

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

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.50 Each • 40 Dozen

COLOSSAL SHRIMP COCKTAIL 21
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

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

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

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

SALADS

STRAWBERRY SPINACH SALAD 14
Avocado, Watermelon Radish, Goat Cheese, Pomegranate Vinaigrette

CHOPPED SALAD 13
Applewood Smoked Bacon, Tomato, Onion, Green Beans, Red Pepper, Carrot, Avocado, Parkers' Vinaigrette

CAESAR SALAD 12
Hearts of Romaine, Garlic Crouton, Parmesan

ADD TO ANY SALAD

GRILLED CHICKEN BREAST 8
GRILLED GULF SHRIMP (5) 13
GRILLED SALMON 13
GRILLED STEAK 12

PRIVATE EVENT INQUIRIES

CONTACT KAREN FREELAND

(630) 960-5703

EXECUTIVE CHEF - PAWEŁ MARSZALEK

ENTRÉES

SALMON POKE BOWL 21
Sriracha Aioli, Avocado, Wakame, Cucumber, Carrot, Edamame, Sushi Rice

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

GRILLED FAROE ISLAND SALMON 38
Thai Curry Sauce, Bok Choy, Roasted Eggplant, Sticky Rice, Toasted Macadamia Nuts

PAN SEARED ALASKAN HALIBUT 38
Cauliflower Rice, Asparagus, Edamame, Miso Glaze, Green Onions

FETTUCINE FRUTTI DI MARE 38
Pan Stew Of Scallops, Mussels & Shrimp With Roasted Tomatoes, Basil-Orange Oil

RISOTTO PRIMAVERA 28
Creamy Arborio Rice, Pesto, Sweet Peas, Asparagus, 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 \$2.00

PARKERS' CHEESEBURGER* 16
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese

KOBE BEEF CHEESEBURGER* 21
Gruyère Cheese, Bacon, Griddled Mushrooms, Crispy Onion, Lettuce, Roasted Garlic Aioli, Challah Bun

GRILLED HONEY MUSTARD CHICKEN 17
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

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

DESSERTS

PARKERS' BUTTER CAKE 13
Vanilla Strawberry Syrup, Streusel Crumble, Fresh Strawberries, Vanilla Gelato

WARM FLOURLESS CHOCOLATE BROWNIE 10
Caramelized Banana, Chocolate Sauce, Vanilla Ice Cream

KEY LIME PIE 10
Graham Cracker Crust, Whipped Country Cream, Fresh Berries

CARAMEL BUDINO 9
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.