

## APPETIZERS / SMALL PLATES

### OYSTERS

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

|   |    |
|---|----|
| <b>BLACKENED TILAPIA WONTONS</b> .....                            | 9  |
| Charcoal Grilled, Guacamole, Pico de Gallo, Baby Cilantro         |    |
| <b>WILD TEXAS BAY SHRIMP TEMPURA</b> .....                        | 8  |
| Sriracha Aioli, Chili Plum Sauce                                  |    |
| <b>CRISPY FOLEY CALAMARI</b> <b>P</b> .....                       | 14 |
| Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce            |    |
| <b>COLD WATER OYSTERS ROCKEFELLER</b> <b>P</b> .....              | 13 |
| Baby Spinach, Parmesan, Swiss Cheese                              |    |
| <b>RUSTIC TOMATO BRUSCHETTA</b> <b>P</b> .....                    | 8  |
| Garlic Crostini, Extra Virgin Olive Oil, Laura Chenel Goat Cheese |    |
| <b>COLOSSAL SHRIMP COCKTAIL</b> .....                             | 17 |
| Wild Gulf Brown Shrimp  |    |

|  |    |
|--|----|
| <b>ARTISANAL CHEESE BOARD</b> <b>P</b> .....   |    |
| House Made Seasonal Preserves, Marmalade or Chutney, Candied Walnut, Raisin Crostini |    |
| <b>Choice of Three</b> .....   | 12 |
| <b>All Five</b> .....  | 18 |

|  |    |
|--|----|
| <b>MARGHERITA PIZZA VPN.</b> .....   | 12 |
| Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil<br>> Chicago Magazine's Top 25 Pizzas in Chicago |    |
| <b>JUMBO LUMP CRAB CAKE.</b> .....   | 16 |
| Horseradish Coleslaw, Lemon Garlic Aioli   |    |
| <b>POLENTA FRIES.</b> .....  | 8  |
| Harissa Mayonnaise, Parmigiano-Reggiano  |    |
| <b>LOBSTER AND SHRIMP FRITTERS.</b> .....  | 9  |
| Horseradish Cocktail, Honey Mustard Sauce  |    |
| <b>CHARCOAL GRILLED BABY OCTOPUS</b> .....   | 13 |
| Mediterranean Salsa Verde, Arugula, Balsamic Vinaigrette, Extra Virgin Olive Oil                                       |    |

## SOUP & SALAD

|   |                    |
|---|--------------------|
| <b>SHRIMP &amp; LOBSTER BISQUE</b> .....  | 10                 |
| Braised Leek, Tomato, Tarragon  |                    |
| <b>SOUP OF THE DAY</b> .....  | Cup - 5 / Bowl - 7 |
| Appropriately Garnished   |                    |
| <b>FRESH MANILA CLAM CHOWDER</b> <b>P</b> .....   | Cup - 6 / Bowl - 8 |
| Potato, Onion, Clam Broth, Cream  |                    |
| <b>ORGANIC MESCLUN GREENS</b> .....   | 6                  |
| Tomato, Cucumber, Mustard Vinaigrette   |                    |
| <b>CAESAR SALAD</b> .....   | 7                  |
| Hearts of Romaine, Garlic Crouton, Parmigiano-Reggiano                                      |                    |
| <b>LOCAL HEIRLOOM BEET SALAD</b> <b>P</b> .....   | 9                  |
| Mesclun Greens, Sheep's Milk Feta, Quinoa, Candied Walnut, Apricot, Apple Cider Vinaigrette |                    |
| <b>WEDGE SALAD</b> .....  | 8                  |
| Applewood Smoked Bacon, Blue Cheese, Scallion, Red Onion, Tomato, Ranch Dressing            |                    |
| <b>GRILLED SHRIMP CHOPPED SALAD</b> <b>P</b> .....  | 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: BLOCK ISLAND SWORDFISH

• Wild Caught • Atlantic Coast •  
Chef's Preparation  
Market Price

|   |              |
|---|--------------|
| <b>CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH</b> .....  | 28           |
| Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce                                  |              |
| <b>CHARCOAL GRILLED FAROE ISLAND SALMON</b> <b>P</b> .....  | 32           |
| Saffron Basmati Rice, Salsa Veracruz, Guajillo Chimichurri  |              |
| <b>PAN ROASTED JUMBO HUDSON CANYON SEA SCALLOPS</b> <b>P</b> .....  | 34           |
| Roasted Potato, Watermelon Radish, Orange, Micro Green Salad, Yellow Pepper Broth                                     |              |
| <b>JUMBO LUMP CRAB CAKES.</b> .....   | 34           |
| French Fries, Coleslaw, Lemon-Garlic Aioli  |              |
| <b>LOBSTER LINGUINE</b> <b>P</b> .....  | 38           |
| Cold Water Canadian Lobster Tail, Fresh Pasta, Asparagus, Red Pepper, Parmigiano-Reggiano, Lobster Sherry Cream Sauce |              |
| <b>ALASKAN RED KING CRAB LEGS</b> .....   | 1 ½ lb. - 68 |
| Steamed to Order, Seasonal Vegetable, Whipped Potato, Drawn Butter  |              |
| <b>NEW ENGLAND LOBSTER ROLL</b> .....   | 24           |
| Fresh Lobster Meat, Mayonnaise, Coleslaw, Sweet Potato Fries  |              |
| <b>BOUILLABAISSÉ</b> <b>P</b> .....   | 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 Beurre Blanc

## FROM THE FARMER

### FEATURES: CHARCOAL GRILLED

**CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE\***  
Herb Roasted Potato  
Red Wine Reduction  
52

**CREEKSTONE FARMS FILET MIGNON\***  
Center Cut Steak, Whipped Potato, Vegetable  
Red Wine Reduction  
7 oz. - 39 / 10 oz. - 45

**CREEKSTONE FARMS NEW YORK STRIP\***  
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

|  |   |                                     |   |
|--|---|-------------------------------------|---|
| <b>GRILLED ASPARAGUS</b> .....           | 7 | <b>SAUTÉED GARLIC SPINACH</b> ..... | 6 |
| <b>HERB ROASTED WILD MUSHROOMS</b> ..... | 8 | <b>WHIPPED POTATO</b> .....         | 5 |

|   |    |
|---|----|
| <b>BONELESS BEEF SHORT RIB</b> <b>P</b> .....   | 28 |
| Chorizo Whipped Potato, Crispy Onion, Red Wine Sauce  |    |
| <b>CHARCOAL GRILLED CENTER CUT 14 OZ. BONE-IN PORK CHOP*</b> .....  | 27 |
| Sweet Potato Fries, Moody Blue Cheese, Arugula, Apple-Cider Grain Mustard Glaze   |    |
| <b>THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS*</b> .....   | 35 |
| Crispy Artichoke, Glazed Heirloom Carrots, Grain Mustard Lamb Demi-Glaze  |    |
| <b>MAPLE LEAF FARMS DUCK BREAST AND CONFIT LEG*</b> .....   | 32 |
| Summer Vegetable Stir Fry, Lotus Root, Pea Shoot, Spicy Miso Glaze, Kalbi Sauce   |    |
| <b>TRUFFLE MUSHROOM RISOTTO.</b> .....  | 22 |
| Wild Mushroom, Truffle, Mascarpone, Parmigiano-Reggiano, Pea Shoots<br>Add 6oz. Chicken ... 5 / Four Shrimp ... 6 / 5oz. Salmon ... 9 / Two Scallops ... 10 |    |
| <b>CERTIFIED ANGUS BEEF &amp; BLEU BURGER*</b>  .....                  | 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.