

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

Green Beans, 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** 12
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** 17
Smirnoff Vanilla Vodka, Espresso, Kahlua Coffee Liqueur
- FLEUR-DE-LIS** 17
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** 18
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.

11.24.2024