

PARKERS'

AVAILABLE
ALL DAY

RESTAURANT & BAR

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

½ Dozen 24 • Dozen 44

SHRIMP COCKTAIL 23
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

ICED SHELLFISH TOWER*
Oysters, Shrimp Cocktail, Crab Remoulade,
Lobster Claws, Green Lipped Mussels,
Traditional Accoutrements
Small 80
Large 155

APPETIZERS & SMALL PLATES

OYSTERS ROCKEFELLER 24
Gruyère Bechamel, Pernod, Spinach (4 per order)

JUMBO LUMP CRAB CAKE 25
Mango Salsa, Sriracha Aioli, Yucca Chips

CRISPY CALAMARI 20
Roasted Garlic Aioli, Cocktail Sauce, Lemon,
Shishito Peppers, Parsley

CRISPY BRUSSELS SPROUTS 14
Hoisin Glaze, Togarashi, Daikon Radish,
Wasabi Aioli

ROASTED TOMATO & BURRATA CROSTINI . 15
Wood Oven Toasted Sourdough, Basil Oil

MARINATED BEETS & GOAT CHEESE 14
Greek Yogurt, Toasted Pumpkin Seeds, Basil,
Pomegranate Molasses

SOUPS & SALADS

SOUP OF THE DAY 11
Chef's Daily Selection

LOBSTER BISQUE 17
Garnished with Lobster Meat & Chives

CLAM CHOWDER 14
Garnished with Bacon & Parsley

PEAR SALAD 15
Red Wine Poached Pears, Mesclun Greens,
Candied Walnuts, Smoky Bleu Cheese,
Spiced Pear Glaze, Sherry Vinaigrette

CLASSIC CAESAR 14
Hearts of Romaine, Garlic Croutons, Grana Padano

SIDE DISHES

ROASTED SEASONAL VEGETABLES 10

WHIPPED POTATO 10

SAUTÉED GARLIC SPINACH 11

YUKON GOLD POTATOES 11

GRILLED ASPARAGUS 13

WOOD OVEN ROASTED MUSHROOMS . . . 13

BAKED MAC & CHEESE 13

LOBSTER MAC & CHEESE 29

**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 40
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton

SPICED CAULIFLOWER STEAK 31
Roasted Carrots & Brussels Sprouts, Wilted Spinach, Hummus, Pickled Red Onions, Tzatziki,
Chimichurri Sauce, Wood Fired Flatbread

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 39
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 54
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. - 57 / 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* 72
Butter-Roasted Yukon Gold Potatoes, Rosemary Salt

RED WINE BRAISED BEEF SHORT RIB 44
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction

AUSTRALIAN LAMB CHOPS* 52
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 25

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.