

2023

# PARKERS'

RESTAURANT & BAR



## APPETIZERS & SMALL PLATES

**GRILLED BABY OCTOPUS** . . . . . 14  
Parsley Caper Salsa Verde, Frisée, Green Beans, Fingerling Potatoes

**CRISPY CALAMARI** . . . . . 18  
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley

**COLOSSAL SHRIMP COCKTAIL** . . . . . 21  
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

### FRESH SHUCKED OYSTERS

Cocktail Sauce  
Cucumber Mignonette  
**3.50 each • 40 Dozen**

**CRISPY BRUSSELS SPROUTS** . . . . . 11  
Lemon, Mint, Dried Chili, Parmigiano-Reggiano

**MARINATED BEETS & GOAT CHEESE** . . . 13  
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette

**PRIME BEEF CARPACCIO** . . . . . 17  
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil

## SOUPS & SALADS

**SHRIMP & LOBSTER BISQUE** . . . . . 15  
Garnished with Lobster Meat & Chives

**CLAM CHOWDER** . . . . . 12  
Garnished with Bacon & Parsley

**CAESAR SALAD** . . . . . 13  
Hearts of Romaine, Garlic Croutons, Grana Padano

**CHOPPED SALAD** . . . . . 14  
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette

## SIDE DISHES

**ROASTED VEGETABLES** . . . . . 8

**WHIPPED POTATOES** . . . . . 11

**SAUTÉED GARLIC SPINACH** . . . . . 9

**ROASTED FINGERLING POTATOES** . . . . . 8

**GRILLED ASPARAGUS** . . . . . 10

**WOOD OVEN ROASTED MUSHROOMS** . . . . . 8

**PRIVATE EVENT INQUIRIES  
ASK FOR  
LINDA STEVENS  
(630) 960-5704**

EXECUTIVE CHEF - PAWEŁ MARSZALEK

\*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness.

## PARKERS' PRE FIXE \$68

### APPETIZER CHOICE

**SEAFOOD GUMBO**  
Andouille, Okra, Brown Rice

**SMOKED FISH PLATE**  
Smoked Salmon & Whitefish Dip, Homemade Potato Chips, Asparagus, Pickled Shallot, Fresh Dill

**SPRING SPINACH SALAD**  
Strawberries, Asparagus, Feta, Sherry Vinaigrette

### ENTRÉE CHOICE

**LAMB SHANK**  
Roasted Rosemary Fingerling Potatoes, Harrisa & Honey Carrots

**BROWN SUGAR MAPLE GLAZED HAM**  
Sweet Potato Hash, Roasted Vegetables

**GRILLED MAHI MAHI**  
Roasted Purple Potatoes, Broccolini, Braised Fennel, Romesco Sauce

**WOOD OVEN ROASTED SCALLOPS**  
Chipotle Parsnip Purée, Roasted Grapes, Wilted Lacinato Kale

**LOBSTER TAIL RISOTTO**  
Shrimp, Spinach, Roma Tomatoes, Lobster Cream, Asiago

### DESSERT CHOICE

**MY MOM'S RASPBERRY CHEESECAKE**  
Raspberry Jam Layers, Graham Cracker Crust, Fresh Raspberries, Whipped Cream

**KEY LIME PIE**  
Graham Cracker Crust, Whipped Country Cream, Fresh Berries

## ENTRÉES

### CHEF'S FEATURE FISH

Fresh Catch of the Day with Chef's Seasonal Preparation  
**Market Price**

**RISOTTO PRIMAVERA** . . . . . 29  
Peas, Asparagus, Pesto, Grana Padano

**CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** . . . . . 33  
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

**CRANBERRY GLAZED SALMON** . . . . . 38  
Roasted Harvest Vegetables, Farro, Bacon Lardons, Baby Kale, Pickled Cranberries, Beurre Blanc

**PAN SEARED CHILEAN SEA BASS** . . . . . 50  
Cauliflower Rice, Edamame, Miso Glaze, Green Onions

## FROM THE CHARCOAL GRILL

**CREEKSTONE FARMS 20 OZ. BONE-IN RIBEYE\*** . . . . . 62  
Roasted Fingerling Potatoes, Rosemary Salt

**CREEKSTONE FARMS FILET MIGNON\*** . . . . . 7 oz. - 48 / 10 oz. - 58  
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction

**PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP\*** . . . . . 52  
Center Cut 14 oz., Roasted Fingerling Potatoes, Red Wine Reduction

**12 OZ. DUROC PORK CHOP\*** . . . . . 32  
Mascarpone Polenta, Roasted Sweet Pepper and Apple Chutney, Cider Reduction

### CREATE YOUR OWN SURF & TURF

**COLD WATER LOBSTER TAIL (4 OZ)** . . . . . 20  
**SEARED SEA SCALLOP (4)** . . . . . 20  
**GRILLED GULF SHRIMP (5)** . . . . . 14