

— APPETIZERS / SMALL PLATES —

OYSTERS

• Fresh • Identity Assured Selection •
Horseradish Cocktail, Cucumber Mignonette
1/2 DOZEN - 16 | DOZEN - 30

- BLACKENED TILAPIA WONTONS** 9
Charcoal Grilled, Guacamole,
Pico de Gallo, Baby Cilantro
- WILD TEXAS BAY SHRIMP TEMPURA** 8
Sriracha Aioli, Chili Plum Sauce
- CRISPY FOLEY CALAMARI** **P** 14
Garlic Parmesan Flour, Lemon Gremolata,
Cocktail Sauce
- COLD WATER OYSTERS ROCKEFELLER** **P** 13
Baby Spinach, Parmesan, Swiss Cheese
- COLOSSAL SHRIMP COCKTAIL** 17
Wild Pacific Brown Shrimp

ARTISANAL CHEESE BOARD **P**
House Made Seasonal Preserves, Marmalade or
Chutney, Candied Walnut, Raisin Crostini
Choice of Three 12
All Five 18

MARGHERITA PIZZA VPN 12
Buffalo Mozzarella, San Marzano Tomato, Basil,
Extra Virgin Olive Oil
> Chicago Magazine's Top 25 Pizzas in Chicago

POLENTA FRIES 8
Harissa Mayonnaise, Parmigiano-Reggiano

RUSTIC TOMATO BRUSCHETTA **P** 8
Garlic Crostini, Extra Virgin Olive Oil,
Laura Chenel Goat Cheese

LOBSTER AND SHRIMP FRITTERS 9
Horseradish Cocktail, Honey Mustard Sauce

CHARCOAL GRILLED BABY OCTOPUS 13
Mediterranean Salsa Verde, Arugula,
Balsamic Vinaigrette, Extra Virgin Olive Oil

— SOUP & SALAD —

SHRIMP & LOBSTER BISQUE 10
Braised Leek, 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

CAESAR SALAD 7
Hearts of Romaine, Wood Grilled Crouton,
Parmigiano-Reggiano

LOCAL HEIRLOOM BEET SALAD **P** 9
Mesclun Greens, Sheep's Milk Feta, Quinoa,
Candied Walnut, Apricot,
Apple Cider Vinaigrette

MINI WEDGE SALAD 8
Applewood Smoked Bacon, Blue Cheese,
Scallion, Red Onion, Tomato, Ranch Dressing

GRILLED SHRIMP CHOPPED SALAD **P** 14
Applewood Smoked Bacon, Tomato, Onion,
Haricot Vert, Avocado, Sweet & Spicy Vinaigrette

FROM THE FISHERMAN

Our fish comes in whole, straight from the fisherman. Hand-filleted daily by our chefs

FEATURES: ALASKAN HALIBUT

• Wild Caught •
Chef's Preparation
Market Price

- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** 28
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce
- CHARCOAL GRILLED ÒRA KING SALMON** **P** 32
Spaghetti Squash, Basil Pesto, Sun-Dried Tomato Butter, Red Bell Pepper
- PAN ROASTED JUMBO HUDSON CANYON SEA SCALLOPS** **P** 34
Cranberry Coulis, Beech Mushroom, Haricot Vert, Sweet Potato Gaufrette
- JUMBO LUMP CRAB CAKES** 30
Mesclun Greens, Lemon-Garlic Aioli, Mango Sambal
- LOBSTER "MAC & CHEESE"** **P** 29
7 oz. Cold Water Canadian Lobster Tail, Smoked Gouda, Applewood Smoked Bacon,
Cavatappi Pasta, Asparagus
- ALASKAN RED KING CRAB LEGS** 1 ½ lb. - 68
Steamed to Order, Seasonal Vegetable, Whipped Potato, Drawn Butter
- NEW ENGLAND LOBSTER ROLL** 24
Fresh Lobster Meat, Mayonnaise, Coleslaw, Sweet Potato Fries
- BOUILLABAISSÉ** **P** 32
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp, Fin Fish, Saffron Tomato Broth,
Classic Rouille

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

FROM THE FARMER

FEATURES: CHARCOAL GRILLED

PRIME 18 OZ. BONE-IN RIBEYE*
Herb Roasted Potato
Red Wine Reduction
52

CERTIFIED BLACK ANGUS FILET MIGNON*
Center Cut Steak, Whipped Potato, Vegetable
Red Wine Reduction
7 oz. - 39 / 10 oz. - 45

PRIME NEW YORK STRIP*
Grain-Fed, Center Cut 14 oz., Herb Roasted Potato
Red Wine Reduction
48

SIDE PLATES

- GRILLED ASPARAGUS** 7 **SAUTÉED GARLIC SPINACH** 6
HERB ROASTED WILD MUSHROOMS 8 **WHIPPED POTATO** 5

BONELESS BEEF SHORT RIB **P** 28
Chorizo Whipped Potato, Crispy Onion, Red Wine Sauce


CHARCOAL GRILLED CENTER CUT 14 OZ. BONE-IN PORK CHOP* 27
Sweet Potato Fries, Moody Blue Cheese, Arugula, Apple-Cider Grain Mustard Glaze

THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS*  35
Goat Cheese Farro Risotto, Seasonal Vegetable, Red Wine Reduction

MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG*  32
Smoked Parsnip Puree, Sugared Plum, Buttered Brussels Sprout, Port Wine Reduction

BUTTERNUT SQUASH RISOTTO 22
Roasted Butternut Squash, Edamame, Parmigiano-Reggiano, Pea Shoots, Crispy Carrots
Add Chicken ... 5 / Shrimp ... 6 / Salmon ... 9 / Scallops ... 10

SURF & TURF* 50
7 oz. Filet Mignon, 7 oz. Cold Water Canadian Lobster Tail, Whipped Potato, Seasonal Vegetable

CERTIFIED ANGUS BEEF & BLEU BURGER*  16
Moody Blue Cheese, Crispy Onion, Chipotle Mayonnaise, Pickle, Lettuce, Tomato, Challah Bun, Fries

*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 - MONDAY THROUGH SATURDAY - 6 P.M. TO 9 P.M.