

PARKERS'

RESTAURANT & BAR

THREE COURSE PLATED DINNER

Dinner Includes Bread Service, Soup or Salad, Main Course, Dessert and Non-Alcoholic Beverages (Iced Tea, Soda or Coffee).

\$59 Per person

SOUPS & SALADS

Please select **TWO** from the following:

MANILA CLAM CHOWDER

Garnished with Parsley

SHRIMP & LOBSTER BISQUE

Braised Leeks, Tomato, Tarragon

CAESAR SALAD

Hearts of Romaine, Garlic Crouton, Parmesan

CHOPPED SALAD

*Applewood Smoked Bacon, Tomato, Onion,
Green Beans, Avocado, Parkers' Vinaigrette*

MAIN COURSE

Please select **FOUR** from the following:

ROASTED MUSHROOM PENNE

*Parmigiano Cream Sauce, Spinach,
Black Truffle Oil*

WOOD OVEN ROASTED

LAKE SUPERIOR WHITEFISH

*Seasonal Vegetables, Whipped Potatoes,
Lemon-Chive Butter Sauce*

CHARCOAL GRILLED GULF SHRIMP SKEWER

*Cannellini Bean, Chorizo & Piquillo Pepper
Stew, Fresh Pea Shoots, Tangerine Vinaigrette*

JUMBO LUMP CRAB CAKES

*Remoulade, Mixed Vegetable Slaw,
Shoestring Fries*

- ADD \$5 PER GUEST

RED WINE BRAISED

BEEF SHORT RIB

*Grilled Asparagus, Sweet Red Onions,
Whipped Potatoes
Roasted Mushroom Jus*

VEGETARIAN TASTING

*Roasted Seasonal Vegetables, Buttered
Asparagus Grilled Romaine with
Chickpea Puree & Parsley-Caper Salsa Verde*

CHARCOAL GRILLED 7oz FILET MIGNON

*Buttered Asparagus, Whipped Potatoes, Red
Wine Beef Reduction*

10oz - ADD \$11 PER GUEST

WOOD OVEN ROASTED HALF CHICKEN

*Seasonal Vegetables, Whipped Potatoes,
Garlic Confit Pan Jus*

CHARCOAL GRILLED FAROE ISLAND SALMON

*Garlic Spinach, Roasted Potatoes, Sweet Red
Onions, Parsley-Caper Salsa Verde*

GRILLED CENTER CUT 14 OZ PORK CHOP

*Chef's Seasonal Preparation from
our ala Carte Menu*

PAN SEARED SEA SCALLOPS

*Chef's Seasonal Preparation from our
ala Carte Menu*

- ADD \$3 PER GUEST

DESSERT COURSE

Please select **TWO** from the following:

CARAMEL BUDINO

*Italian Style Custard, Salted Caramel,
Chocolate Cookie Crumbles*

KEY LIME TART

Fresh Berries, Country Cream

WARM CHOCOLATE BROWNIE CUSTARD

Banana Rum Caramel Sauce, Vanilla Ice Cream

TOFFEE CRÈME BRÛLÉE

*Caramelized Sugar and
Toasted Peanut Crunch*

PARKERS' BREAD PUDDING

*White Chocolate, Apricot Brandy,
Crème Anglaise*