

PARKERS'

RESTAURANT & BAR

DINNER

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

½ Dozen 24 • Dozen 46

SHRIMP COCKTAIL 24
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

ICED SHELLFISH TOWER*
Oysters, Lobster Claws, Green-Lipped Mussels,
Jumbo Lump Crab Remoulade, Shrimp Cocktail,
Traditional Accoutrements
Small 85
Large 165

APPETIZERS

CRAB TOWER 27
Chilled Lump Crabmeat, Mango Salad, Avocado,
Tajin Spice, Hawaiian Black Sea Salt

OCTOPUS A LA PLANCHA 20
Chickpea Purée, Smoked Paprika Oil,
Pickled Drop Peppers, Pea Sprouts

OYSTERS ROCKEFELLER 25
Gruyère Bechamel, Pernod, Spinach (4 per order)

CRISPY CALAMARI 21
Roasted Garlic Aioli, Cocktail Sauce, Lemon,
Shishito Peppers, Parsley

CRISPY BRUSSELS SPROUTS 15
Hoisin Glaze, Togarashi, Daikon Radish,
Wasabi Aioli

ROASTED TOMATO & BURRATA CROSTINI . 16
Wood Oven Toasted Sourdough, Basil Oil

PRIME BEEF CARPACCIO 22
Parmesan, Crispy Celery Root, Micro Greens,
Truffle Aioli, Lemon

MARINATED BEETS & GOAT CHEESE 15
Greek Yogurt, Toasted Pumpkin Seeds, Basil,
Pomegranate Molasses

SOUPS & SALADS

SOUP OF THE DAY 12
Chef's Daily Selection

LOBSTER BISQUE 18
Garnished with Lobster Meat & Chives

CLAM CHOWDER 15
Garnished with Bacon & Parsley

STRAWBERRY SPRING SALAD 16
Mesclun Greens, Shaved Fennel, Asparagus,
Candied Walnuts, Cabra Romero Goat Cheese,
Citrus Vinaigrette

WEDGE SALAD 17
Iceberg, Bacon, Red Onions, Grape Tomatoes,
Avocado, Bleu Cheese Dressing,
Bleu Cheese Crumbles

CLASSIC CAESAR 15
Hearts of Romaine, Garlic Croutons, Grana Padano

SUNDAY NIGHT SPECIAL KING CUT PRIME RIB

Green Beans, Truffle Mashed Potatoes,
Creamy Horseradish, Au Jus
12 oz. - 45 / 16 oz. - 56

EXECUTIVE CHEF - PAWEŁ MARSZALEK
FOR PRIVATE EVENT INQUIRIES,
CONTACT MICHELE STRUBE
(630) 960-5703

ENTRÉES

BOUILLABAISSÉ 42
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton

BLACK TRUFFLE & BURRATA RAVIOLI 34
Zucchini, Grana Padano, Micro Basil, Truffle Butter

RED WINE BRAISED BEEF SHORT RIB 45
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction

SPICED CAULIFLOWER STEAK 32
Roasted Carrots & Brussels Sprouts, Wilted Spinach, Hummus, Pickled Red Onions, Tzatziki,
Chimichurri Sauce, Wood Fired Flatbread

CHEF'S FEATURE FISH

Fresh Catch of the Day with
Chef's Seasonal Preparation
Market Price

PORTERHOUSE FOR TWO*

32 oz. USDA Prime, Choice Of Two Sides,
Homemade Dessert To Share
165

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 40
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

WOOD OVEN ROASTED SCALLOPS 49
Sweet Corn Puree, Lima Bean Succotash, Micro Basil

MISO GLAZED CHILEAN SEA BASS 55
Sautéed Baby Bok Choy, Mushrooms, Green Onion with Dashi Steamed Sticky Rice

GRILLED FAROE ISLAND SALMON 42
Butter-Roasted Yukon Gold Potato, Cucumber & Zucchini Salad, Yogurt Dill Dressing, Smoked Trout Caviar

PAN SEARED WALLEYE 39
Red Pepper Coulis, Saffron Couscous with Swiss Chard, Mushrooms & Roasted Fennel

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

CHARCOAL GRILLED MEATS

CREEKSTONE FARMS FILET MIGNON* 7 OZ. - 58 / 10 OZ. - 68
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP* 62
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt

DRY-AGED 20 OZ. BONE-IN RIBEYE* 75
Butter-Roasted Yukon Gold Potatoes, Rosemary Salt

AUSTRALIAN LAMB CHOPS* 56
Marinated Grilled Lamb "Lollipops", Garlic Roasted Potatoes, Parmesan,
Sautéed Swiss Chard & Fennel

12 OZ. HERITAGE PORK CHOP* 39
Butter-Braised Vidalia Onions & Baby Kale, Blueberry Balsamic Compote, Jalapeño Corn Bread

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL 6 oz. - 35
BUTTERED LUMP CRABMEAT 2 oz. - 18
PAN-SEARED JUMBO SCALLOPS (2) 24
GRILLED GULF SHRIMP (5) 15

SIDE DISHES

ROASTED SEASONAL VEGETABLES 11
WHIPPED POTATO 11
SAUTÉED GARLIC SPINACH 12
BUTTER ROASTED YUKON GOLD POTATOES 12
GRILLED ASPARAGUS 14
WOOD OVEN ROASTED MUSHROOMS 14
BAKED MAC & CHEESE 14
LOBSTER MAC & CHEESE 30

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.