

PARKERS'

RESTAURANT & BAR

AVAILABLE
ALL DAY

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, Shrimp Cocktail, Crab Remoulade,
Lobster Claws, Green Lipped Mussels,
Traditional Accoutrements

Small 85
Large 165

APPETIZERS & SMALL PLATES

OYSTERS ROCKEFELLER 25

Gruyère Bechamel, Pernod, Spinach (4 per order)

JUMBO LUMP CRAB CAKE 29

Mango Salsa, Sriracha Aioli, Yucca Chips

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

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

PEAR SALAD 16

Red Wine Poached Pears, Mesclun Greens,
Candied Walnuts, Smoky Bleu Cheese,
Spiced Pear Glaze, Sherry Vinaigrette

CLASSIC CAESAR 15

Hearts of Romaine, Garlic Croutons, Grana Padano

SIDE DISHES

ROASTED SEASONAL VEGETABLES 11

WHIPPED POTATO 11

SAUTÉED GARLIC SPINACH 12

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

EXECUTIVE CHEF - PAWEŁ MARSZALEK

EASTER PRIX FIXE \$79

APPETIZERS

SHRIMP CEVICHE TOSTADAS

Mango, Tomato, Avocado Purée, Lime Juice, Cilantro

STRAWBERRY SPRING SALAD

Mesclun Greens, Shaved Fennel, Asparagus, Candied Walnuts,
Cabra Romero Goat Cheese, Citrus Vinaigrette

CRISPY TRUFFLE RAVIOLI

Micro Arugula, Truffle Date Butter

ENTRÉES

MAPLE GLAZED HAM

Chefs Seasonal Roasted Vegetables, Mashed Sweet Potato

FILET MEDALLIONS AU POIVRE

Grilled Asparagus, Cognac Peppercorn Sauce, Truffle Whipped Potato

QUEEN CUT PRIME RIB

Garlic Butter Haricot Vert, Truffle Whipped Potato, Au Jus, Creamy Horseradish Sauce

GRILLED HALIBUT

Parsnip Purée, Asparagus, Citrus Relish, Veal Demi-Glaze

DESSERTS

COFFEE CRÈME BRÛLÉE

Brittle Sugar Top, Fresh Berries, Chocolate Covered Espresso Beans

CARROT CAKE

Cream Cheese Frosting, Crushed Candied Walnuts, Crispy Carrots

ENTRÉES

BOUILLABAISSE 42

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

SPICED CAULIFLOWER STEAK 32

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

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 40

Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

WOOD OVEN ROASTED SCALLOPS 49

Cauliflower Wild Rice Pilaf, Delicata Squash, Shallot Confit, Grapes, Toasted Pecans

MISO GLAZED CHILEAN SEA BASS 55

Sautéed Baby Bok Choy, Mushrooms, Green Onion with Dashi Steamed Sticky Rice

GRILLED FAROE ISLAND SALMON 42

Tomato Braised, Spiced Chickpeas, Japanese Eggplant, Mint Yogurt

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

CHARCOAL GRILLED MEATS

PORTERHOUSE FOR TWO* 165

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

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

RED WINE BRAISED BEEF SHORT RIB 45

Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction

AUSTRALIAN LAMB CHOPS* 56

Marinated Grilled Lamb “Lollipops”, Garlic Roasted Potatoes, Parmesan,
Sautéed Swiss Chard & Fennel

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL 6 oz. - 35

JUMBO LUMP CRAB CAKE 29

PAN-SEARED JUMBO SCALLOPS (2) 24

GRILLED GULF SHRIMP (5) 15

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