

# PARKERS'

RESTAURANT & BAR

DINNER

## APPETIZERS & SMALL PLATES

<b>MARGHERITA PIZZA VPN</b> . . . . .	17
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
<b>CRISPY BRUSSELS SPROUTS</b> . . . . .	12
Lemon, Mint, Dried Chili, Parmigiano-Reggiano	
<b>ROASTED TOMATO CROSTINI</b> . . . . .	13
Goat Cheese, Basil, Extra Virgin Olive Oil	
<b>MARINATED BEETS &amp; GOAT CHEESE</b> . . . . .	14
Greek Yogurt, Toasted Pumpkin Seeds, Basil, Pomegranate Molasses	
<b>PRIME BEEF CARPACCIO</b> . . . . .	19
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
<b>JUMBO LUMP CRAB CAKE</b> . . . . .	25
Mango Salsa, Sriracha Aioli, Yucca Chips	
<b>OYSTERS ROCKEFELLER</b> . . . . .	23
Gruyère Bechamel, Pernod, Spinach (4 per order)	
<b>OCTOPUS A LA PLANCHA</b> . . . . .	18
Chickpea Purée, Smoked Paprika Oil, Cilantro, Pickled Drop Peppers, Pea Sprouts	
<b>CRISPY CALAMARI</b> . . . . .	19
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley	
<b>COLOSSAL SHRIMP COCKTAIL</b> . . . . .	23
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	

### FRESH SHUCKED OYSTERS

Cocktail Sauce  
Cucumber Mignonette

1/2 Dozen 24 • Dozen 44

## SOUPS & SALADS

<b>SOUP OF THE DAY</b> . . . . .	11
Chef's Daily Selection	
<b>LOBSTER BISQUE</b> . . . . .	15
Garnished with Lobster Meat & Chives	
<b>CLAM CHOWDER</b> . . . . .	13
Garnished with Bacon & Parsley	
<b>PEAR SALAD</b> . . . . .	15
Red Wine Poached Pears, Mesclun Greens, Candied Walnuts, Smoky Bleu Cheese, Spiced Pear Glaze, Sherry Vinaigrette	
<b>WEDGE SALAD</b> . . . . .	15
Iceberg, Bacon, Red Onions, Grape Tomatoes, Avocado, Bleu Cheese Dressing, Bleu Cheese Crumbles	
<b>CAESAR SALAD</b> . . . . .	14
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. - 40 / 16 oz. - 46

EXECUTIVE CHEF - PAWEŁ MARSZALEK

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

## ENTRÉES

<b>BOUILLABAISSÉ</b> . . . . .	38
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton	
<b>LOBSTER RAVIOLI</b> . . . . .	43
Lobster Cream Sauce, Fresh Diced Tomato, Micro Basil Leaves	
<b>RISOTTO GENOVESE</b> . . . . .	29
Creamy Arborio Rice, Pesto, English Peas, Asparagus, Grana Padano	
<b>RED WINE BRAISED BEEF SHORT RIB</b> . . . . .	36
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction	

### CHEF'S FEATURE FISH

Fresh Catch of the Day with Chef's Seasonal Preparation

Market Price

<b>CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH</b> . . . . .	38
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
<b>WOOD OVEN ROASTED JUMBO SCALLOPS</b> . . . . .	49
Parsnip Purée, Roasted Seasonal Vegetables, Pickled Grapes	
<b>GRILLED MAHI MAHI</b> . . . . .	36
Gigante Butter Beans, Braised Fennel, Broccoli Leaves, Romesco Sauce	
<b>PAN SEARED CHILEAN SEA BASS</b> . . . . .	50
Cauliflower "Rice", Edamame, Miso Glaze, Green Onions, Micro Shiso Greens	
<b>GRILLED FAROE ISLAND SALMON</b> . . . . .	39
Asparagus, Home-Made Tater Tots, Pickled Shallots, Hollandaise, Fresh Dill, Smoked Trout Caviar	

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>PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*</b> . . . . .	59
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt	
<b>CREEKSTONE FARMS FILET MIGNON*</b> . . . . .	7 oz. - 54 / 10 oz. - 64
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction	
<b>DRY AGED 20 OZ. BONE-IN RIBEYE*</b> . . . . .	69
Butter Roasted Yukon Gold Potatoes, Rosemary Salt	
<b>GRILLED AUSTRALIAN LAMB CHOPS*</b> . . . . .	52
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus	
<b>12 OZ. DUROC PORK CHOP*</b> . . . . .	32
Mascarpone Polenta, Pan Braised Savoy Cabbage, Roasted Turnips, Apple Mostarda	
<b>KOBE BEEF CHEESEBURGER*</b> . . . . .	25
Gruyère Cheese, Griddled Mushrooms, Bacon, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun, French Fries	

### CREATE YOUR OWN SURF & TURF

<b>COLD WATER LOBSTER TAIL</b> . . . . .	6 oz. - 35
<b>JUMBO LUMP CRAB CAKE</b> . . . . .	25
<b>HUDSON CANYON JUMBO SCALLOPS (2)</b> . . . . .	24
<b>GRILLED GULF SHRIMP (5)</b> . . . . .	14

## SIDE DISHES

<b>ROASTED SEASONAL VEGETABLES</b> . . . . .	9
<b>WHIPPED POTATO</b> . . . . .	9
<b>SAUTÉED GARLIC SPINACH</b> . . . . .	10
<b>BUTTER ROASTED YUKON GOLD POTATOES</b> . . . . .	10
<b>GRILLED ASPARAGUS</b> . . . . .	11
<b>WOOD OVEN ROASTED MUSHROOMS</b> . . . . .	12

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 food-borne illness.

3.29.2024