

PARKERS'

RESTAURANT & BAR

DINNER

APPETIZERS & SMALL PLATES

MARGHERITA PIZZA VPN.	16
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
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	18
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley	
OYSTERS ROCKEFELLER	16
Gruyère Bechamel, Pernod, Spinach (3 per order) Add additional for \$6	
COLOSSAL SHRIMP COCKTAIL	21
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.50 Each • 40 Dozen

SOUPS & SALADS

SOUP OF THE DAY	9
Chef's Daily Selection	
LOBSTER BISQUE.	13
Garnished With Lobster Meat & Chives	
CLAM CHOWDER	11
Garnished With Bacon & Parsley	
SUMMER WATERMELON SALAD	14
Cucumber, Jicama, Arugula, Feta Cheese, Carrots, Mint-Yogurt Dressing	
CHOPPED SALAD	13
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette	
CAESAR SALAD.	12
Hearts of Romaine, Garlic Croutons, Parmesan	

SUNDAY NIGHT SPECIAL

KING CUT PRIME RIB

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

12 oz. - 36 / 16 oz - 42

ENTRÉES

BOUILLABAISSÉ	36
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton	
FETTUCINE FRUTTI DI MARE	34
Scallops, Mussels, Shrimp, Roasted Tomatoes, Basil-Orange Oil	
RISOTTO PRIMAVERA	28
Creamy Arborio Rice, Pesto, Sweet Peas, Asparagus, Grana Padano	
RED WINE BRAISED BEEF SHORT RIB	33
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction	
ROASTED AIRLINE CHICKEN	28
Whipped Potato, Roasted Broccolini, Garlic Jus	

CHEF'S FEATURE FISH

Fresh Catch of the Day with Chef's Seasonal Preparation

Market Price

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	33
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
GRILLED SWORDFISH.	34
Broccolini, Olive Tapenade, Chickpea Purée, Lemon Garlic Oil	
GRILLED FAROE ISLAND SALMON	38
Sweet Corn Chowder, Oyster Mushrooms, Charred Onion Vinaigrette	
ALASKAN HALIBUT	40
Cauliflower Rice, Asparagus, 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

12 OZ. DUROC PORK CHOP*	32
Mascarpone Polenta, Roasted Sweet Pepper and Apple Chutney, 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	
DRY AGED 20 OZ. BONE-IN RIBEYE*	62
Roasted Fingerling Potatoes, Rosemary Salt	
GRILLED AUSTRALIAN LAMB CHOPS*	52
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus	
KOBE BEEF CHEESEBURGER*	21
Gruyère Cheese, Griddled Mushrooms, Bacon, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun, French Fries	

CREATE YOUR OWN SURF & TURF

SEARED SEA SCALLOP (3)	19
LOBSTER MEAT (2 OZ.)	21
GRILLED GULF SHRIMP (5)	13

SIDE DISHES

ROASTED SEASONAL VEGETABLES	8
WHIPPED POTATO	8
SAUTÉED GARLIC SPINACH	9
ROASTED FINGERLING POTATOES	9
GRILLED ASPARAGUS	10
WOOD OVEN ROASTED MUSHROOMS	11

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.