

PARKERS'

RESTAURANT & BAR

DINNER

APPETIZERS & SMALL PLATES

MARGHERITA PIZZA VPN	14
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
COLOSSAL SHRIMP COCKTAIL	21
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	
CRISPY BRUSSELS SPROUTS	10
Lemon, Mint, Dried Chili, Parmigiano-Reggiano	
ROASTED TOMATO CROSTINI	11
Goat Cheese, Basil, Extra Virgin Olive Oil	
MARINATED BEETS & GOAT CHEESE	13
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette	
PRIME BEEF CARPACCIO	16
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
GRILLED BABY OCTOPUS	14
Parsley Caper Salsa Verde, Frisée, Green Beans, Fingerling Potatoes	
CRISPY CALAMARI	17
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley	
OYSTERS ROCKEFELLER	15
Gruyère Bechamel, Pernod, Spinach (3 per order) Add additional for \$5	

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.50 Each • 40 Dozen

SOUPS & SALADS

SOUP OF THE DAY	9
Chef's Daily Selection	
SHRIMP & LOBSTER BISQUE	13
Braised Leeks, Tomato, Tarragon	
CLAM CHOWDER	11
Potato, Onion, Cream, Parsley	
CAESAR SALAD	12
Hearts of Romaine, Garlic Croutons, Parmesan	
CHOPPED SALAD	13
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette	
BOSC PEAR SALAD	12
Mesclun Greens, Pepitas, Grana Padano, Balsamic Vinaigrette	

ENTRÉES

BOUILLABAISSÉ	36
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton	
FETTUCINE FRUTTI DI MARE	34
Pan Stew Of Scallops, Mussels & Shrimp With Roasted Tomatoes And Basil-Orange Oil	
RISOTTO PRIMAVERA	28
Peas, Asparagus, Pesto, Grana Padano	
RED WINE BRAISED BEEF SHORT RIB	33
Baby Carrots, Cremini Mushrooms, English Peas, Parsnip Purée, Red Wine Reduction	
WOOD ROASTED FEATURED FISH Thai Curry Sauce, Bok Choy, Roasted Eggplant, Sticky Rice, Toasted Macadamia Nuts Market Price	
PAN SEARED SKATE	34
Cauliflower Purée, Crispy Brussels Sprouts, Shallot Confit, Blood Orange, Pistachio Oil	
CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	33
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
GRILLED NORTH ATLANTIC SWORDFISH	38
Broccolini, Olive Tapenade, Chickpea Purée, Lemon Garlic Oil	
GRILLED FAROE ISLAND SALMON	34
Creamed Kale, Roasted Sweet Potato, Charred Onion, Red Grape & Beet Vinaigrette	

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

CHARCOAL GRILLED MEATS

GRILLED 12 OZ. CENTER CUT PORK CHOP*	31
Roasted Winter Vegetables, Blue Cheese, Cider Reduction	
PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*	52
Center Cut, Roasted Fingerling Potatoes, Rosemary Salt	
CREEKSTONE FARMS FILET MIGNON*	7 oz. - 48 / 10 oz. - 58
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction	
CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE*	59
Roasted Fingerling Potatoes, Rosemary Salt	
GRILLED AUSTRALIAN LAMB CHOPS*	52
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus	
BISTRO BACON CHEESEBURGER*	19
Gruyère Cheese, Griddled Mushrooms, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun, French Fries	

CREATE YOUR OWN SURF & TURF

SEARED SEA SCALLOP (3)	19
LOBSTER "OSCAR" (2 OZ.)	20
GRILLED GULF SHRIMP (5)	12

SIDE DISHES

ROASTED SEASONAL VEGETABLES	8
WHIPPED POTATO	8
SAUTÉED GARLIC SPINACH	9
ROASTED FINGERLING POTATOES	9
GRILLED ASPARAGUS	10
WOOD OVEN ROASTED MUSHROOMS	10

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

EXECUTIVE CHEF - PAWEŁ MARSZALEK

PRIVATE EVENTS MANAGER - KAREN FREELAND

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