

2022

# PARKERS'

RESTAURANT & BAR



## APPETIZERS & SMALL PLATES

- GRILLED BABY OCTOPUS** . . . . . 14  
Parsley Caper Salsa Verde, Frisée, Green Beans, Fingerling Potatoes
- CRISPY CALAMARI** . . . . . 17  
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley
- COLOSSAL SHRIMP COCKTAIL** . . . . . 21  
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon
- CRISPY BRUSSELS SPROUTS** . . . . . 10  
Lemon, Mint, Dried Chili, Parmigiano-Reggiano
- PRIME BEEF CARPACCIO** . . . . . 16  
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil
- MARINATED BEETS & GOAT CHEESE** . . . 13  
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette

## SOUPS & SALADS

- SHRIMP & LOBSTER BISQUE** . . . . . 13  
Braised Leeks, Tomato, Tarragon
- CAESAR SALAD** . . . . . 12  
Hearts of Romaine, Garlic Crouton, Parmesan
- CLAM CHOWDER** . . . . . 11  
Potato, Onion, Cream, Parsley
- CHOPPED SALAD** . . . . . 13  
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette

## SIDE DISHES

- ROASTED VEGETABLES** . . . . . 8
- WOOD OVEN ROASTED MUSHROOMS** . . 11
- SAUTÉED GARLIC SPINACH** . . . . . 11
- WHIPPED POTATOES** . . . . . 8

**PRIVATE EVENT INQUIRIES  
ASK FOR  
KAREN FREELAND**

EXECUTIVE CHEF - PAWEL MARSZALEK

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

## PARKERS' PRE FIXE \$69

### APPETIZER CHOICE

- STRAWBERRY SPINACH SALAD**  
Avocado, Watermelon Radish, Goat Cheese, Pomegranate Vinaigrette
- SMOKED FISH PLATE**  
Smoked Salmon & Whitefish Dip, Homemade Potato Chips, Asparagus, Fresh Dill
- TOMATO BASIL SOUP**  
Fresh Mozzarella Pearls, Basil Oil

### ENTRÉE CHOICE

- 12 OZ PRIME RIB**  
Mashed Potato, Green Beans, Horseradish, Au Jus
- FIRE ROASTED AIRLINE CHICKEN BREAST**  
Truffle Mashed Potato, Roasted Broccoli, Garlic Jus
- WOOD OVEN SEARED SCALLOPS**  
Bourbon Glazed, Parsnip Purée, Rainbow Swiss Chard, Beetroot Microgreens
- WILD STRIPED BASS**  
Truffle Mashed Potato, Roasted Asparagus, Mushroom Confit
- RISOTTO PRIMAVERA**  
Peas, Asparagus, Pesto, Grana Padano, Fried Basil

### DESSERT CHOICE

- KEY LIME PIE**  
Graham Cracker Crust, Whipped Country Cream, Fresh Berries
- TOFFEE CRÈME BRÛLÉE**  
Caramelized Sugar And Toasted Almond Crunch
- WARM FLOURLESS CHOCOLATE BROWNIE**  
Caramelized Banana, Chocolate Sauce, Vanilla Gelato

## ENTRÉES

### WOOD ROASTED FEATURED FISH

Truffle Mashed Potato, Roasted Asparagus, Mushroom Confit  
**Market Price**

- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** . . . . . 33  
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce
- GRILLED FAROE ISLAND SALMON** . . . . . 34  
Creamed Kale, Roasted Sweet Potato, Charred Onion, Red Grape & Beet Vinaigrette
- FETTUCINE FRUTTI DI MARE** . . . . . 34  
Pan Stew Of Scallops, Mussels & Shrimp With Roasted Tomatoes And Basil-Orange Oil
- RED WINE BRAISED BEEF SHORT RIB** . . . . . 33  
Baby Carrots, Cremini Mushrooms, English Peas, Parsnip Purée, Red Wine Reduction

## FROM THE CHARCOAL GRILL

- GRILLED AUSTRALIAN LAMB CHOPS\*** . . . . . 52  
Baby Carrots, Chickpea Purée, Pomegranate Reduction
- CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE\*** . . . . . 59  
Roasted Fingerling Potatoes, Rosemary Salt
- CREEKSTONE FARMS FILET MIGNON\*** . . . . . 7 oz. - 48 / 10 oz. - 58  
Center Cut Steak, Whipped Potato, Green Beans
- PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP\*** . . . . . 52  
Center Cut 14 oz., Roasted Fingerling Potatoes, Red Wine Reduction

### CREATE YOUR OWN SURF & TURF

- SEARED SEA SCALLOPS (3)** . . . . . 19
- LOBSTER "OSCAR" (2OZ)** . . . . . 20
- GRILLED GULF SHRIMP (5)** . . . . . 12