

PARKERS'

RESTAURANT & BAR

LUNCH

APPETIZERS & SMALL PLATES

- SOUP OF THE DAY** Cup - 7 / Bowl - 9
- CLAM CHOWDER** Cup - 8 / Bowl - 10
Potato, Onion, Cream, Parsley
- SHRIMP & LOBSTER BISQUE** 11
Braised Leeks, Tomato, Tarragon
- ROASTED TOMATO CROSTINI** 9
Goat Cheese, Basil, Extra Virgin Olive Oil
- MARINATED BEETS & GOAT CHEESE** 13
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette
- BOSC PEAR SALAD** 12
Mesclun Greens, Pepitas, Grana Padano Cheese, Balsamic Vinaigrette
- COLOSSAL SHRIMP COCKTAIL** 18
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon
- CRISPY CALAMARI & SHRIMP** 15
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley

FRESH SHUCKED OYSTERS

- Cocktail Sauce
Cucumber Mignonette
3.00 each • 32 Dozen

- MARGHERITA PIZZA VPN** 13
Buffalo Mozzarella, San Marzano Tomato, Basil,

SALADS

- CAESAR SALAD** 10
Hearts of Romaine, Garlic Crouton, Parmesan
- CHOPPED SALAD** 12
Applewood Smoked Bacon, Tomato, Onion, Green Beans, Red Pepper, Carrot, Avocado, Parkers' Vinaigrette
- STRAWBERRY & FIELD GREENS SALAD** 13
Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

ADD TO ANY SALAD

- GRILLED CHICKEN BREAST** 7
GRILLED GULF SHRIMP 12
GRILLED SALMON 11
GRILLED HANGER STEAK 12

EXECUTIVE CHEF
CHRIS DALEY

PRIVATE EVENTS MANAGER
KAREN FREELAND

CARRY OUT AVAILABLE

MONDAY - FRIDAY

11:30 A.M. - 2:30 P.M.

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

- AHI TUNA POKE BOWL** 21
Soy Marinated Ahi, Avocado, Wakame, Cucumber, Carrot, Edamame, Sushi Rice
- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** 31
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce
- FAROE ISLAND SALMON** 34
Grilled Asparagus, Parsley Vinaigrette, Roasted Potatoes
- PAN SEARED ALASKAN HALIBUT** 38
Zucchini, Squash, Red Onion, Red Pepper, Green Beans, Blistered Tomatoes, Corn Puree
- SHRIMP FETTUCINE** 32
Asparagus, Leeks, Saffron Cream, Fine Herbs
- WILD MUSHROOM RISOTTO** 23
Shiitake, Maitake, Beech Mushrooms, Grana Padano Cheese, Shaved Burgundy Truffle

DAILY EXPRESS LUNCH

Fresh Catch of the Day with Chef's Seasonal Preparation
Served with a Soup or Salad

24

BURGERS & SANDWICHES

All Sandwiches are served with your choice of Coleslaw or French Fries
Add Bacon or Avocado to any Sandwich for \$1.25

- BISTRO BACON CHEESEBURGER*** 17
Gruyère Cheese, Griddled Mushrooms, Crispy Onion, Lettuce, Pickled Shallot Mayonnaise, Challah Bun
- PARKERS' CHEESEBURGER*** 14
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese
- GRILLED HONEY MUSTARD CHICKEN** 15
6 oz. Chicken Breast, Bacon, Gruyère Cheese, Lettuce, Tomato, Red Onion, Honey Mustard, Stirato Roll
- CRISPY COD SANDWICH** 15
Beer Batter, Fried Fresh Cod, Tartar Sauce, Lettuce, Tomato
- FILET MIGNON SANDWICH** 21
Fontina Cheese, Caramelized Onion, Arugula, Truffle Aioli, Toasted Baguette
- NEW ENGLAND LOBSTER & SHRIMP ROLL** 27
Lobster Claw Meat, Shrimp, Mayonnaise, Griddled Bun

BEEF SHORT RIB TACOS

Tomatillo Salsa, Cabbage, Jalapeño,
Radish, Queso Fresco, Lime,
Corn Tortilla

16

CHARRED FRESH CATCH TACOS

Pineapple-Poblano Salsa,
Cabbage, Jicama Lime Crema,
Flour Tortilla

16

DESSERTS

- WHITE CHOCOLATE & APRICOT CROISSANT BREAD PUDDING** 12
Crème Anglaise, Butter Pecan Gelato
- PARKERS' BUTTER CAKE** 12
Vanilla Strawberry Syrup, Streusel Crumble, Vanilla Gelato
- WARM FLOURLESS CHOCOLATE BROWNIE** 9
Caramelized Banana, Chocolate Sauce, Vanilla Ice Cream
- KEY LIME PIE** 9
Graham Cracker Crust, Whipped Country Cream, Fresh Berries
- CARAMEL BUDINO** 8
Italian Style Custard, Salted Caramel, Aged Rum, Chocolate Cookie Crumbles
- VERMONT MAPLE SUGAR COTTON CANDY** 8
The Real Deal