

PARKERS'

RESTAURANT & BAR

SUNDAY DINNER MUSIC SERIES

FOUR COURSE PLATED DINNER

AMUSE BOUCHE

SHRIMP COCKTAIL

Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

SOUP OR SALAD

LOBSTER BISQUE

Garnished With Lobster Meat
& Chives

CAESAR SALAD

Hearts of Romaine, Garlic Croutons,
Grana Padano

ENTRÉE CHOICE

PRIME CREEKSTONE FARMS 14 OZ NEW YORK STRIP

Center Cut, Butter Roasted Yukon
Gold Potatoes, Rosemary Salt

SLOW ROASTED 12 oz. PRIME RIB

Green Beans, Truffle Mashed
Potatoes, Horseradish, Au Jus

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH

Sautéed Spinach, Whipped Potatoes,
Lemon-Butter Sauce

SWORDFISH CASINO

Bacon, Peppers & Crab Crusted
Swordfish, Sautéed Rainbow Swiss
Chard, Mushrooms, Garlic Butter

DRY AGED 20 OZ RIBEYE

Butter-Roasted Yukon Gold Potatoes, Rosemary Salt
-ADD \$25

DESSERT

KEY LIME TART

Raspberry Coulis,
Fresh Berries,
Country Cream

RASPBERRY CHEESECAKE

Raspberry Jam Layers, Graham
Cracker Crust, Fresh Raspberries,
Whipped Cream

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