

# PARKERS'

RESTAURANT & BAR

JAZZ BRUNCH

## APPETIZERS & SMALL PLATES

**BEIGNETS** . . . . . Each - 2  
Fresh Cooked, Powdered Sugar

**SEAFOOD GUMBO** . . . . . Bowl - 11  
Andouille Sausage, Rice, Scallions

**CLAM CHOWDER** . . . . . Cup - 11 / Bowl - 13  
Garnished with Bacon & Parsley

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

### FRESH SHUCKED OYSTERS

Cocktail Sauce  
Cucumber Mignonette

1/2 Dozen 24 • Dozen 44

**CRISPY OYSTER DEVILED EGGS (3)** . . . . . 13  
Pickled Mustard Seeds, Crystal Hot Sauce,  
Chives

**SMOKED SALMON** . . . . . 16  
Toasted Brioche, Whipped Crème Fraîche, Capers,  
Tomato, Red Onions

**COLOSSAL SHRIMP COCKTAIL** . . . . . 23  
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

**PRIME BEEF CARPACCIO** . . . . . 19  
Parmesan, Crispy Celery Root, Arugula, Lemon,  
Extra Virgin Olive Oil

**ROASTED TOMATO & BURRATA CROSTINI** . 15  
Wood Oven Toasted Sourdough, Basil Oil

**CRISPY BRUSSELS SPROUTS** . . . . . 14  
Hoisin Glaze, Togarashi, Daikon Radish,  
Wasabi Aioli

## SALADS

**PEAR SALAD** . . . . . 16  
Red Wine Poached Pears, Mesclun Greens,  
Candied Walnuts, Smoky Bleu Cheese,  
Spiced Pear Glaze, Sherry Vinaigrette

**CAESAR SALAD** . . . . . 14  
Hearts of Romaine, Garlic Crouton,  
Grana Padano

**CHOPPED SALAD** . . . . . 15  
Applewood Smoked Bacon, Tomato, Onion,  
Green Beans, Red Pepper, Carrot, Avocado,  
Cucumber, Parkers' Vinaigrette

### SUNDAY SPECIAL KING CUT PRIME RIB

Seasonal Vegetables, Truffle Mashed Potatoes,  
Creamy Horseradish, Au Jus

12 oz. - 40 / 16 oz. - 46

EXECUTIVE CHEF - PAWEŁ MARSZALEK

FOR PRIVATE EVENT INQUIRIES,  
CONTACT LINDA STEVENS  
(630) 960-5703

## ENTRÉES

**CRAB & ASPARAGUS OMELET** . . . . . 29  
Brie Fondue, Butter Roasted Yukon Gold Potatoes

**COCHON DU LAIT BENEDICT** . . . . . 25  
Two Poached Eggs, Slow Roasted Barbecue Pork Shoulder,  
Buttermilk Biscuits, Smoked Tomato Hollandaise, Shishito Peppers

**CHEF PAWEŁ'S LOUISIANA QUICHE** . . . . . 19  
Tasso Ham, Peppers, Scallions & Gruyère Cheese,  
Served with Mesclun Greens Salad, Balsamic Vinaigrette

**PAIN PERDU** . . . . . 20  
Brown Butter Seared, Egg Custard Soaked Brioche, Apple & Mango Compote,  
Buffalo Trace Bourbon Anglaise

**SHRIMP & GRITS** . . . . . 26  
Cajun Seasoned Jumbo Shrimp, White Corn Cheddar Grits, Creole Bourbon  
Butter Sauce, Andouille, Bacon, Pepper, Green Onion

**BLACK TRUFFLE & BURRATA RAVIOLI** . . . . . 32  
Zucchini, Grana Padano, Micro Basil, Truffle Butter

**GRILLED FAROE ISLAND SALMON** . . . . . 39  
Butter Roasted Yukon Gold Potato, Asparagus, Parsley-Caper Salsa Verde

**CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** . . . . . 38  
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

**STEAK FRITES\*** . . . . . 29  
Sliced 8 oz. Strip Steak, Parmesan Fries, Roasted Garlic Aioli

**KOBE BEEF CHEESEBURGER\*** . . . . . 25  
Gruyère Cheese, Bacon, Griddled Mushrooms, Crispy Onion, Lettuce,  
Roasted Garlic Aioli, Challah Bun

## SIDE DISHES

**ADD AN EGG (POACHED OR PAN FRIED)** . . . . . 3

**APPLEWOOD SMOKED BACON** . . . . . 7

**BREAKFAST SAUSAGE** . . . . . 7

**BUTTER ROASTED YUKON GOLD POTATOES** . . . . . 9

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

**COLD WATER LOBSTER TAIL** . . . . . 6 oz. - 35

## CLASSIC EYE OPENERS

**PARKERS' BLOODY MARY** . . . . . 11  
Spiked Tableside with "Ice Blocked" Parkers' Private Label Vodka

**PIMM'S CUP** . . . . . 12  
Pimm's No. 1, Lemon Juice, Ginger Ale, Cucumber Slice

**NEW ORLEANS HURRICANE** . . . . . 14  
Dark & Light Rum, Passion Fruit, Orange Juice, Lime Juice

**ESPRESSO MARTINI** . . . . . 15  
Smirnoff Vanilla Vodka, Espresso, Kahlua Coffee Liqueur

**FLEUR-DE-LIS** . . . . . 16  
Kettle One Botanical Cucumber & Mint Vodka,  
St. Germain Elderflower Liqueur, Basil, Lime Juice, Ginger Ale

**FRENCH 75** . . . . . 13  
Parkers' Private Label Gin, Lemon Juice, Prosecco, Strawberries,  
Lemon Twist

**PARKERS' SIGNATURE MANHATTAN** . . . . . 17  
Evan Williams, Rittenhouse Rye, Carpano Antica Vermouth,  
Angostura Bitters, Black Walnut Bitters, Amaro, Luxardo Cherries

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

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

5.26.2024