

PARKERS'

RESTAURANT & BAR

DINNER

APPETIZERS & SMALL PLATES

MARGHERITA PIZZA VPN	16
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
CRISPY BRUSSELS SPROUTS	11
Lemon, Mint, Dried Chili, Parmigiano-Reggiano	
ROASTED TOMATO CROSTINI	12
Goat Cheese, Basil, Extra Virgin Olive Oil	
MARINATED BEETS & GOAT CHEESE	13
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette	
PRIME BEEF CARPACCIO	17
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
GRILLED BABY OCTOPUS	14
Parsley-Caper Salsa Verde, Frisée, Green Beans, Fingerling Potatoes	
CRISPY CALAMARI	18
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley	
OYSTERS ROCKEFELLER	16
Gruyère Bechamel, Pernod, Spinach (3 per order) Add additional for \$6	
COLOSSAL SHRIMP COCKTAIL	21
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.50 Each • 40 Dozen

SOUPS & SALADS

SOUP OF THE DAY	9
Chef's Daily Selection	
LOBSTER BISQUE	15
Garnished with Lobster Meat & Chives	
CLAM CHOWDER	12
Garnished with Bacon & Parsley	
BOSC PEAR SALAD	14
Mesclun Greens, Grana Padano, Balsamic Vinaigrette, Pumpkin Seeds	
CHOPPED SALAD	14
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette	
CAESAR SALAD	13
Hearts of Romaine, Garlic Croutons, Grana Padano	

SUNDAY NIGHT SPECIAL

KING CUT PRIME RIB

Seasonal Vegetables, Truffle Mashed Potatoes, Creamy Horseradish, Au Jus

12 oz. - 38 / 16 oz - 44

ENTRÉES

BOUILLABAISSÉ	36
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton	
MUSHROOM RISOTTO	29
Roasted Portobello, Mushroom Pesto, Baby Arugula, Grana Padano, Truffle Oil	
RED WINE BRAISED BEEF SHORT RIB	33
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction	
ROASTED AIRLINE CHICKEN	28
Whipped Potato, Roasted Broccolini, Garlic Jus	

CHEF'S FEATURE FISH

Fresh Catch of the Day with Chef's Seasonal Preparation

Market Price

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	33
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
OVEN ROASTED JUMBO SCALLOPS	47
Buffalo Trace Bourbon Glaze, Parsnip Purée, Garlic Spinach, Blood Orange Segments	
GRILLED MAHI MAHI	36
Roasted Purple Potatoes, Broccolini, Braised Fennel, Romesco Sauce	
CRANBERRY GLAZED SALMON	38
Roasted Harvest Vegetables, Farro, Bacon Lardons, Baby Kale, Pickled Cranberries, Beurre Blanc	
PAN SEARED CHILEAN SEA BASS	50
Cauliflower Rice, Edamame, Miso Glaze, Green Onions	

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

CHARCOAL GRILLED MEATS

12 OZ. DUROC PORK CHOP*	32
Mascarpone Polenta, Roasted Sweet Pepper and Apple Chutney, Cider Reduction	
PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*	52
Center Cut, Roasted Fingerling Potatoes, Rosemary Salt	
CREEKSTONE FARMS FILET MIGNON*	7 oz. - 48 / 10 oz. - 58
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction	
DRY AGED 20 OZ. BONE-IN RIBEYE*	62
Roasted Fingerling Potatoes, Rosemary Salt	
GRILLED AUSTRALIAN LAMB CHOPS*	52
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus	

CREATE YOUR OWN SURF & TURF

COLD WATER LOBSTER TAIL (4 OZ)	20
SEARED SEA SCALLOP (4)	20
GRILLED GULF SHRIMP (5)	14

SIDE DISHES

ROASTED SEASONAL VEGETABLES	8
WHIPPED POTATO	8
SAUTÉED GARLIC SPINACH	9
ROASTED FINGERLING POTATOES	9
GRILLED ASPARAGUS	10
WOOD OVEN ROASTED MUSHROOMS	11

ALL GRILLED & ROASTED DISHES ARE COOKED WITH LIVE FIRE IN OUR OAK & CHERRY WOOD BURNING OVEN OR ON OUR MESQUITE CHARCOAL GRILL

EXECUTIVE CHEF - PAWEL MARSZALEK | PRIVATE EVENTS MANAGER - LINDA STEVENS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.