

# PARKERS'

RESTAURANT & BAR

HAPPY  
2022

## APPETIZERS & SMALL PLATES

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

**CRISPY CALAMARI & SHRIMP** . . . . . 16  
Roasted Garlic Aioli, Cocktail Sauce, Lemon,  
Parsley

**COLOSSAL SHRIMP COCKTAIL** . . . . . 19  
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

### FRESH SHUCKED OYSTERS

Cocktail Sauce  
Cucumber Mignonette

**3.00 Each • 32 Dozen**

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

**CRISPY BRUSSELS SPROUTS** . . . . . 10  
Lemon, Mint, Dried Chili, Parmigiano-Reggiano

**ROASTED TOMATO CROSTINI** . . . . . 10  
Goat Cheese, Basil, Extra Virgin Olive Oil

**PRIME BEEF CARPACCIO** . . . . . 16  
Parmesan, Crispy Celery Root, Arugula,  
Lemon, Extra Virgin Olive Oil

## SOUPS & SALADS

**SOUP OF THE DAY** . . . . . 9  
Chef's Daily Selection

**CLAM CHOWDER** . . . . . 10  
Potato, Onion, Cream, Parsley

**SHRIMP & LOBSTER BISQUE** . . . . . 11  
Braised Leeks, Tomato, Tarragon

**CHOPPED SALAD** . . . . . 13  
Applewood Smoked Bacon, Tomato, Red Pepper,  
Cucumber, Onion, Carrots, Green Beans, Avocado,  
Parkers' Vinaigrette

**CAESAR SALAD** . . . . . 11  
Hearts of Romaine, Garlic Croutons, Parmesan

## SIDE DISHES

**WHIPPED POTATOES** . . . . . 7

**AUTUMN VEGETABLES** . . . . . 8

**ROASTED MUSHROOMS** . . . . . 8

**SAUTÉED GARLIC SPINACH** . . . . . 7

**FINGERLING POTATOES** . . . . . 7

### PRIVATE EVENT INQUIRIES

CONTACT KAREN FREELAND  
(630) 960-5703

## ENTRÉES

### NEW YEAR'S DINNER

#### STARTER

**WOOD OVEN ROASTED BONE MARROW**  
Fresh Herb Salad, Capers, Caramelized Shallot  
Jam, Grilled Sourdough **21**

**PAN SEARED CRAB CAKE**  
Avocado Purée, Poached Egg, Micro Arugula **24**

#### ENTRÉE

**ROASTED 16OZ PRIME RIB OF BEEF**  
Truffle Whipped Potatoes, Natural Jus,  
Horseradish Cream **49**

**WHOLE ROASTED BRANZINO**  
Charred Cherry Tomatoes, Butter Poached Marble  
Potatoes, Watercress, Lemon,  
Extra Virgin Olive Oil **42**

#### DESSERT

**VANILLA CRÈME BRÛLÉE**  
Caramelized Sugar, Fresh Berries **9**

#### WINE SUGGESTIONS

**VEUVE CLICQUOT "YELLOW LABEL"**  
30 / 110  
Rich Stonefruit Flavors, Mandarins, Bready Notes

**2019  
LES BOUFFANTS  
SANCERRE, FR**  
15 / 55  
Bright Citrus, Melon, Lovely Loire Sancerre

**2019  
CHATEAU MONTELENA CHARDONNAY  
NAPA VALLEY, CA**  
30 / 111  
Complex Aromas of Apple, Pear, Citrus, Smooth  
Texture

**2018  
TERROIR COQUEREL CABERNET SAUVIGNON  
WALNUT WASH VINEYARD, NAPA, CA**  
25 / 90  
Notes of Black Currants, Velvety Tannins

**PAN SEARED HUDSON CANYON SCALLOPS** . . . . . 48  
Cauliflower Purée, Crispy Brussels Sprouts, Shallot Confit, Blood Orange, Pistacchio Oil

**CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** . . . . . 31  
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce

**BOUILLABAISSÉ** . . . . . 36  
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton

**SHRIMP FETTUCINE** . . . . . 32  
Peas, Leeks, Saffron Cream, Fines Herbes

**GRILLED FAROE ISLAND SALMON** . . . . . 34  
Whipped Potatoe, Green Bean Caper Salsa Verde

**ROASTED MUSHROOM & BURGUNDY TRUFFLE RISOTTO** . . . . . 32  
Shiitake, Maitake & Beech Mushrooms, Grana Padano

**RED WINE BRAISED BEEF SHORT RIB** . . . . . 33  
Baby Carrots, Cremini Mushrooms, Peas, Parsnip Purée, Red Wine Reduction

**WE OFFER ALL OUR FRESH FISH  
SIMPLY PREPARED OR CEDAR PLANK ROASTED**

### CHARCOAL GRILLED MEATS

**CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE\*** . . . . . 56  
Roasted Fingerling Potatoes, Red Wine Reduction

**CREEKSTONE FARMS FILET MIGNON\*** . . . . . 7 oz. - 45 / 10 oz. - 52  
Center Cut Steak, Whipped Potato, Green Beans, Red Wine Reduction

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

**GRILLED AUSTRALIAN LAMB CHOPS\*** . . . . . 45  
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus

#### CREATE YOUR OWN SURF & TURF

**HUDSON CANYON SEA SCALLOP (2)** . . . . . 19

**LOBSTER OSCAR** . . . . . 22

**GULF SHRIMP (5)** . . . . . 12

**ALL GRILLED & ROASTED DISHES ARE COOKED WITH LIVE FIRE  
IN OUR OAK & CHERRY WOOD BURNING OVEN OR ON OUR MESQUITE CHARCOAL GRILL**

EXECUTIVE CHEF - CHRIS DALEY

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