

# PARKERS'

RESTAURANT & BAR

LUNCH

## APPETIZERS & SMALL PLATES

- SOUP OF THE DAY** . . . . . Cup - 7 / Bowl - 9
- CLAM CHOWDER** . . . . . Cup - 9 / Bowl - 11  
Potato, Onion, Cream, Parsley
- SHRIMP & LOBSTER BISQUE** . . . . . 13  
Braised Leeks, Tomato, Tarragon
- CRISPY BRUSSELS SPROUTS** . . . . . 10  
Lemon, Mint Dried Chili, Parmigiano-Reggiano
- ROASTED TOMATO CROSTINI** . . . . . 11  
Goat Cheese, Basil, Extra Virgin Olive Oil
- MARINATED BEETS & GOAT CHEESE** . . . 13  
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette
- COLOSSAL SHRIMP COCKTAIL** . . . . . 21  
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon
- CRISPY CALAMARI** . . . . . 17  
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley

### FRESH SHUCKED OYSTERS

- Cocktail Sauce  
Cucumber Mignonette  
**3.50 Each • 40 Dozen**

- MARGHERITA PIZZA VPN** . . . . . 14  
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil

## SALADS

- CAESAR SALAD** . . . . . 12  
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** . . . . . 12  
**GRILLED HANGER STEAK** . . . . . 12

## PRIVATE EVENT INQUIRIES

CONTACT KAREN FREELAND  
(630) 960-5703

EXECUTIVE CHEF - PAWEŁ MARSZALEK

## ENTRÉES

- SALMON POKE BOWL** . . . . . 21  
Sriracha Aoli, Avocado, Wakame, Cucumber, Carrot, Edamame, Sushi Rice
- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** . . . . . 33  
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce
- FAROE ISLAND SALMON** . . . . . 34  
Asparagus, Caper Salsa Verde, Vinaigrette, Roasted Potatoes
- GRILLED NORTH ATLANTIC SWORDFISH** . . . . . 38  
Broccolini, Olive Tapenade, Chickpea Purée, Lemon Garlic Oil
- FETTUCINE FRUTTI DI MARE** . . . . . 34  
Pan Stew Of Scallops, Mussels & Shrimp With Roasted Tomatoes And Basil-Orange Oil
- RISOTTO PRIMAVERA** . . . . . 24  
Peas, Asparagus, Pesto, Grana Padano

### DAILY EXPRESS LUNCH

Fresh Catch of the Day with Chef's Seasonal Preparation  
Served with Soup or Salad  
**26**

## 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\*** . . . . . 19  
Gruyère Cheese, Griddled Mushrooms, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun
- PARKERS' CHEESEBURGER\*** . . . . . 15  
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese
- GRILLED HONEY MUSTARD CHICKEN** . . . . . 16  
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** . . . . . 25  
Fontina Cheese, Caramelized Onion, Arugula, Truffle Aioli, Toasted Baguette, Parmesan Herb Fries
- NEW ENGLAND LOBSTER & SHRIMP ROLL** . . . . . 27  
Lobster Claw Meat, Shrimp, Mayonnaise, Griddled Bun

### BEEF SHORT RIB TACOS

- Tomatillo Salsa, Pico de Gallo, 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.