

# 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, 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

**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

**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

**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

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

## FATHER'S DAY PRIX FIXE \$79

### APPETIZERS

**SHRIMP CEVICHE TOSTADAS**  
Mango, Tomato, Avocado Purée, Lemon & Lime Juice, Cilantro

**CRISPY TRUFFLE RAVIOLI**  
Micro Arugula, Truffle Date Butter

### ENTRÉES

**PRIME RIB**  
12 oz. Cut, Truffle Whipped Potato, Garlic Butter Haricot Vert, Creamy Horseradish, Au Jus

**BRAISED LAMB SHANK**  
Mascarpone Polenta, Roasted Baby Carrots, Red Wine Lamb Jus

**GRILLED HERITAGE PORK CHOP**  
Butter Braised Vidalia Onions & Baby Kale, Blueberry Balsamic Sauce, Jalapeño Corn Bread

**PAN-SEARED WALLEYE**  
Red Pepper Coulis, Swiss Chard, Mushroom & Roasted Fennel Couscous

### DESSERTS

**MOCHA CRÈME BRÛLÉE**  
Caramelized Sugar Brittle, Chocolate-Covered Espresso Beans

**KEY LIME PIE**  
Graham Cracker Crust, Whipped Cream, Fresh Berries

## 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  
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

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  
**BUTTERED LUMP CRABMEAT** . . . . . 2 oz. - 18  
**PAN-SEARED 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.