

PARKERS'

RESTAURANT & BAR

DINNER

APPETIZERS & SMALL PLATES

MARGHERITA PIZZA VPN	16
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
CRISPY BRUSSELS SPROUTS	11
Lemon, Mint, Dried Chili, Parmigiano-Reggiano	
ROASTED TOMATO CROSTINI	12
Goat Cheese, Basil, Extra Virgin Olive Oil	
MARINATED BEETS & GOAT CHEESE	14
Greek Yogurt, Toasted Pumpkin Seeds, Basil, Pomegranate Molasses	
PRIME BEEF CARPACCIO	17
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
JUMBO LUMP CRAB CAKE	25
Mango Salsa, Sriracha Aioli, Yucca Chips	
OYSTERS ROCKEFELLER	23
Gruyère Bechamel, Pernod, Spinach (4 per order)	
OCTOPUS A LA PLANCHA	17
Chickpea Puree, Smoked Paprika Oil, Cilantro, Pickled Drop Peppers, Pea Sprouts	
CRISPY CALAMARI	18
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley	
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	15
Garnished with Lobster Meat & Chives	
CLAM CHOWDER	12
Garnished with Bacon & Parsley	
AUTUMN SALAD	15
Red Wine Poached Pears, Mesclun Greens, Candied Walnuts, Smoky Bleu Cheese, Spiced Pear Glaze, Sherry Vinaigrette	
WEDGE SALAD	14
Iceberg, Bacon, Red Onions, Grape Tomatoes, Avocado, Bleu Cheese Dressing, Bleu Cheese Crumbles	
CAESAR SALAD	13
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

EXECUTIVE CHEF - PAWEŁ MARSZALEK

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

ENTRÉES

BOUILLABAISSÉ	36
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton	
LOBSTER RAVIOLI	42
Lobster Cream Sauce, Fresh Diced Tomato, Micro Basil Leaves	
RISOTTO GENOVESE	29
Creamy Arborio Rice, Pesto, English Peas, Asparagus, Grana Padano	
RED WINE BRAISED BEEF SHORT RIB	33
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

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	34
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
WOOD OVEN ROASTED JUMBO SCALLOPS	49
Parsnip Puree, Roasted Autumn Vegetables, Pickled Grapes	
GRILLED NORTH ATLANTIC SWORDFISH	36
Gigante Butter Beans, Braised Fennel, Broccoli Leaves, Romesco Sauce	
PAN SEARED CHILEAN SEA BASS	50
Cauliflower "Rice", Edamame, Miso Glaze, Green Onions, Micro Shiso Greens	
GRILLED FAROE ISLAND SALMON	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

12 OZ. DUROC PORK CHOP*	32
Mascarpone Polenta, Pan Braised Savoy Cabbage, Roasted Turnips, Apple Mostarda	
PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*	52
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt	
CREEKSTONE FARMS FILET MIGNON*	7 oz. - 49 / 10 oz. - 59
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction	
DRY AGED 20 OZ. BONE-IN RIBEYE*	62
Butter Roasted Yukon Gold Potatoes, Rosemary Salt	
GRILLED AUSTRALIAN LAMB CHOPS*	52
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus	

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL (4 oz.)	20
JUMBO LUMP CRAB CAKE	21
HUDSON CANYON JUMBO SCALLOPS (2)	24
GRILLED GULF SHRIMP (5)	14

SIDE DISHES

ROASTED SEASONAL VEGETABLES	8
WHIPPED POTATO	8
SAUTÉED GARLIC SPINACH	9
BUTTER ROASTED YUKON GOLD 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

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

11.18.2023