

PARKERS'

RESTAURANT & BAR

LUNCH

APPETIZERS & SMALL PLATES

- SOUP OF THE DAY** Cup - 7 / Bowl - 9
- CLAM CHOWDER** Cup - 8 / Bowl - 10
Potato, Onion, Cream, Parsley
- SHRIMP & LOBSTER BISQUE** 11
Braised Leeks, Tomato, Tarragon
- CRISPY BRUSSELS SPROUTS** 10
Lemon, Mint Dried Chili, Parmigiano-Reggiano
- ROASTED TOMATO CROSTINI** 10
Goat Cheese, Basil, Extra Virgin Olive Oil
- MARINATED BEETS & GOAT CHEESE** . . . 13
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette
- COLOSSAL SHRIMP COCKTAIL** 19
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon
- CRISPY CALAMARI & SHRIMP** 16
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette
3.00 Each • 32 Dozen

- MARGHERITA PIZZA VPN** 13
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil

SALADS

- CAESAR SALAD** 11
Hearts of Romaine, Garlic Crouton, Parmesan
- CHOPPED SALAD** 13
Applewood Smoked Bacon, Tomato, Onion, Green Beans, Red Pepper, Carrot, Avocado, Parkers' Vinaigrette
- BOSC PEAR SALAD** 12
Mesclun Greens, Pepitas, Grana Padano, Balsamic Vinaigrette

ADD TO ANY SALAD

- GRILLED CHICKEN BREAST** 7
GRILLED GULF SHRIMP 12
GRILLED SALMON 11
GRILLED HANGER STEAK 12

**EXECUTIVE CHEF
CHRIS DALEY**

PRIVATE EVENT INQUIRIES

CONTACT KAREN FREELAND

(630) 960-5703

ENTRÉES

- AHI TUNA POKE BOWL** 23
Soy Marinated Ahi, Avocado, Wakame, Cucumber, Carrot, Edamame, Sushi Rice
- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** 31
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce
- FAROE ISLAND SALMON** 34
Green Beans, Caper Salsa Verde, Vinaigrette, Roasted Potatoes
- GRILLED NORTH ATLANTIC SWORDFISH** 38
Broccolini, Olive Tapenade, Chickpea Purée, Lemon Garlic Oil
- SHRIMP FETTUCINE** 32
Peas, Leeks, Saffron Cream, Fines Herbes
- ROASTED MUSHROOM RISOTTO** 24
Shiitake, Maitake & Beech Mushrooms, Truffle Oil, Grana Padano

DAILY EXPRESS LUNCH

Fresh Catch of the Day with Chef's Seasonal Preparation
Served with Soup or Salad
24

BURGERS & SANDWICHES

All Sandwiches are served with your choice of Coleslaw or French Fries
Add Bacon or Avocado to any Sandwich for \$1.25

- BISTRO BACON CHEESEBURGER*** 18
Gruyère Cheese, Griddled Mushrooms, Crispy Onion, Lettuce, Pickled Shallot Mayonnaise, Challah Bun
- PARKERS' CHEESEBURGER*** 14
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese
- GRILLED HONEY MUSTARD CHICKEN** 15
6 oz. Chicken Breast, Bacon, Gruyère Cheese, Lettuce, Tomato, Red Onion, Honey Mustard, Stirato Roll
- CRISPY COD SANDWICH** 15
Beer Battered, Fried Fresh Cod, Tartar Sauce, Lettuce, Tomato, Challah Bun
- FILET MIGNON SANDWICH** 21
Fontina Cheese, Caramelized Onion, Arugula, Truffle Aioli, Toasted Baguette
- NEW ENGLAND LOBSTER & SHRIMP ROLL** 27
Lobster Claw Meat, Shrimp, Mayonnaise, Griddled Bun

BEEF SHORT RIB TACOS

Tomatillo Salsa, Cabbage, Jalapeño,
Radish, Queso Fresco, Lime,
Corn Tortilla
16

CHARRED FRESH CATCH TACOS

Pineapple-Poblano Salsa,
Cabbage, Jicama, Lime Crema,
Flour Tortilla
16

DESSERTS

- PARKERS' BUTTER CAKE** 12
Vanilla Strawberry Syrup, Streusel Crumble, Fresh Strawberries, Vanilla Gelato
- WARM FLOURLESS CHOCOLATE BROWNIE** 9
Caramelized Banana, Chocolate Sauce, Vanilla Ice Cream
- KEY LIME PIE** 9
Graham Cracker Crust, Whipped Country Cream, Fresh Berries
- CARAMEL BUDINO** 8
Italian Style Custard, Salted Caramel, Aged Rum, Chocolate Cookie Crumbles

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 foodborne illness.