

PARKERS'

RESTAURANT & BAR

HAPPY
THANKSGIVING

APPETIZERS & SMALL PLATES

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

JUMBO LUMP CRAB CAKE 25
Mango Salsa, Sriracha Aioli, Yucca Chips

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

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

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.50 Each • 40 Dozen

MARINATED BEETS & GOAT CHEESE . . . 14
Greek Yogurt, Toasted Pumpkin Seeds, Basil,
Pomegranate Molasses

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

OYSTERS ROCKEFELLER 23
Gruyère Bechamel, Pernod, Spinach (4 per order)

SOUPS & SALADS

SOUP OF THE DAY 9
Chef's Daily Selection

CLAM CHOWDER 12
Garnished with Bacon & Parsley

LOBSTER BISQUE 15
Garnished with Lobster Meat & Chives

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 Croutons, Grana Padano

SIDE DISHES

ROASTED SEASONAL VEGETABLES 8

WHIPPED POTATO 8

SAUTÉED GARLIC SPINACH 9

ROASTED YUKON GOLD POTATOES 9

GRILLED ASPARAGUS 10

WOOD OVEN ROASTED MUSHROOMS . . 11

LET US HOST YOUR
HOLIDAY EVENT

CONTACT LINDA STEVENS

(630) 960-5703

EXECUTIVE CHEF - PAWEL MARSZALEK

GENERAL MANAGER - FRED GORE

ENTRÉES

THANKSGIVING DINNER - 52

STARTER

PARKERS' HOUSE SALAD
Mesclun Greens, Roma Tomatoes, English Cucumbers,
Red Onions, Balsamic Vinaigrette

or

WILD MUSHROOM VELOUTÉ SOUP
Toasted Pumpkin Seeds, Crème Fraîche

ENTRÉE

TRADITIONAL ROAST TURKEY
Traditional Gravy, Cranberry Chutney, Mashed Potatoes,
Sausage & Sage Stuffing, Roasted Autumn Vegetables

DESSERT

PUMPKIN CHEESECAKE
Ginger Graham Cracker Crust, Caramel Sauce, Candied Cranberries, Fresh Whipped Cream

or

PECAN PIE
Flaky Pie Crust, Chocolate Sauce, Fresh Whipped Cream, Pecan Brittle Dust

WOOD OVEN ROASTED JUMBO SCALLOPS 49
Parsnip Puree, Roasted Autumn Vegetables, Pickled Grapes

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 34
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

PAN SEARED CHILEAN SEA BASS 50
Cauliflower "Rice", Edamame, Miso Glaze, Green Onions, Micro Shiso Greens

GRILLED FAROE ISLAND SALMON 39
Asparagus, Home-Made Tater Tots, Pickled Shallots, Hollandaise, Fresh Dill, Smoked Trout Cavia

RISOTTO GENOVESE 29
Creamy Arborio Rice, Pesto, English Peas, Asparagus, Grana Padano r

WE OFFER ALL OF OUR FRESH FISH, SIMPLY PREPARED, ROASTED ON
A CEDAR PLANK WITH SPINACH, WHIPPED POTATOES & LEMON BUTTER SAUCE

CHARCOAL GRILLED MEATS

DRY AGED 20 OZ. BONE-IN RIBEYE* 62
Butter Roasted Yukon Gold Potatoes, Rosemary Salt

CREEKSTONE FARMS FILET MIGNON* 7 oz. - 49 / 10 oz. - 59
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP* 52
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt

12 OZ. DUROC PORK CHOP* 32
Mascarpone Polenta, Pan Braised Savoy Cabbage, Roasted Turnips, Apple Mostarda

GRILLED AUSTRALIAN LAMB CHOPS* 52
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus

RED WINE BRAISED BEEF SHORT RIB 33
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL (4 oz.) 20
JUMBO LUMP CRAB CAKE 21
HUDSON CANYON JUMBO SCALLOPS (2) 24
GRILLED GULF SHRIMP (5) 14

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 food-borne illness.

10.23.2023