

APPETIZERS/SMALL PLATES

BLACKENED TILAPIA WONTONS	9
Charcoal Grilled with Guacamole and Pico de Gallo, Baby Cilantro	
WILD TEXAS BAY SHRIMP TEMPURA	8
Kimchi, Yuzu Ponzu	
CRISPY FOLEY CALAMARI	14
Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce	
COLD WATER OYSTERS ROCKEFELLER	12
Baby Spinach, Parmesan, Swiss Cheese	
COLOSSAL SHRIMP COCKTAIL	16
Wild Pacific Brown Shrimp	
ARTISANAL CHEESE BOARD	
In-House Made Seasonal Jams, Preserves or Marmalades, Candied Walnuts, Raisin Crostini	
Choice of Three	12
All Five	18
POLENTA FRIES	8
Harissa Mayonnaise	
RUSTIC TOMATO BRUSCHETTA	8
Charcoal Grilled Garlic Crostini, Extra Virgin Olive Oil, Laura Chenel Goat Cheese	
LOBSTER AND SHRIMP FRITTERS	9
Horseradish Cocktail and Honey Mustard Sauces	
CHARCOAL GRILLED BABY OCTOPUS	12
Salsa Verde, Balsamic Vinaigrette and Extra Virgin Olive Oil	
FRIED ASIAN SPICED CHICKEN SPRING ROLLS	8
Citrus Sesame Dressing	

SOUP & SALADS

SHRIMP AND LOBSTER BISQUE	10
Braised Leeks, Tomato, Tarragon	
SOUP OF THE DAY	
Appropriately Garnished	
Cup	5
Bowl	6
FRESH MANILA CLAM CHOWDER	
Manila Clams with Potato and Onion in a Light Clam Broth with a Hint of Cream	
Cup	6
Bowl	8
CAESAR DINNER SALAD	7
Hearts for Romaine, Wood Grilled Croutons, Parmigiano-Reggiano	
ORGANIC MESCLUN GREENS	6
Tomato, Cucumber and Mustard Vinaigrette	
MINI WEDGE SALAD	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

MARGHERITA	12
Imported Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil	
DI PARMA	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	

DESSERT

CARAMEL BUDINO	9
Italian Style Custard, Salted Caramel, Chocolate Cookie Crumbles	
KEY LIME PIE WITH GRAHAM CRACKER CRUST	6
Italian Meringue and Raspberry Sauce	
ARTISANAL CHEESE BOARD	
In-House Made Seasonal Jams, Preserves or Marmalades, Candied Walnuts, Raisin Crostini	
Choice of Three	12
All Five	18
BITTERSWEET CHOCOLATE FLOURLESS CAKE	8.5
Mocha Mousse, Sea Salt Caramel Gelato	
CROISSANT BREAD PUDDING	8
White Chocolate and Apricot, Served with Vanilla Bean Sauce, Strawberry Gelato	
WARM APPLE TART	6
Seasonal Apples, Angelo Gelato Spiced Pumpkin	
VERMONT MAPLE SUGAR COTTON CANDY	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 31ST 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..... 14
Bleu Cheese, Mixed Greens, Sautéed Apples,
Candied Walnuts, Apple Cider Vinaigrette

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

BURGERS AND SANDWICHES

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

CRAFT BEER BATTERED FISH AND CHIPS..... 16
Malt Vinegar, French Fries and Coleslaw

CERTIFIED ANGUS BLACK AND BLEU BURGER* 15
Moody Blue Cheese, Crispy Onions, Lettuce, Tomato,
Chipotle Mayonnaise, Toasted Buttered Challah Bun

GRILLED HONEY MUSTARD COLEMAN'S CHICKEN BREAST 13
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..... 11
Black Beans and Wild Rice Medley, Pepperjack Cheese,
Lettuce, Tomato, Buttered Griddled Challah Bun

PARKERS' CERTIFIED ANGUS STEAKBURGER*..... 13
Moody Blue Cheese, Crispy Onions, Lettuce, Tomato,
Chipotle Mayonnaise, Toasted Buttered Challah Bun

SPICY BUFFALO TILAPIA WRAP 12
Guacamole, Lettuce, Tomato, Ranch Dressing, Spinach Tortilla

ALBACORE TUNA SALAD AND TILLAMOOK CHEDDAR MELT.. 11
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 13
ATLANTIC COD 17
LAKE SUPERIOR WHITEFISH 17
FAROE ISLAND ORGANIC SALMON..... 19
IDAHO SPRINGS RAINBOW TROUT 15

FEATURE

WILD BLOCK ISLAND SWORDFISH
Chef's Preparation Market Price

DINNER

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH..... 25
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 ÓRA KING SALMON AND

LOBSTER GNOCCHI..... 32
Heirloom Carrot Salad, Caramelized Cippolini Onions, Sautéed
Sugar Snap Peas, Asparagus Veloute

PAN ROASTED GEORGES BANK SEA SCALLOPS 30
Fingerling Potato, Yellow Tomato Broth, Citrus, Radish,
Shaved Fennel, Frisee

ALASKAN RED KING CRAB LEGS (1 1/2 LB.) 68
Steamed with Seasonal Vegetable, Whipped Potato and
Drawn Butter

NEW ENGLAND LOBSTER ROLL 23
Fresh Lobster Meat and Mayonnaise served with
Coleslaw and Sweet Potato Fries

BOUILLABAISSÉ 30
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..... 17
Shrimp, Spanish Chorizo, Mussels, Finfish, Saffron
Basmati Rice, Peas



DINNER

BONELESS BEEF SHORT RIB..... 28
Chorizo Whipped Potatoes, Red Wine Sauce and
Crispy Onions

CHARCOAL GRILLED CENTER CUT PORK CHOP* 26
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* 28
Stir Fry Julienne Vegetables, Kalbi Sauce, Steamed Baby
Bok Choy, Spicy Miso Glaze, Fried Lotus Root

WILD MUSHROOM, TRUFFLE AND PEA SHOOTS RISOTTO ... 21
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

CERTIFIED ANGUS BLACK AND BLEU BURGER* 15
Moody Blue Cheese, Crispy Onions, Chipotle
Mayonnaise, Toasted Buttered Challah Bun, Pickle,
Lettuce, Tomato and Fries