

2021

PARKERS'

RESTAURANT & BAR



APPETIZERS & SMALL PLATES

GRILLED BABY OCTOPUS 14
Parsley Caper Salsa Verde, Frisee, Green Beans, Fingerling Potatoes

CRISPY CALAMARI & SHRIMP 14
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley

COLOSSAL SHRIMP COCKTAIL 18
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette
3.00 each • 32 Dozen

CRISPY BRUSSELL SPROUTS 9
Lemon, Mint, Dried Chili, Parmigiano-Reggiano

ROASTED TOMATO CROSTINI 9
Goat Cheese, Basil, Extra Virgin Olive Oil

OYSTERS ROCKEFELLER 17
Gruyere Bechamel, Pernod, Spinach (4 per order)

SOUPS & SALADS

SHRIMP & LOBSTER BISQUE 11
Braised Leeks, Tomato, Tarragon

CAESAR SALAD 9
Hearts of Romaine, Garlic Crouton, Parmesan

CLAM CHOWDER 10
Potato, Onion, Cream, Parsley

CHOPPED SALAD 12
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette

SIDE DISHES

GRILLED ASPARAGUS 9

WOOD OVEN ROASTED MUSHROOMS 8

SAUTEED GARLIC SPINACH 7

WHIPPED POTATOES 7

**PRIVATE EVENT INQUIRIES
ASK FOR
KAREN FREELAND**

EXECUTIVE CHEF - CHRIS DALEY

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

PARKERS' PRE FIXE \$52

1ST COURSE CHOICE

CAESAR SALAD - Hearts of Romaine, Garlic Crouton, Parmesan

CLAM CHOWDER - Potato, Onion, Cream, Parsley

MIXED GREENS SALAD - Heirloom Tomatoes, Corn, Cucumber, Red Onion, Parmesan, Vinaigrette

2ND COURSE CHOICE

ALASKAN HALIBUT - Charred Corn And Asparagus Salad, Cauliflower Purée

LAND & SEA - 4oz Filet, 4oz Lobster Tail, Clarified Butter, Fingerling Potatoes, Asparagus

CEDAR PLANK WHITEFISH - Whipped Potato, Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

BRAISED SHORT RIB - Whipped Potatoes, Grilled Asparagus, Crispy Onion, Red Wine Reduction

CHARCOAL GRILLED 1/2 CHICKEN - Whipped Potatoes, Zucchini, Squash, Carrots, Green Beans

RISOTTO GENOVESE - English Peas, Pesto, Grilled Romaine, Parmigiano-Reggiano, Pine Nuts

DESSERT

KEY LIME PIE

CARROT CAKE

CARAMEL BUDINO

ENTRÉES

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 30
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

SOY GLAZED FAROE ISLAND SALMON 33
Bok Choy, Snow Peas, Shiitake Mushrooms, Carrot, Sticky Rice, Nori-Sesame Seasoning

WILD ALASKAN HALIBUT 38
Fava Beans, Grilled Asparagus, Corn, Cremini Mushrooms, Lemon Butter Sauce

LOBSTER FETTUCINI 36
Asparagus, Leeks, Saffron Cream, Fine Herbs

FROM THE CHARCOAL GRILL

CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE* 54
Roasted Fingerling Potatoes, Red Wine Reduction

CREEKSTONE FARMS FILET MIGNON* 7 oz. - 42 / 10 oz. - 47
Center Cut Steak, Whipped Potato, Roasted Vegetable, Red Wine Reduction

CREEKSTONE FARMS PRIME NEW YORK STRIP* 49
Center Cut 14 oz., Roasted Fingerling Potatoes, Red Wine Reduction

THOMAS FARMS AUSTRALIAN CHARCOAL GRILLED LAMB CHOPS* 39
Baby Carrots, Chickpea Puree, Pomegranate Reduction, Natural Lamb Jus

CREATE YOUR OWN SURF & TURF

HUDSON CANYON SEA SCALLOPS (3) 20

BUTTERED LOBSTER MEAT (3OZ) 18

GULF SHRIMP (5) 12

DESSERTS

WHITE CHOCOLATE & APRICOT CROISSANT BREAD PUDDING 12
Crème Anglaise, Strawberry Gelato

PARKERS' BUTTER CAKE 12
Vanilla Strawberry Syrup, Streusel Crumble, Vanilla Gelato

WARM FLOURLESS CHOCOLATE BROWNIE 9
Caramelized Banana, Chocolate Sauce, Vanilla Gelato

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