

PARKERS'

RESTAURANT & BAR

HAPPY THANKSGIVING

APPETIZERS & SMALL PLATES

GRILLED BABY OCTOPUS 14
Parsley Caper Salsa Verde, Frisée, Green Beans,
Fingerling Potatoes

CRISPY CALAMARI & SHRIMP 16
Roasted Garlic Aioli, Cocktail Sauce, Lemon,
Parsley

COLOSSAL SHRIMP COCKTAIL 19
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.00 Each • 32 Dozen

MARINATED BEETS & GOAT CHEESE . . . 13
Greek Yogurt, Candied Walnuts, Arugula,
Sherry Vinaigrette

MARGHERITA PIZZA VPN. 13
Buffalo Mozzarella, San Marzano Tomato, Basil,
Extra Virgin Olive Oil

ROASTED TOMATO CROSTINI 10
Goat Cheese, Basil, Extra Virgin Olive Oil

OYSTERS ROCKEFELLER 15
Gruyère Bechamel, Pernod, Spinach (3 per order)
Add additional for 5

SOUPS & SALADS

BUTTERNUT SQUASH SOUP Bowl 9
Toasted Pumpkin Seeds, Crème Fraîche

CLAM CHOWDER 10
Potato, Onion, Cream, Parsley

SHRIMP & LOBSTER BISQUE 11
Braised Leeks, Tomato, Tarragon

PARKERS' HARVEST SALAD 11
Kale, Romaine Hearts, Cabbage, Brussel Sprouts,
Radicchio, Pepitas, Cranberries, Sherry Vinaigrette

CAESAR SALAD 11
Hearts of Romaine, Garlic Croutons, Parmesan

SIDE DISHES

WHIPPED POTATOES 7

AUTUMN VEGETABLES 8

ROASTED MUSHROOMS 8

SAUTÉED GARLIC SPINACH 7

FINGERLING POTATOES 7

PRIVATE EVENT INQUIRIES

CONTACT KAREN FREELAND
(630) 960-5703

ENTRÉES

THANKSGIVING DINNER

STARTER

PARKERS' HARVEST SALAD
OR
BUTTERNUT SQUASH SOUP

ENTRÉE

CARVED TURKEY

TRADITIONAL GRAVY

CRANBERRY CHUTNEY

WHIPPED POTATOES

CANDIED SWEET POTATOES

CORNBREAD STUFFING

ROASTED AUTUMN VEGETABLES

DESSERT

PUMPKIN PIE OR PECAN PIE

48

WINE SUGGESTIONS

VEUVE CLICQUOT "YELLOW LABEL"
30 / 110

Richness, Stonefruit, Mandarins, Bready Notes

2019

LES BOUFFANTS
SANCERRE, FR
15 / 55

Bright Citrus, Melon, Lovely Loire Sancerre

2019

ROMBAUER VINEYARD CHARDONNAY
CARNEROS, CA
25 / 95

Vanilla, Apricots, Creme Brulée, Slight Minerality

2016

KEN WRIGHT "GUADALUPE" PINOT NOIR
DUNDEE HILLS, OR (91 WS)
35 / 130

Bright Acidity, Black Raspberry, Floral Notes

PAN SEARED HUDSON CANYON SCALLOPS 48
Cauliflower Purée, Crispy Brussels Sprouts, Shallot Confit, Blood Orange, Pistachio Oil

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 31
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce

BOUILLABAISSÉ 36
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton

SHRIMP FETTUCINE 32
Peas, Leeks, Saffron Cream, Fines Herbes

GRILLED FAROE ISLAND SALMON 34
Creamed Kale, Roasted Delicata Squash, Charred Onion, Red Grape & Beet Vinaigrette

ROASTED MUSHROOM & BURGUNDY TRUFFLE RISOTTO 32
Shiitake, Maitake & Beech Mushrooms, Grana Padano

**WE OFFER ALL OUR FRESH FISH
SIMPLY PREPARED OR CEDAR PLANK ROASTED**

CHARCOAL GRILLED MEATS

CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE* 56
Roasted Fingerling Potatoes, Red Wine Reduction

CREEKSTONE FARMS FILET MIGNON* 7 oz. - 45 / 10 oz. - 52
Center Cut Steak, Whipped Potato, Green Beans, Red Wine Reduction

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP* 52
Center Cut, Roasted Fingerling Potatoes, Red Wine Reduction

GRILLED AUSTRALIAN LAMB CHOPS* 45
Baby Carrots, Chickpea Purée, Pomegranate Reduction, Natural Lamb Jus

RED WINE BRAISED BEEF SHORT RIB 33
Baby Carrots, Cremini Mushrooms, Peas, Parsnip Purée, Red Wine Reduction

CREATE YOUR OWN SURF & TURF

HUDSON CANYON SEA SCALLOP (2) 19

BUTTERED LOBSTER MEAT (2 OZ.) 19

GULF SHRIMP (5) 12

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

EXECUTIVE CHEF - CHRIS DALEY

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