

PARKERS'

RESTAURANT & BAR

JAZZ BRUNCH

APPETIZERS & SMALL PLATES

CHICKEN GUMBO Bowl - 11
Andouille Sausage, Rice, Scallions

CLAM CHOWDER Cup - 10 / Bowl - 12
Garnished with Bacon & Parsley

LOBSTER BISQUE 15
Garnished with Lobster Meat & Chives

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.50 Each • 40 Dozen

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 15
Toasted Brioche, Whipped Crème Fraîche,
Capers, Tomato, Red Onions

COLOSSAL SHRIMP COCKTAIL 21
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

PRIME BEEF CARPACCIO 17
Parmesan, Crispy Celery Root, Arugula, Lemon,
Extra Virgin Olive Oil

CRISPY BRUSSELS SPROUTS 11
Lemon, Mint, Dried Chili, Parmigiano-Reggiano

SALADS

AUTUMN SALAD 15
Red Wine Poached Pears, Mesclun Greens,
Candied Walnuts, Smoky Bleu Cheese,
Spiced Pear Glaze, Sherry Vinaigrette

CAESAR SALAD 13
Hearts of Romaine, Garlic Crouton,
Grana Padano

CHOPPED SALAD 14
Applewood Smoked Bacon, Tomato, Onion,
Green Beans, Red Pepper, Carrot, Avocado,
Cucumber, Parkers' Vinaigrette

ADD TO ANY SALAD

GRILLED CHICKEN BREAST 8

GRILLED GULF SHRIMP (5) 14

GRILLED SALMON 13

EXECUTIVE CHEF - PAWEL MARSZALEK

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

ENTRÉES

CRAB & ASPARAGUS OMELET 27
Brie Fondue, Leeks, Butter Roasted Yukon Gold Potatoes

COCHON DU LAIT BENEDICT 23
Two Poached Eggs, Slow Roasted Barbecue Pork Shoulder,
Buttermilk Biscuits, Smoked Tomato Hollandaise

CHEF PAWEL'S LOUISIANA QUICHE 19
Tasso Ham, Peppers, Scallions & Gruyère Cheese,
Served with Mesclun Greens Salad

BRIOCHE FRENCH TOAST 19
Caramel Apple Compte

GRILLED FAROE ISLAND SALMON 37
Butter Roasted Yukon Gold Potato, Asparagus, Parsley-Caper Salsa Verde

PECAN CRUSTED TROUT 32
Green Beans, Shallot Confit, Creole Mustard Beurre Blanc

STEAK FRITES* 28
Sliced 8 oz. Strip Steak, Parmesan Fries, Roasted Garlic Aioli

KOBE BEEF CHEESEBURGER* 22
Gruyère Cheese, Bacon, Griddled Mushrooms, Crispy Onion, Lettuce,
Roasted Garlic Aioli, Challah Bun

SLOW ROASTED PRIME RIB* 12 oz. - 38 / 16 oz. - 44
Truffle Mashed Potatoes, Grilled Asparagus, Au Jus

SIDE DISHES

ADD AN EGG (POACHED OR PAN FRIED) 3

APPLEWOOD SMOKED BACON 7

BREAKFAST SAUSAGE 7

SAUTÉED GARLIC SPINACH 9

BUTTER ROASTED YUKON GOLD POTATOES 9

GRILLED ASPARAGUS 10

WOOD OVEN ROASTED MUSHROOMS 11

LOBSTER TAIL OR JUMBO LUMP CRABMEAT 20

CLASSIC EYE OPENERS

PARKERS' BLOODY MARY 11
Spiked Tableside with "Ice Blocked" Wheatley Vodka

BRANDY MILK PUNCH 11
Brandy, Heavy Cream, Grated Nutmeg

SAZERAC 13
Sazerac Rye, Demerara Simple Syrup, Habanero & Peychaud Bitters,
Absinthe

ESPRESSO MARTINI 13
Smirnoff Vanilla Vodka, Espresso, Bailey's Irish Cream,
Kahlua Coffee Liqueur

VIEUX CARRÉ 13
Rittenhouse Rye, Cognac, Sweet Vermouth, Bénédictine, Peychaud Bitters

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

FRENCH 75 12
Gin, Lemon Juice, Prosecco, Strawberries, Lemon Twist

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.

9.24.2023