

PARKERS'

RESTAURANT & BAR

AVAILABLE
ALL-DAY

APPETIZERS & SMALL PLATES

CRISPY BRUSSELS SPROUTS	14
Hoisin Glaze, Togarashi, Daikon Radish, Wasabi Aioli	
PRIME BEEF CARPACCIO	19
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
MARINATED BEETS & GOAT CHEESE . . .	14
Greek Yogurt, Toasted Pumpkin Seeds, Basil, Pomegranate Molasses	
JUMBO LUMP CRAB CAKE	25
Mango Salsa, Sriracha Aioli, Yucca Chips	
OYSTERS ROCKEFELLER	24
Gruyère Bechamel, Pernod, Spinach (4 per order)	
OCTOPUS A LA PLANCHA	18
Chickpea Purée, Smoked Paprika Oil, Pickled Drop Peppers, Pea Sprouts	
CRISPY CALAMARI	19
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley	
COLOSSAL SHRIMP COCKTAIL	23
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

1/2 Dozen 24 • Dozen 44

SOUPS & SALADS

SOUP OF THE DAY	11
Chef's Daily Selection	
LOBSTER BISQUE	16
Garnished with Lobster Meat & Chives	
CLAM CHOWDER	13
Garnished with Bacon & Parsley	
SPRING SALAD	16
Baby Spinach, Frisée, Kale, Hard Boiled Egg, Watermelon Radish, Gana Padono, Crispy Chickpea, Meyer Lemon Dijon Vinaigrette	
CAESAR SALAD	14
Hearts of Romaine, Garlic Croutons, Grana Padano	

SUNDAY SPECIAL KING CUT PRIME RIB

Green Beans, Truffle Mashed Potatoes, Creamy
Horseradish, Au Jus

12 oz. - 40 / 16 oz. - 46

SIDE DISHES

ROASTED SEASONAL VEGETABLES	10
WHIPPED POTATO	10
SAUTÉED GARLIC SPINACH	11
ROASTED YUKON GOLD POTATOES	11
GRILLED ASPARAGUS	13
WOOD OVEN ROASTED MUSHROOMS . . .	13

EASTER PRIX FIXE \$72

APPETIZER

STUFFED JUMBO SHRIMP

Pepper Jack Filled & Bacon Wrapped,
Sweet Chili Cilantro Sauce

HONEY BAKED BRIE

Pickled Grapes, Fresh Apple, Ciabatta Crostini, Spiced Walnuts

ENTRÉE

LAMB SHANK

Roasted Rosemary Fingerling Potatoes, Harrisa & Honey Carrots

MAPLE GLAZED HAM

Mashed Sweet Potato, Roasted Vegetables

GRILLED HALIBUT

Parsnip Purée, Grilled Asparagus, Citrus Relish, Demi-Glace

DESSERT

SPRITZ CAKE & PROSECCO POACHED RHUBARB

Aperol Whipped Cream, Powdered Sugar, Fresh Mint

CHOCOLATE CRÈME BRÛLÉE

Dark Chocolate Custard, Brittle Sugar Top, Fresh Berries

ENTRÉES

BOUILLABAISSÉ	38
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton	
CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	39
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
WOOD OVEN ROASTED SCALLOPS	49
Parsnip Purée, Roasted Harvest Vegetables, Pickled Grapes	
MISO GLAZED CHILEAN SEA BASS	53
Baby Bok Choy, Mushroom-Yuzu Broth, Sticky Rice	
GRILLED FAROE ISLAND SALMON	39
Butternut Squash Purée, Sweet Potato & Southwest Spiced Succotash, Bacon Vinaigrette	
GRILLED MAHI-MAHI	37
Gigante Butter Beans, Vegetable Broth, Braised Fennel, Broccoli Leaves, Romesco Sauce	
RED WINE BRAISED BEEF SHORT RIB	39
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction	

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

CHARCOAL GRILLED MEATS

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*	59
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt	
CREEKSTONE FARMS FILET MIGNON*	7 oz. - 55 / 10 oz. - 65
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction	
DRY AGED 20 OZ. BONE-IN RIBEYE*	69
Butter-Roasted Yukon Gold Potatoes, Rosemary Salt	
AUSTRALIAN LAMB CHOPS*	52
Marinated Grilled Lamb "Lollipops", Mascarpone Polenta, Braised Fennel & Baby Carrots	

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL	6 oz. - 35
JUMBO LUMP CRAB CAKE	25
HUDSON CANYON JUMBO SCALLOPS (2)	24
GRILLED GULF SHRIMP (5)	15

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.

4.20.2025