported Buffalo Mozzarella, Gran Cru Cheese

PISTACHIO E FONTINA . . . . . 13.5  
Mortadella, Pistachios, Roasted Cauliflower,  
Brussels Sprouts, Fontina

SALSICCIA . . . . . 11.5  
Italian Sausage, Mozzarella, Sweet Peppers,  
Onions, San Marzano Tomatoes and Basil

NAPOLI SALAME & SALSICCIA . . . . . 12.5  
Roasted Garlic, Wild Mushrooms, Imported  
Buffalo Mozzarella and San Marzano Tomatoes

### → APPETIZERS/SMALL PLATES ←

WILD TEXAS BAY SHRIMP TEMPURA . . . . . 8  
Kimchi, Yuzu Ponzu

CRISPY FOLEY CALAMARI **P** . . . . . 12  
Lightly Breaded with a Garlic Parmesan Flour,  
Lemon Gremolata and Cocktail Sauce

COLOSSAL SHRIMP COCKTAIL . . . . . 14.5  
Wild Pacific Brown Shrimp

RUSTIC TOMATO BRUSCHETTA . . . . . 7  
Charcoal Grilled Garlic Crostini, Extra Virgin  
Olive Oil and Laura Chenel Goat Cheese

LOBSTER AND SHRIMP FRITTERS . . . . . 9  
Horseradish Cocktail and Honey Mustard Sauce

BLACKENED TILAPIA WONTONS . . . . . 9  
Charcoal Grilled with Guacamole, Pico de  
Gallo and Baby Cilantro

CHARCOAL GRILLED BABY OCTOPUS . . . . . 10  
Salsa Verde, Balsamic Vinaigrette and  
Extra Virgin Olive Oil

### → SOUP & SALAD ←

SHRIMP AND LOBSTER BISQUE . . . . . 9.5  
Braised Leeks, Tomato, Tarragon

SOUP OF THE DAY . . . . . Cup - 4 / Bowl - 5  
Appropriately Garnished

FRESH MANILA  
CLAM CHOWDER **P** . . . . . Cup - 5 / Bowl - 7  
Manila Clams, Potatoes, Onion,  
Clam Broth, Cream

ORGANIC MESCLUN GREENS . . . . . 5.5  
Tomato, Cucumber, Mustard Vinaigrette

LOCAL HEIRLOOM BEET SALAD **P** . . . . . 8.5  
Mesclun Greens, Sheep's Milk Feta Cheese  
Candied Walnuts, Apple Cider Vinaigrette

## ENTRÉE SALADS

ALSATIAN GRILLED CHICKEN BREAST SALAD . . . . . 13.5  
Bleu Cheese, Mixed Greens, Sautéed Apples, Candied Walnuts, Apple Cider Vinaigrette

SOUTH BEACH FAROE ISLAND SALMON SALAD **P** . . . . . 19  
Pan Seared Salmon, Mango, Avocado, Scallion, Mix of Mesclun and Romaine, Honey Cumin Dressing

BAKED JUMBO LUMP CRAB CAKE "LOUIE" SALAD **P** . . . . . 19  
Applewood Smoked Bacon, Roasted Corn, Egg, Avocado, Tomato, Heart of Palm, Cucumber,  
Iceberg Lettuce, 1001 Island Dressing

CAESAR SALAD . . . . . Half - 6.5 / Full - 9  
Hearts of Romaine, Charcoal Grilled Croutons, Parmigiano-Reggiano

CHOPPED SALAD . . . . . Half - 7.5 / Full - 11.5  
Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette

