

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
- JUMBO LUMP CRAB CAKE** 25
Mango Salsa, Sriracha Aioli, Yucca Chips
- 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** 14
Greek Yogurt, Toasted Pumpkin Seeds, Basil,
Pomegranate Molasses
- MARGHERITA PIZZA VPN** 16
Buffalo Mozzarella, San Marzano Tomato, Basil,
Extra Virgin Olive Oil

SALADS

- AUTUMN SALAD** 15
Red Wine Poached Pears, Mesclun Greens,
Candied Walnuts, Smoky Bleu Cheese,
Spiced Pear Glaze, Sherry Vinaigrette
- CAESAR SALAD** 13
Hearts of Romaine, Garlic Crouton,
Grana Padano
- CHOPPED SALAD** 14
Applewood Smoked Bacon, Tomato, Onion,
Green Beans, Red Pepper, Carrot, Avocado,
Parkers' Vinaigrette
- ADD TO ANY SALAD**
- GRILLED CHICKEN BREAST** 8
- GRILLED GULF SHRIMP (5)** 14
- GRILLED SALMON** 13

EXECUTIVE CHEF - PAWEŁ MARSZALEK

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

ENTRÉES

- SALMON POKE BOWL** 22
Sriracha Mayo, Avocado, Wakame, Cucumber, Carrot, Edamame,
Sushi Rice, Pickled Ginger
- SEAFOOD COBB SALAD** 29
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
- FISH & CHIPS** 19
Beer Battered Fried Fresh Cod, French Fries, Cole Slaw
Remoulade Sauce, Malt Vinegar
- STEAK FRITES*** 28
Sliced 8 oz. Strip Steak, Parmesan Fries, Roasted Garlic Aioli
- GRILLED FAROE ISLAND SALMON** 26
Butter Roasted Yukon Gold Potato, Asparagus, Parsley-Caper Salsa Verde
- LOBSTER RAVIOLI** 36
Lobster Cream Sauce, Fresh Diced Tomato, Micro Basil Leaves
- CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH** 34
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach,
Lemon Butter Sauce
- RISOTTO GENOVESE** 25
Creamy Arborio Rice, Pesto, English Peas, Asparagus, Grana Padano

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

- BOURBON GLAZED STRIP STEAK SANDWICH*** 25
Strip Steak, Arugula, Garlic Aioli, Jim Beam Glaze, Bleu Cheese,
Crispy Onions, Toasted Baguette, Parmesan Herb Fries
- KOBE BEEF CHEESEBURGER*** 23
Gruyère Cheese, Bacon, Griddled Mushrooms, Crispy Onion, Lettuce,
Roasted Garlic Aioli, Challah Bun
- PARKERS' CHEESEBURGER*** 18
Lettuce, Tomato, Red Onion, Challah Bun, Choice of Cheese
- GRILLED CHICKEN & CHÈVRE SANDWICH** 17
Roasted Tomatoes, Baby Arugula, House Made Chèvre Cheese Spread,
Crispy Prosciutto, Stirato Roll
- CRISPY COD SANDWICH** 16
Beer Battered Fried Fresh Cod, Remoulade Sauce, Lettuce, Tomato,
Challah Bun
- NEW ENGLAND LOBSTER ROLL** 29
Lobster Claw Meat, Mayonnaise, Griddled Bun, Pickles

BEEF SHORT RIB TACOS

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

17

FRESH FISH 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.

10.25.2023