

PARKERS'

RESTAURANT & BAR

HAPPY
THANKSGIVING

APPETIZERS & SMALL PLATES

CRISPY BRUSSELS SPROUTS 14
Hoisin Glaze, Togarashi, Daikon Radish,
Wasabi Aioli

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

CRISPY CALAMARI 19
Roasted Garlic Aioli, Cocktail Sauce, Lemon,
Shishito Peppers, Parsley

COLOSSAL SHRIMP COCKTAIL 23
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

1/2 Dozen 24 • Dozen 44

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

ROASTED TOMATO & BURRATA CROSTINI . 15
Wood Oven Toasted Sourdough, Basil Oil

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

SOUPS & SALADS

SOUP OF THE DAY 11
Chef's Daily Selection

CLAM CHOWDER 13
Garnished with Bacon & Parsley

LOBSTER BISQUE 15
Garnished with Lobster Meat & Chives

PEAR SALAD 16
Red Wine Poached Pears, Mesclun Greens,
Candied Walnuts, Smoky Bleu Cheese,
Spiced Pear Glaze, Sherry Vinaigrette

CAESAR SALAD 14
Hearts of Romaine, Garlic Croutons, Grana Padano

SIDE DISHES

ROASTED SEASONAL VEGETABLES 9

WHIPPED POTATO 9

SAUTÉED GARLIC SPINACH 10

ROASTED YUKON GOLD POTATOES . . . 10

GRILLED ASPARAGUS 11

WOOD OVEN ROASTED MUSHROOMS . . 12

LET US HOST YOUR
HOLIDAY EVENT

CONTACT LINDA STEVENS

(630) 960-5703

EXECUTIVE CHEF - PAWEŁ MARSZALEK

GENERAL MANAGER - FRED J. GORE

ENTRÉES

THANKSGIVING DINNER - 56

STARTERS

OUR HOUSE SALAD

Mesclun Greens, Roma Tomatoes, English Cucumbers,
Red Onions, Parkers' Herb-Parmesan Vinaigrette

or

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seeds, Crème Fraîche

ENTRÉE

TRADITIONAL ROAST TURKEY

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

DESSERT

PUMPKIN TART

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

BOUILLABAISSÉ 38
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton

WOOD OVEN ROASTED SCALLOPS 49
Parsnip Purée, Roasted Harvest Vegetables, Pickled Grapes

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 38
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

MISO GLAZED CHILEAN SEA BASS 52
Baby Bok Choy, Mushroom-Yuzu Broth, Sticky Rice

GRILLED SEASONAL CATCH 36
Gigante Butter Beans, Braised Fennel, Broccoli Leaves, Romesco Sauce

GRILLED FAROE ISLAND SALMON 39
Butternut Squash Purée, Sweet Potato & Southwest Spiced Succotash, Bacon Vinaigrette

MUSHROOM RISOTTO 29
Roasted Maitake Mushrooms, Baby Arugula, Grana Padano, Truffle Oil

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* 69
Butter Roasted Yukon Gold Potatoes, Rosemary Salt

CREEKSTONE FARMS FILET MIGNON* 7 oz. - 54 / 10 oz. - 64
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP* 59
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt

12 OZ. DUROC PORK CHOP* 33
Apple Cider Chutney, Sweet Potato Wedge Fries, Brussels Sprouts, Crumbled Bleu Cheese

AUSTRALIAN LAMB CHOPS* 52
Marinated Grilled Lamb "Lollipops", Mascarpone Polenta, Braised Fennel & Baby Carrots

RED WINE BRAISED BEEF SHORT RIB 36
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL 6 oz. - 35

JUMBO LUMP CRAB CAKE 25

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.

11.28.2024