

### AUTHENTIC PIZZA NAPOLETANA

VPN CERTIFIED

Meets Italian Culinary  
Standards for Quality

MARGHERITA . . . . .	12
Imported Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil	
DI PARMA <b>P</b> . . . . .	16
Arugula, Prosciutto, Sliced Grape Tomatoes, Imported Buffalo Mozzarella, Gran Cru Cheese	
PISTACHIO E FONTINA . . . . .	15
Mortadella, Pistachios, Roasted Cauliflower, Brussels Sprouts, Fontina	
SALSICCIA . . . . .	13
Italian Sausage, Mozzarella, Sweet Peppers, Onions, San Marzano Tomatoes and Basil	
NAPOLI SALAME & SALSICCIA . . . . .	14
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 <b>P</b> . . . . .	14
Lightly Breaded with a Garlic Parmesan Flour, Lemon Gremolata and Cocktail Sauce	
COLOSSAL SHRIMP COCKTAIL . . . . .	16
Wild Pacific Brown Shrimp	
RUSTIC TOMATO BRUSCHETTA . . . . .	8
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 . . . . .	12
Salsa Verde, Balsamic Vinaigrette and Extra Virgin Olive Oil	

### → SOUP & SALAD ←

SHRIMP AND LOBSTER BISQUE . . . . .	10
Braised Leeks, Tomato, Tarragon	
SOUP OF THE DAY . . . . .	Cup - 5 / Bowl - 6
Appropriately Garnished	
FRESH MANILA CLAM CHOWDER <b>P</b> . . . . .	Cup - 6 / Bowl - 8
Manila Clams, Potatoes, Onion, Clam Broth, Cream	
ORGANIC MESCLUN GREENS . . . . .	6
Tomato, Cucumber, Mustard Vinaigrette	
LOCAL HEIRLOOM BEET SALAD <b>P</b> . . . . .	9
Mesclun Greens, Sheep's Milk Feta Cheese Candied Walnuts, Apple Cider Vinaigrette	

### ENTRÉE SALADS

ALSATIAN GRILLED CHICKEN BREAST SALAD . . . . .	14
Bleu Cheese, Mixed Greens, Sautéed Apples, Candied Walnuts, Apple Cider Vinaigrette	
SOUTH BEACH FAROE ISLAND SALMON SALAD <b>P</b> . . . . .	19
Mango, Avocado, Red Onions, Scallion, Mix of Mesclun and Romaine, Honey Cumin Dressing	
BAKED JUMBO LUMP CRAB CAKE "LOUIE" SALAD <b>P</b> . . . . .	19
Applewood Smoked Bacon, Roasted Corn, Egg, Avocado, Tomato, Heart of Palm, Cucumber, Iceberg Lettuce, 1001 Island Dressing	
CAESAR SALAD . . . . .	Half - 7 / Full - 9
Hearts of Romaine, Charcoal Grilled Croutons, Parmigiano-Reggiano	
CHOPPED SALAD . . . . .	Half - 8 / Full - 12
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	<b>IDENTITY ASSURED</b>	{ ½ DOZEN 16 DOZEN 30
	<b>OYSTER SELECTION</b>	

### 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 . . . . .	13
ATLANTIC COD . . . . .	17
LAKE SUPERIOR WHITEFISH . . . . .	17
FAROE ISLAND ORGANIC SALMON . . . . .	19
IDAHO SPRINGS RAINBOW TROUT . . . . .	15
CHARCOAL GRILLED HANGER STEAK WEDGE SALAD* <b>P</b> . . . . .	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 . . . . .	17
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**

CERTIFIED ANGUS BLACK AND BLEU BURGER* <b>P</b> . . . . .	15
Moody Bleu Cheese, Crispy Onions, Lettuce, Tomato, Chipotle Mayonnaise, Buttered Challah Bun	
GRILLED HONEY MUSTARD COLEMAN'S CHICKEN BREAST <b>P</b> . . . . .	13
Monterey Jack, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Honey Mustard Sauce, Grilled Stirato Roll	
SMOKED TURKEY AND APPLEWOOD SMOKED BACON CLUB . . . . .	13
Lettuce, Tomato, Mayonnaise, Toasted Nine Grain Bread	
HIGHLAND VEGETARIAN BURGER . . . . .	11
Black Beans and Wild Rice Medley, Pepperjack Cheese, Lettuce, Tomato, Butter Griddled Challah Bun	
PARKERS' CERTIFIED ANGUS STEAKBURGER* <b>P</b> . . . . .	13
Choice of Cheese, Lettuce, Red Onion, Tomato, Mustard Mayonnaise, Toasted Buttered Challah Bun	
SPICY BUFFALO TILAPIA WRAP <b>P</b> . . . . .	12
Guacamole, Lettuce, Tomato, Ranch Dressing and Spinach Tortilla	
ALBACORE TUNA SALAD AND TILLAMOOK CHEDDAR MELT . . . . .	11
Chopped Pecans, Water Chestnuts, Celery, Butter Griddled Sourdough Bread	
CRISPY CRAB CAKE <b>P</b> . . . . .	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.