

# APPETIZERS/SMALL PLATES

<b>BLACKENED TILAPIA WONTONS</b> .....	9
Charcoal Grilled with Guacamole and Pico de Gallo, Baby Cilantro	
<b>WILD TEXAS BAY SHRIMP TEMPURA</b> .....	8
Kimchi, Yuzu Ponzu	
<b>CRISPY FOLEY CALAMARI</b> .....	12
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce	
<b>COLD WATER OYSTERS ROCKEFELLER</b> .....	12
Baby Spinach, Parmesan, Swiss Cheese	
<b>COLOSSAL SHRIMP COCKTAIL</b> .....	14.5
Wild Pacific Brown Shrimp	
<b>ARTISANAL CHEESE BOARD</b>	
In-House Made Seasonal Jams, Preserves or Marmalades, Candied Walnuts, Raisin Crostini	
<b>Choice of Three</b> .....	12
<b>All Five</b> .....	18
<b>POLENTA FRIES</b> .....	8
Harissa Mayonnaise	
<b>RUSTIC TOMATO BRUSCHETTA</b> .....	7
Charcoal Grilled Garlic Crostini, Extra Virgin Olive Oil, Laura Chenel Goat Cheese	
<b>LOBSTER AND SHRIMP FRITTERS</b> .....	9
Horseradish Cocktail and Honey Mustard Sauces	
<b>CHARCOAL GRILLED BABY OCTOPUS</b> .....	10
Salsa Verde, Balsamic Vinaigrette and Extra Virgin Olive Oil	
<b>FRIED CHICKEN SPRING ROLLS</b> .....	7.5
Citrus Sesame Dressing	

## SOUP & SALADS

<b>SHRIMP AND LOBSTER BISQUE</b> .....	9.5
Braised Leeks, Tomato, Tarragon	
<b>SOUP OF THE DAY</b>	
Appropriately Garnished	
<b>Cup</b> .....	4
<b>Bowl</b> .....	5
<b>FRESH MANILA CLAM CHOWDER</b>	
Manila Clams with Potato and Onion in a Light Clam Broth with a Hint of Cream	
<b>Cup</b> .....	5
<b>Bowl</b> .....	7
<b>CAESAR DINNER SALAD</b> .....	6.5
Hearts for Romaine, Wood Grilled Croutons, Parmigiano-Reggiano	
<b>ORGANIC MESCLUN GREENS</b> .....	5.5
Tomato, Cucumber and Mustard Vinaigrette	
<b>MINI WEDGE SALAD</b> .....	8
Applewood Smoked Bacon, Blue Cheese, Scallion, Red Onion, Tomato and Ranch Dressing	

Our produce is subject to change daily due to seasonality and availability of products. We thank family farms of all sizes in the Midwest and the U.S. for their produce

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



## VPN PIZZA NAPOLETANA

*Meets Italian Culinary Standards for Quality*

<b>MARGHERITA</b> .....	11.5
Imported Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil	
<b>DI PARMA</b> .....	15
Arugula, Prosciutto, Sliced Grape Tomatoes, Imported Buffalo Mozzarella, Gran Cru Cheese	
<b>PISTACHIO E FONTINA</b> .....	13.5
Mortadella, Pistachios, Roasted Cauliflower, Brussels Sprouts, Fontina	
<b>SALSICCIA</b> .....	11.5
Italian Sausage, Mozzarella, Sweet Peppers, Onions, San Marzano Tomatoes and Basil	
<b>NAPOLI SALAME &amp; SALSICCIA</b> .....	12.5
Roasted Garlic, Wild Mushrooms, Imported Buffalo Mozzarella and San Marzano Tomatoes	

## DESSERT

<b>CARAMEL BUDINO</b> .....	9
Italian Style Custard, Salted Caramel, Chocolate Cookie Crumbles	
<b>KEY LIME PIE WITH GRAHAM CRACKER CRUST</b> .....	6
Italian Meringue and Raspberry Sauce	
<b>ARTISANAL CHEESE BOARD</b>	
In-House Made Seasonal Jams, Preserves or Marmalades, Candied Walnuts, Raisin Crostini	
<b>Choice of Three</b> .....	12
<b>All Five</b> .....	18
<b>BITTERSWEET CHOCOLATE FLOURLESS CAKE</b> .....	8.5
Mocha Mousse, Sea Salt Caramel Gelato	
<b>CROISSANT BREAD PUDDING</b> .....	8
White Chocolate and Apricot, Served with Vanilla Bean Sauce, Strawberry Gelato	
<b>VERMONT MAPLE SUGAR COTTON CANDY</b> .....	4.5
The Real Deal!	

*\*Recommended on Cool and Non-Humid Days\**

CONTACT US FOR YOUR CATERING NEEDS. CONTACT HEATHER  
HJOHNSON@PARKERSAMERICAN.COM OR PH 630 960 5700

# PARKERS'

RESTAURANT & BAR

## TO•GO MENU

### LOUNGE

MONDAY - THURSDAY: 11:30 AM TO 10:00 PM

FRIDAY: 11:30 AM TO 10:30 PM

SATURDAY: 4:00 PM TO 10:30 PM

SUNDAY: 3:00 PM TO 8:30 PM

### LUNCH

MONDAY - FRIDAY: 11:30 AM TO 2:30 PM

### DINNER

MONDAY - THURSDAY: 5:00 PM TO 10:00 PM

FRIDAY: 5:00 PM TO 10:30 PM

SATURDAY: 4:00 PM TO 10:30 PM

SUNDAY: 4:00 PM TO 8:30 PM

### •JOIN US FOR HAPPY HOUR•1/2 OFF BAR MENU•

AVAILABLE IN THE LOUNGE

MONDAY - FRIDAY, 3:00 PM TO 6:00 PM

SATURDAY, 4:00 PM TO 6:00 PM

SUNDAY, 3:00 TO 6:00 PM

### •LIVE ENTERTAINMENT•6 TO 9 PM•

WEDNESDAY - WDCB VOCAL JAZZ SPOTLIGHT

THURSDAY & FRIDAY - HANS LUCHS TRIO

SATURDAY - CARMEN STOKES



Our to-go containers are biodegradable.



