

PARKERS'

RESTAURANT & BAR

HAPPY THANKSGIVING

APPETIZERS & SMALL PLATES

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

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

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 . . . 13
Greek Yogurt, Candied Walnuts, Arugula,
Sherry Vinaigrette

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

OYSTERS ROCKEFELLER 16
Gruyère Bechamel, Pernod, Spinach (3 per order)
Add additional for \$6

SOUPS & SALADS

BUTTERNUT SQUASH SOUP Bowl 9
Toasted Pumpkin Seeds, Crème Fraîche

CLAM CHOWDER 12
Potato, Onion, Cream, Parsley

LOBSTER BISQUE 14
Garnished With Lobster Meat & Chives

BOSC PEAR SALAD 14
Mesclun Greens, Bosc Pears, Grana Padano,
Balsamic Vinaigrette, Pumpkin Seeds

CAESAR SALAD 12
Hearts of Romaine, Garlic Croutons, Parmesan

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

PRIVATE EVENT INQUIRIES

CONTACT LINDA STEVENS

(630) 960-5703

ENTRÉES

THANKSGIVING DINNER - 50

STARTER

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

OR

BUTTERNUT SQUASH SOUP
Toasted Pumpkin Seeds, Crème Fraîche

ENTRÉE

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

DESSERT

PUMPKIN CHEESECAKE
Graham Cracker Crust, Fresh Whipped Cream

OR

PECAN PIE
Flaky Pie Crust, Caramel Sauce,
Fresh Whipped Cream

WOOD OVEN ROASTED SCALLOPS 40
Celery Root Purée, Sautéed Garlic Spinach, Black Truffle & Date Brown Butter,
Rainbow Micro Greens

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH 33
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce

PAN SEARED CHILEAN SEA BASS 48
Cauliflower Rice, Edamame, Shallots, Miso Glaze, Green Onions

GRILLED GULF GROUPER 41
Parsnip Purée, White Cannellini Beans, Rainbow Swiss Chard, Raisin & Macadamia Nut Relish

CRANBERRY GLAZED SALMON 38
Roasted Harvest Vegetables, Farro, Bacon Lardons, Baby Kale, Pickled Cranberries

MUSHROOM RISOTTO 29
Roasted Portobello, Mushroom Pesto, Baby Arugula, Grana Padano, Truffle Oil

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

CHARCOAL GRILLED MEATS

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

CREEKSTONE FARMS FILET MIGNON* 7 oz. - 48 / 10 oz. - 58
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction

PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP* 54
Center Cut, Roasted Fingerling Potatoes, Rosemary Salt

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 Potatoes, Red Wine Reduction

ROASTED AIRLINE CHICKEN 28
Whipped Potatoes, Roasted Broccolini, Garlic Jus

CREATE YOUR OWN SURF & TURF

SEARED SEA SCALLOP (4) 20

LOBSTER MEAT (2 OZ.) 21

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

EXECUTIVE CHEF - PAWEŁ MARSZALEK

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