ADD GRILLED CHICKEN BREAST . . . . . 5

ADD CHARCOAL GRILLED GULF SHRIMP . . . . . 6

ADD CRISPY FOLEY CALAMARI . . . . . 7

ADD CHARCOAL GRILLED FAROE ISLAND SALMON . . . . . 9

TODAY'S FRESH

HORSERADISH COCKTAIL  
SAUCE AND CUCUMBER  
MIGNONETTE

## IDENTITY ASSURED

OYSTER SELECTION

½ DOZEN 16  
DOZEN 30

## FROM THE FISHERMAN & FARMER

We offer all our Seafood Choices "Simply Prepared"  
Charcoal Grilled or Wood Roasted  
Daily Produce, Sun-Dried Tomatoes, Whipped Potatoes,  
Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice

*Cedar Plank Option Served with Whipped Potatoes, Garlic Sautéed Spinach and Beurre Blanc*

REGAL SPRINGS TILAPIA . . . . . 12

ATLANTIC COD . . . . . 16

LAKE SUPERIOR WHITEFISH . . . . . 15

FAROE ISLAND ORGANIC SALMON . . . . . 18

IDAHO SPRINGS RAINBOW TROUT . . . . . 14

CHARCOAL GRILLED HANGER STEAK WEDGE SALAD\* **P** . . . . . 18  
Applewood Smoked Bacon, Tomato, Scallion, Red Onion, Bleu Cheese and Ranch Dressing

BEEF SHORT RIB TACOS . . . . . 16  
Queso Fresco, Tomatillo Salsa, Jicama-Cabbage Slaw, Lime Cream, Flour Tortillas

WILD MUSHROOM, TRUFFLE AND PEA SHOOTS RISOTTO . . . . . 14  
Mascarpone, Fresh Herbs and Parmigiano-Reggiano

PARKERS' PAELLA . . . . . 16  
Shrimp, Spanish Chorizo, Mussels, Finfish, Saffron Basmati Rice, Peas

CRAFT BEER BATTERED CATCH OF THE DAY FISH AND CHIPS . . . . . 16  
Malt Vinegar, French Fries and Coleslaw

## BURGERS AND SANDWICHES

All Sandwiches are served with your choice of Coleslaw, French Fries or Fresh Fruit

PREMIUM LOCAL ANGUS BLACK AND BLEU BURGER\* **P** . . . . . 14  
Moody Bleu Cheese, Crispy Onions, Lettuce, Tomato, Chipotle Mayonnaise, Buttered Challah Bun

GRILLED HONEY MUSTARD COLEMAN'S CHICKEN BREAST . . . . . 12  
Monterey Jack, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Honey Mustard Sauce,  
Grilled Stirato Roll

SMOKED TURKEY AND APPLEWOOD BACON CLUB . . . . . 13  
Lettuce, Tomato, Mayonnaise, Toasted Nine Grain Bread

HIGHLAND VEGETARIAN BURGER . . . . . 10.5  
Black Beans and Wild Rice Medley, Pepperjack Cheese, Lettuce, Tomato, Butter Griddled Challah Bun

PARKERS' PREMIUM LOCAL ANGUS STEAKBURGER\* . . . . . 12  
Choice of Cheese, Lettuce, Red Onion, Tomato, Mustard Mayonnaise, Toasted Buttered Challah Bun

SPICY BUFFALO TILAPIA WRAP **P** . . . . . 11  
Guacamole, Lettuce, Tomato, Ranch Dressing and Spinach Tortilla

ALBACORE TUNA SALAD AND TILLAMOOK CHEDDAR MELT . . . . . 9  
Chopped Pecans, Water Chestnuts, Celery, Butter Griddled Sourdough Bread

CRISPY CRAB CAKE **P** . . . . . 16  
Lump Blue Crab, Remoulade Sauce, Grilled Challah Bun

NEW ENGLAND LOBSTER ROLL . . . . . 23  
Fresh Lobster Meat, Mayonnaise, Griddled Bun with Coleslaw and Sweet Potato Fries

**P** INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF EDDIE JOBIN, JR.

PLAN YOUR PRIVATE DINING OCCASION WITH TEMPEST JOHNSON

1000 31ST STREET, DOWNERS GROVE, IL PARKERSAMERICAN.COM TELE 630 960 5700

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.