PLAN YOUR PRIVATE DINING OCCASION WITH TEMPEST JOHNSON

• 1000 31<sup>ST</sup> STREET • DOWNERS GROVE • PH 630 960 5700 •

# LUNCH

## ENTRÉE SALADS

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

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

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

**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

## BURGERS AND SANDWICHES

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

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

**PREMIUM LOCAL ANGUS BLACK AND BLUE BURGER\*** ..... 14  
Moody Blue Cheese, Crispy Onions, Lettuce, Tomato,  
Chipotle Mayonnaise, Toasted Buttered Challah Bun

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

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

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

**PARKERS' PREMIUM LOCAL ANGUS STEAKBURGER\*** ..... 12  
Moody Blue Cheese, Crispy Onions, Lettuce, Tomato,  
Chipotle Mayonnaise, Toasted Buttered Challah Bun

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

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

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

# FROM THE FISHERMAN

*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*

## LUNCH

**REGAL SPRINGS TILAPIA** ..... 12

**ATLANTIC COD** ..... 16

**LAKE SUPERIOR WHITEFISH** ..... 15

**FAROE ISLAND ORGANIC SALMON**..... 18

**IDAHO SPRINGS RAINBOW TROUT** ..... 14

## FEATURE

**WILD ALASKAN HALIBUT**  
Chef's Preparation ..... 35

## DINNER

**CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH**..... 23  
Whipped Potatoes, Charred Lemon, Sautéed Garlic Spinach  
and White Wine-Lemon Butter Sauce

**JUMBO LUMP CRAB CAKES** ..... 30  
Mesclun Greens, Lemon-Garlic Aioli and Mango Sambal

**LOBSTER "MAC AND CHEESE"** ..... 29  
Steamed to Order Cold Water Canadian Lobster Tail,  
Smoked Gouda, Applewood Smoked Bacon, Cavatappi  
Pasta and Asparagus

**CHARCOAL GRILLED ÒRA KING SALMON AND LOBSTER  
GNOCCHI** ..... 32  
Heirloom Carrot Salad, Caramelized Cippolini Onions, Sautéed  
Sugar Snap Peas, Asparagus Veloute

**PAN ROASTED GULF OF MAINE SEA SCALLOPS** ..... 29  
Fingerling Potato, Yellow Tomato Broth, Citrus, Radish,  
Shaved Fennel, Frisee

**ALASKAN RED KING CRAB LEGS** ..... Market Price  
Steamed with Seasonal Vegetable, Whipped Potato and  
Drawn Butter

**NEW ENGLAND LOBSTER ROLL** ..... Market Price  
Fresh Lobster Meat and Mayonnaise served with  
Coleslaw and Sweet Potato Fries

**BOUILLABAISSÉ** ..... 29  
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels,  
Shrimp and Finfish, Saffron Tomato Broth, Classic Rouille



# FROM THE FARMER

## LUNCH

**CHARCOAL GRILLED HANGER WEDGE SALAD\*** ..... 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,  
Parmigiano-Reggiano, Baby Sweet Potato Chips

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



## DINNER

**BONELESS BEEF SHORT RIB**..... 26  
Chorizo Whipped Potatoes, Red Wine Sauce and  
Crispy Onions

**CHARCOAL GRILLED CENTER CUT PORK CHOP\*** ..... 25  
Sweet Potato Fries, Moody Blue Cheese, Arugula and  
Apple-Cider Grain Mustard Glaze

**THOMAS FARMS AUSTRALIAN GRILLED LAMB CHOPS\*** ..... 34  
Heirloom Tomato, Farro and Fregola Pilaf, Zucchini, Fresh  
Mint

**MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG\*** ..... 27  
Stir Fry Julienne Vegetables, Kalbi Sauce, Steamed Baby  
Bok Choy, Spicy Miso Glaze, Fried Lotus Root

**WILD MUSHROOM, TRUFFLE AND PEA SHOOTS RISOTTO** ... 20  
Mascarpone, Fresh Herbs, Parmigiano-Reggiano

**CHARCOAL GRILLED LOCAL ANGUS FILET MIGNON\***  
Whipped Potatoes, Seasonal Vegetable, Red Wine Reduction  
**7 oz. Center Cut** ..... 39  
**10 oz. Center Cut** ..... 45

**SURF AND TURF\*** ..... 50  
7 oz. Filet of Beef and 7 oz. Cold Water Canadian Lobster  
Tail, Whipped Potato and Seasonal Vegetable

**CHARCOAL GRILLED USDA PRIME NEW YORK STRIP\*** ..... 47  
Grain-Fed, Center Cut 14 oz., Herb Roasted Potatoes and  
Red Wine Reduction

**LOCAL ANGUS BLACK AND BLEU BURGER\*** ..... 14  
Moody Blue Cheese, Crispy Onions, Chipotle  
Mayonnaise, Toasted Buttered Challah Bun, Pickle,  
Lettuce, Tomato and Fries