

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 16	
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 16	
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.