

— 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
- RUSTIC TOMATO BRUSCHETTA **P** 8
Garlic Crostini, Extra Virgin Olive Oil,
Laura Chenel Goat 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
- JUMBO LUMP CRAB CAKE. 16
Horseradish Coleslaw, Lemon Garlic Aioli
- POLENTA FRIES. 8
Harissa Mayonnaise, Parmigiano-Reggiano
- 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, Garlic 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 FAROE ISLAND SALMON **P** 32
Saffron Basmati Rice, Salsa Veracruz, Guajillo Chimichurri
- PAN ROASTED JUMBO HUDSON CANYON SEA SCALLOPS **P** 34
Roasted Potato, Watermelon Radish, Orange, Micro Green Salad, Yellow Pepper Broth
- JUMBO LUMP CRAB CAKES 34
French Fries, Coleslaw, Lemon-Garlic Aioli
- LOBSTER LINGUINE **P** 38
Cold Water Canadian Lobster Tail, Fresh Pasta, Asparagus, Red Pepper,
Parmigiano Reggiano, Lobster Sherry Cream Sauce
- 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

ADD

7 OZ. COLD WATER LOBSTER TAIL 25
4 JUMBO HUDSON CANYON SCALLOPS 20
JUMBO LUMP CRAB CAKE 16

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
Crispy Artichoke, Glazed Heirloom Carrots, Lamb Demi-Glaze, Grain Mustard
- MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG* 32
Summer Vegetable Stir Fry, Lotus Root, Pea Shoot, Spicy Miso Glaze, Kalbi Sauce
- TRUFFLE MUSHROOM RISOTTO 22
Wild Mushroom, Truffle, Mascarpone, Parmigiano-Reggiano, Pea Shoots
Add Chicken ... 5 / Shrimp ... 6 / Salmon ... 9 / Scallops ... 10
- 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-SZOPA

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.