

# PARKERS'

RESTAURANT & BAR

DINNER

## APPETIZERS & SMALL PLATES

<b>MARGHERITA PIZZA VPN.</b> . . . . .	<b>16</b>
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
<b>CRISPY BRUSSELS SPROUTS</b> . . . . .	<b>11</b>
Lemon, Mint, Dried Chili, Parmigiano-Reggiano	
<b>ROASTED TOMATO CROSTINI</b> . . . . .	<b>12</b>
Goat Cheese, Basil, Extra Virgin Olive Oil	
<b>MARINATED BEETS &amp; GOAT CHEESE.</b> . . . . .	<b>13</b>
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette	
<b>PRIME BEEF CARPACCIO.</b> . . . . .	<b>17</b>
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
<b>GRILLED BABY OCTOPUS</b> . . . . .	<b>14</b>
Parsley-Caper Salsa Verde, Frisée, Green Beans, Fingerling Potatoes	
<b>CRISPY CALAMARI</b> . . . . .	<b>18</b>
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley	
<b>OYSTERS ROCKEFELLER</b> . . . . .	<b>16</b>
Gruyère Bechamel, Pernod, Spinach (3 per order) Add additional for \$6	
<b>COLOSSAL SHRIMP COCKTAIL</b> . . . . .	<b>21</b>
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	

### FRESH SHUCKED OYSTERS

Cocktail Sauce  
Cucumber Mignonette

**3.50 Each • 40 Dozen**

## SOUPS & SALADS

<b>SOUP OF THE DAY</b> . . . . .	<b>9</b>
Chef's Daily Selection	
<b>LOBSTER BISQUE.</b> . . . . .	<b>15</b>
Garnished with Lobster Meat & Chives	
<b>CLAM CHOWDER</b> . . . . .	<b>12</b>
Garnished with Bacon & Parsley	
<b>BOSC PEAR SALAD.</b> . . . . .	<b>14</b>
Mesclun Greens, Grana Padano, Balsamic Vinaigrette, Pumpkin Seeds	
<b>CHOPPED SALAD</b> . . . . .	<b>14</b>
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette	
<b>CAESAR SALAD.</b> . . . . .	<b>13</b>
Hearts of Romaine, Garlic Croutons, Grana Padano	

### SUNDAY NIGHT SPECIAL

#### KING CUT PRIME RIB

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

**12 oz. - 38 / 16 oz - 44**

## ENTRÉES

<b>BOUILLABAISSÉ</b> . . . . .	<b>36</b>
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton	
<b>FETTUCINE FRUTTI DI MARE</b> . . . . .	<b>34</b>
Scallops, Mussels, Shrimp, Roasted Tomatoes, Basil-Orange Oil	
<b>MUSHROOM RISOTTO</b> . . . . .	<b>29</b>
Roasted Portobello, Mushroom Pesto, Baby Arugula, Grana Padano, Truffle Oil	
<b>RED WINE BRAISED BEEF SHORT RIB</b> . . . . .	<b>33</b>
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction	
<b>ROASTED AIRLINE CHICKEN.</b> . . . . .	<b>28</b>
Whipped Potato, Roasted Broccolini, Garlic Jus	

### CHEF'S FEATURE FISH

Fresh Catch of the Day with Chef's Seasonal Preparation

Market Price

<b>CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH</b> . . . . .	<b>33</b>
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
<b>GRILLED SWORDFISH.</b> . . . . .	<b>36</b>
Roasted Purple Potatoes, Broccolini, Braised Fennel, Romesco Sauce	
<b>CRANBERRY GLAZED SALMON</b> . . . . .	<b>38</b>
Roasted Harvest Vegetables, Farro, Bacon Lardons, Baby Kale, Pickled Cranberries	
<b>PAN SEARED CHILEAN SEA BASS</b> . . . . .	<b>48</b>
Cauliflower Rice, Edamame, Miso Glaze, Green Onions	

WE OFFER ALL OF OUR FRESH FISH, SIMPLY PREPARED, ROASTED ON  
A CEDAR PLANK WITH SPINACH, WHIPPED POTATOES & LEMON BUTTER SAUCE

## CHARCOAL GRILLED MEATS

<b>12 OZ. DUROC PORK CHOP*</b> . . . . .	<b>32</b>
Mascarpone Polenta, Roasted Sweet Pepper and Apple Chutney, Cider Reduction	
<b>PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*</b> . . . . .	<b>52</b>
Center Cut, Roasted Fingerling Potatoes, Rosemary Salt	
<b>CREEKSTONE FARMS FILET MIGNON*</b> . . . . .	<b>7 oz. - 48 / 10 oz. - 58</b>
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction	
<b>DRY AGED 20 OZ. BONE-IN RIBEYE*</b> . . . . .	<b>62</b>
Roasted Fingerling Potatoes, Rosemary Salt	
<b>GRILLED AUSTRALIAN LAMB CHOPS*</b> . . . . .	<b>52</b>
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus	
<b>KOBE BEEF CHEESEBURGER*</b> . . . . .	<b>22</b>
Gruyère Cheese, Griddled Mushrooms, Bacon, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun, French Fries	

### CREATE YOUR OWN SURF & TURF

<b>SEARED SEA SCALLOP (4)</b> . . . . .	<b>20</b>
<b>LOBSTER MEAT (2 OZ.)</b> . . . . .	<b>21</b>
<b>GRILLED GULF SHRIMP (5)</b> . . . . .	<b>14</b>

## SIDE DISHES

<b>ROASTED SEASONAL VEGETABLES</b> . . . . .	<b>8</b>
<b>WHIPPED POTATO.</b> . . . . .	<b>8</b>
<b>SAUTÉED GARLIC SPINACH</b> . . . . .	<b>9</b>
<b>ROASTED FINGERLING POTATOES</b> . . . . .	<b>9</b>
<b>GRILLED ASPARAGUS</b> . . . . .	<b>10</b>
<b>WOOD OVEN ROASTED MUSHROOMS</b> . . . . .	<b>11</b>

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

EXECUTIVE CHEF - PAWEL MARSZALEK | PRIVATE EVENTS MANAGER - LINDA STEVENS

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