

# PARKERS'

RESTAURANT & BAR

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## HORS D'OEUVRES

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Prices are per Guest for a traditional 30 minute pre-dinner gathering.

Our sales team will present pricing for creating a custom 60-90 minute cocktail party if interested

Choose 3 Items for \$13 with a maximum of one Premium item

Choose 5 Items for \$17 with a maximum of two Premium items

Choose 7 Items for \$21 with a maximum of three Premium items

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## PARKER'S CLASSICS

### ROASTED TOMATO CROSTINI

Goat Cheese, Basil,  
Extra Virgin Olive Oil

### POLENTA FRIES

Shishito Peppers, Parmesan,  
Harissa Mayonnaise

### CRISPY CALAMARI

Roasted Garlic Aioli, Cocktail Sauce,  
Lemon, Parsley

### CHICKEN SATAY

Sweet Chili Sauce

### SMOKED SALMON DIP ON A CHIP

Pickled Shallot, Dill

### CAPRESE SKEWERS

Tomato, Fresh Mozzarella, Basil,  
Extra Virgin Olive Oil, Balsamic Essence

### CRISPY BRUSSELS SPROUTS

Lemon, Mint,  
Dried Chili, Parmesan

### STUFFED MUSHROOMS

Artichoke, Spinach, Garlic, Parmesan,  
Balsamic Glaze

### SHRIMP COCKTAIL

Cocktail Sauce, Lemon

### BEEF MEATBALLS

Served with whipped Ricotta, Basil

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## PREMIUM OFFERINGS

### OYSTERS ROCKEFELLER

Gruyère Bechamel, Pernod, Spinach

### BACON WRAPPED SCALLOPS

Pomegranate Reduction

### FRESH SHUCKED OYSTERS

Traditional Condiments

### BEEF TENDERLOIN SLIDERS

Arugula, Parmesan, Truffle Aioli

### MINI LUMP CRAB CAKES

Remoulade Sauce

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# PARKERS'

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## THREE COURSE PLATED LUNCH

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

\$36 Per Person

### SOUPS & SALADS

Please select TWO from the following:

#### MANILA CLAM CHOWDER

Garnished with Parsley

#### CAESAR SALAD

Hearts of Romaine, Garlic Crouton,  
Parmesan Cheese

#### SOUP OF THE DAY

Chef's Daily Selection

#### CHOPPED SALAD

Applewood Smoked Bacon, Tomato,  
Onion, Green Beans, Avocado, Red Pepper,  
Cucumber, Parkers' Vinaigrette

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### MAIN COURSE

Please Select FOUR from the following:

#### CHARCOAL GRILLED FAROE ISLAND SALMON

Green Beans, Vinaigrette  
Roasted Potatoes,  
Caper Salsa Verde

#### WOOD OVEN ROASTED LAKE SUPERIOR WHITEFISH

Sautéed Spinach, Whipped Potatoes,  
Lemon-Chive Butter Sauce

#### RED WINE BRAISED BEEF SHORT RIB

Baby Carrots, Cremini Mushrooms,  
English Peas, Parsnip Purée,  
Red Wine Reduction

#### GRILLED HONEY MUSTARD CHICKENBREAST SANDWICH

Applewood Smoked Bacon, Lettuce,  
Tomato, Red Onion, Gruyère Cheese,  
Stirato Roll, French Fries

#### PARKERS' CHEESEBURGER

Lettuce, Tomato, Red Onion,  
Cheddar Cheese, Challah Bun  
Served with French Fries

#### CHICKEN CHOPPED SALAD

Applewood Smoked Bacon, Tomatoes,  
Onion, Cucumber, Red Bell Pepper, Carrot,  
Avocado, Parkers' Vinaigrette

#### WILD MUSHROOM RISOTTO

Shiitake, Beech & Maitake Mushrooms,  
Grana Padano Cheese, Truffle Oil

#### SHRIMP FETTUCINE

English Peas, Leeks, Saffron Cream,  
Fine Herbs

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### DESSERT COURSE

Please select TWO from the following:

#### CARAMEL BUDINO

Italian Style Custard, Salted Caramel,  
Chocolate Cookie Crumbles

#### TOFFEE CRÈME BRÛLÉE

Caramelized Sugar and  
Toasted Almond Crunch

#### WARM CHOCOLATE BROWNIE

Vanilla Ice Cream topped with  
Chocolate & Caramel Sauce,

#### KEY LIME TART

Raspberry Coulis, Fresh Berries,  
Country Cream

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# PARKERS'

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## THREE COURSE PLATED DINNER

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Dinner Includes Bread Service, Soup or Salad, Main Course, Dessert and Non-Alcoholic Beverages (Iced Tea, Soda & Coffee).  
\$68 Per Person

### SOUPS & SALADS

Please select TWO from the following:

**MANILA CLAM CHOWDER**

Garnished with Parsley

**SHRIMP & LOBSTER BISQUE**

Braised Leeks, Tomato, Tarragon

**SOUP OF THE DAY**

Chef's Daily Selection

**CAESAR SALAD**

Hearts of Romaine, Garlic Croutons,  
Parmesan Cheese

**CHOPPED SALAD**

Applewood Smoked Bacon, Tomato,  
Onion, Green Beans, Avocado, Red Pepper,  
Cucumber, Parkers' Vinaigrette

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### MAIN COURSE

Please select FOUR from the following:

**WILD MUSHROOM RISOTTO**

Shiitake, Beech & Maitake Mushrooms,  
Grana Padano Cheese, Truffle Oil

**WOOD OVEN ROASTED**

**LAKE SUPERIOR WHITEFISH**

Sautéed Spinach, Whipped Potatoes,  
White Wine-Lemon Butter Sauce

**RED WINE BRAISED**

**BEEF SHORT RIB**

Baby Carrots, Cremini Mushrooms,  
English Peas, Parsnip Purée,  
Red Wine Reduction

**SHRIMP FETTUCINE**

English Peas, Leeks,  
Saffron Cream,  
Fines Herbs

**CHARCOAL GRILLED  
FAROE ISLAND SALMON**

Green Beans, Vinaigrette  
Roasted Potatoes,  
Caper Salsa Verde

**WOOD OVEN ROASTED**

**HALF CHICKEN**

Green Beans, Whipped Potatoes,  
Garlic Confit Pan Jus

**GRILLED CENTER CUT**

**12 OZ PORK CHOP**

Roasted Winter Vegetables,  
Bleu Cheese Crumbles, Cider Reduction

**CHARCOAL GRILLED**

**7oz FILET MIGNON**

Green Beans, Whipped Potatoes,  
Red Wine Reduction

**10oz - Add \$11 PER GUEST**

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### DESSERT COURSE

Please select TWO from the following:

**CARAMEL BUDINO**

Italian Style Custard, Salted Caramel,  
Chocolate Cookie Crumbles

**TOFFEE CRÈME BRÛLÉE**

Caramelized Sugar and  
Toasted Almond Crunch

**WARM CHOCOLATE BROWNIE**

Vanilla Ice Cream topped with  
Chocolate and Caramel Sauce

**KEY LIME TART**

Raspberry Coulis, Fresh Berries,  
Country Cream

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