

## AUTHENTIC PIZZA NAPOLETANA

VPN CERTIFIED

Meets Italian Culinary Standards for Quality

- MARGHERITA . . . . . 12  
Imported Buffalo Mozzarella, Basil,  
San Marzano Tomatoes, Extra Virgin Olive Oil
- DI PARMA **P** . . . . . 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  
Napoli Salame, Italian Sausage, Roasted Garlic,  
Wild Mushrooms, Imported Buffalo Mozzarella,  
San Marzano Tomatoes

### APPETIZERS/SMALL PLATES

- WILD TEXAS BAY SHRIMP TEMPURA . . . . . 8  
Sriracha Aioli, Chili Plum Sauce
- CRISPY FOLEY CALAMARI **P** . . . . . 14  
Lightly Breaded with a Garlic Parmesan Flour,  
Lemon Gremolata and Cocktail Sauce
- COLOSSAL SHRIMP COCKTAIL . . . . . 17  
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 Guacomole,  
Pico de Gallo and Baby Cilantro
- CHARCOAL GRILLED BABY OCTOPUS . . . . . 13  
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 **P** . . . . . Cup - 6 / Bowl - 8  
Manila Clams, Potatoes, Onion,  
Clam Broth, Cream
- ORGANIC MESCLUN GREENS . . . . . 6  
Tomato, Cucumber, Mustard Vinaigrette
- LOCAL HEIRLOOM BEET SALAD **P** . . . . . 9  
Mesclun Greens, Sheep's Milk Feta Cheese  
Candied Walnuts, Quinoa,  
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 **P** . . . . . 19  
Mango, Avocado, Red Onions, Scallion, Tomatoes, 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 - 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

## 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 . . . . . 13
- ATLANTIC COD . . . . . 17
- LAKE SUPERIOR WHITEFISH . . . . . 17
- FAROE ISLAND ORGANIC SALMON . . . . . 19
- IDAHO SPRINGS RAINBOW TROUT . . . . . 15
- 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
- SUMMER VEGETABLE LASAGNA . . . . . 17  
House-Made Marinara, Herb Oil, Arugula, 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\* **P** . . . . . 16  
Moody Bleu Cheese, Crispy Onions, Lettuce, Tomato, Chipotle Mayonnaise, Buttered Challah Bun
- GRILLED HONEY MUSTARD COLEMAN'S CHICKEN BREAST **P** . . . . . 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, Toasted Buttered Challah Bun
- PARKERS' CERTIFIED ANGUS STEAKBURGER\* **P** . . . . . 13  
Choice of Cheese, Lettuce, Red Onion, Tomato, Mustard Mayonnaise, Toasted Buttered Challah Bun
- SPICY BUFFALO TILAPIA WRAP **P** . . . . . 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
- BAKED JUMBO LUMP CRAB CAKE **P** . . . . . 17  
Remoulade Sauce, Grilled Challah Bun
- NEW ENGLAND LOBSTER ROLL . . . . . 24  
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.

JOIN US FOR LIVE JAZZ IN THE LOUNGE - TUESDAY THRU SATURDAY - 6 P.M. TO 9 P.M.