

PARKERS'

RESTAURANT & BAR

JAZZ BRUNCH

APPETIZERS & SMALL PLATES

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

- AVOCADO TOAST** 11
Toasted 7 Grain Bread, Lemon, Sea Salt,
Aleppo Pepper, Extra Virgin Olive Oil
- 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
- CRISPY BRUSSELS SPROUTS** 12
Lemon, Mint, Dried Chili, Parmigiano-Reggiano

SALADS

- PEAR SALAD** 15
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
- PAIN PERDU** 20
Brown Butter Seared, Egg Custard Soaked Brioche, Apple 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
- GRILLED FAROE ISLAND SALMON** 39
Butter Roasted Yukon Gold Potato, Asparagus, Parsley-Caper Salsa Verde
- WOOD OVEN ROASTED JUMBO SCALLOP** 49
Parsnip Purée, Roasted Seasonal Vegetables, Pickled Grapes
- 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