

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, Grape Tomato,
Imported Buffalo Mozzarella, Gran Cru Cheese
- PISTACHIO E FONTINA** 15
Mortadella, Pistachio, Roasted Cauliflower,
Brussels Sprout, Fontina
- SALSICCIA** 13
Italian Sausage, Mozzarella, Sweet Pepper,
Onion, San Marzano Tomato, Basil
- NAPOLI SALAME & SALSICCIA** 14
Napoli Salame, Italian Sausage, Roasted Garlic,
Wild Mushroom, Imported Buffalo Mozzarella,
San Marzano Tomato

→ APPETIZERS/SMALL PLATES ←

- WILD TEXAS BAY SHRIMP TEMPURA** 8
Sriracha Aioli, Chili Plum Sauce
- CRISPY FOLEY CALAMARI** **P** 14
Garlic Parmesan Flour, Lemon Gremolata,
Cocktail Sauce
- COLOSSAL SHRIMP COCKTAIL** 17
Wild Pacific Brown Shrimp
- RUSTIC TOMATO BRUSCHETTA** 8
Garlic Crostini, Extra Virgin Olive Oil,
Laura Chenel Goat Cheese
- LOBSTER & SHRIMP FRITTERS** 9
Horseradish Cocktail, Honey Mustard Sauce
- BLACKENED TILAPIA WONTONS** 9
Charcoal Grilled, Guacomole,
Pico de Gallo, Baby Cilantro
- CHARCOAL GRILLED BABY OCTOPUS** 13
Mediterranean Salsa Verde,
Balsamic Vinaigrette, Extra Virgin Olive Oil

→ SOUP & SALAD ←

- SHRIMP & 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
Potato, 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 Walnut, Quinoa,
Apple Cider Vinaigrette

ENTRÉE SALADS

- ALSATIAN GRILLED CHICKEN BREAST SALAD** 14
Bleu Cheese, Mixed Greens, Sautéed Apple, Candied Walnut, Apple Cider Vinaigrette
- SOUTH BEACH FAROE ISLAND SALMON SALAD** **P** 19
Mango, Avocado, Red Onion, Scallion, Tomato, Mesclun, 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 Crouton, Parmigiano-Reggiano
- CHOPPED SALAD** Half - 8 / Full - 12
Applewood Smoked Bacon, Tomato, Onion, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette
- GRILLED CHICKEN BREAST** 5
- CHARCOAL GRILLED GULF SHRIMP** 6
- CRISPY FOLEY CALAMARI** 7
- CHARCOAL GRILLED FAROE ISLAND SALMON** 9

HORSERADISH COCKTAIL
SAUCE AND CUCUMBER
MIGNONETTE

**TODAY'S FRESH
IDENTITY ASSURED
OYSTER SELECTION**

} ½ DOZEN 16
DOZEN 30

FROM THE FISHERMAN & FARMER

WE OFFER ALL SEAFOOD SELECTIONS:

- "SIMPLY PREPARED"**
Charcoal Grilled or Wood Roasted,
Whipped Potato, Seasonal Vegetable,
Sun-Dried Tomato Relish
- CEDAR PLANK ROASTED**
Whipped Potato,
Sautéed Garlic Spinach,
Lemon Buerre 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, Ranch Dressing
- BEEF SHORT RIB TACOS** 16
Queso Fresco, Tomatillo Salsa, Jicama-Cabbage Slaw, Lime Cream, Flour Tortilla
- SUMMER VEGETABLE LASAGNA** 17
House-Made Marinara, Herb Oil, Arugula, Parmigiano-Reggiano
- PARKERS' PAELLA** 17
Shrimp, Spanish Chorizo, Mussels, Finfish, Peas, Saffron Basmati Rice
- CRAFT BEER BATTERED FISH AND CHIPS** 16
Malt Vinegar, French Fries, Coleslaw

BURGERS & SANDWICHES

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

- ANGUS BLACK AND BLEU BURGER***  16
Moody Bleu Cheese, Crispy Onion, Lettuce, Tomato, Chipotle Mayonnaise, Challah Bun
- GRILLED COLEMAN'S CHICKEN BREAST** **P** 13
Monterey Jack, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Honey Mustard Sauce,
Stirato Roll
- SMOKED TURKEY CLUB** 13
Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Nine Grain Bread
- HIGHLAND VEGETARIAN BURGER** 11
Black Bean Wild Rice Medley, Pepperjack Cheese, Lettuce, Tomato, Challah Bun
- PARKERS' ANGUS STEAKBURGER***  13
Choice of Cheese, Lettuce, Red Onion, Tomato, Mustard Mayonnaise, Challah Bun
- SPICY BUFFALO TILAPIA WRAP** **P** 12
Guacamole, Lettuce, Tomato, Ranch Dressing, Spinach Tortilla
- ALBACORE TUNA MELT** 11
Tillamook Cheddar, Chopped Pecans, Water Chestnut, Celery, Sourdough Bread
- BAKED JUMBO LUMP CRAB CAKE** 17
Remoulade Sauce, Challah Bun
- NEW ENGLAND LOBSTER ROLL** **P** 24
Fresh Lobster Meat, Mayonnaise, Coleslaw, Sweet Potato Fries, Griddled Bun

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

P INDICATES FAVORITE DISHES OF 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
JOIN US FOR LIVE JAZZ IN THE LOUNGE - TUESDAY THROUGH SATURDAY - 6 P.M. TO 9 P.M.