

# PARKERS'

RESTAURANT & BAR

LUNCH

## APPETIZERS & SMALL PLATES

**SOUP OF THE DAY** . . . . . Cup - 7 / Bowl - 9

**CLAM CHOWDER** . . . . . Cup - 10 / Bowl - 12  
Garnished with Bacon & Parsley

**LOBSTER BISQUE** . . . . . 15  
Garnished With Lobster Meat & Chives

### FRESH SHUCKED OYSTERS

Cocktail Sauce  
Cucumber Mignonette

3.50 Each • 40 Dozen

**CRISPY CALAMARI** . . . . . 18  
Roasted Garlic Aioli, Cocktail Sauce,  
Shishito Peppers, Lemon, Parsley

**ROASTED TOMATO CROSTINI** . . . . . 12  
Goat Cheese, Basil, Extra Virgin Olive Oil

**CRISPY BRUSSELS SPROUTS** . . . . . 11  
Lemon, Mint Dried Chili, Parmigiano-Reggiano

**MARINATED BEETS & GOAT CHEESE** . . . 13  
Greek Yogurt, Candied Walnuts, Arugula,  
Sherry Vinaigrette

**MARGHERITA PIZZA VPN** . . . . . 16  
Buffalo Mozzarella, San Marzano Tomato, Basil,  
Extra Virgin Olive Oil

## SALADS

**BOSC PEAR SALAD** . . . . . 14  
Mesclun Greens, Grana Padano, Balsamic  
Vinaigrette, Pumpkin Seeds

**CHOPPED SALAD** . . . . . 14  
Applewood Smoked Bacon, Tomato, Onion,  
Green Beans, Red Pepper, Carrot, Avocado,  
Parkers' Vinaigrette

**CAESAR SALAD** . . . . . 13  
Hearts of Romaine, Garlic Crouton,  
Grana Padano

### ADD TO ANY SALAD

GRILLED CHICKEN BREAST . . . . . 8

GRILLED GULF SHRIMP (5) . . . . . 14

GRILLED SALMON . . . . . 13

GRILLED STEAK . . . . . 12

EXECUTIVE CHEF - PAWEŁ MARSZALEK

FOR PRIVATE EVENT INQUIRIES,  
CONTACT LINDA STEVENS  
(630) 960-5703

## ENTRÉES

**SALMON POKE BOWL** . . . . . 21  
Sriracha Mayo, Avocado, Wakame, Cucumber, Carrot, Edamame, Sushi Rice

**SEAFOOD COBB SALAD** . . . . . 28  
Jumbo Lump Crab, Shrimp, Tomatoes, Diced Egg, Bacon, Cucumbers,  
Green Onions, Avocado, Romaine, Louis Dressing

**GRILLED SHRIMP SALAD** . . . . . 23  
Frisée & Citrus Slaw, Crispy Quinoa, Avocado Purée,  
Jalapeño-Lime Vinaigrette

**GRILLED FAROE ISLAND SALMON** . . . . . 26  
Roasted Potatoes, Seasonal Vegetables, Salsa Verde

**CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** . . . . . 33  
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach,  
Lemon Butter Sauce

**MUSHROOM RISOTTO** . . . . . 25  
Roasted Portobello, Mushroom Pesto, Baby Arugula,  
Grana Padano, Truffle Oil

### DAILY EXPRESS LUNCH

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

27

## BURGERS & SANDWICHES

All Sandwiches are served with your choice of Coleslaw or French Fries  
Add Bacon or Avocado to any Sandwich for \$2

**PARKERS' CHEESEBURGER\*** . . . . . 18  
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese

**KOBE BEEF CHEESEBURGER\*** . . . . . 22  
Gruyère Cheese, Bacon, Griddled Mushrooms, Crispy Onion, Lettuce,  
Roasted Garlic Aioli, Challah Bun

**GRILLED CHICKEN & CHÈVRE SANDWICH** . . . . . 16  
Roasted Tomatoes, Baby Arugula, House Made Chèvre Cheese Spread,  
Crispy Prosciutto, Stirato Roll

**CRISPY COD SANDWICH** . . . . . 15  
Beer Battered Fried Fresh Cod, Remoulade Sauce, Lettuce, Tomato,  
Challah Bun

**BOURBON GLAZED STRIP STEAK SANDWICH** . . . . . 26  
8 oz. Strip Steak, Arugula, Garlic Aioli, Jim Beam Glaze, Bleu Cheese,  
Crispy Onions, Toasted Baguette, Parmesan Herb Fries

**NEW ENGLAND LOBSTER & SHRIMP ROLL** . . . . . 28  
Lobster Claw Meat, Shrimp, Mayonnaise, Griddled Bun

### BEEF SHORT RIB TACOS

Tomatillo Salsa, Pico de Gallo, Radish,  
Queso Fresco, Cilantro Lime,  
Corn Tortilla

17

### CHARRED FRESH CATCH TACOS

Pineapple Salsa,  
Cabbage, Cilantro, Lime Crema,  
Flour Tortilla

18

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.