

PARKERS'

RESTAURANT & BAR

DINNER

APPETIZERS & SMALL PLATES

MARGHERITA PIZZA VPN.	13
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
SESAME CRUSTED AHI	16
Avocado, Wakame, Snap Peas, Daikon, Carrot, Ponzu Sauce	
COLOSSAL SHRIMP COCKTAIL	18
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	
CRISPY BRUSSEL SPROUTS	9
Lemon, Mint, Dried Chili, Parmigiano-Reggiano	
ROASTED TOMATO CROSTINI	9
Goat Cheese, Basil, Extra Virgin Olive Oil	
MARINATED BEETS & GOAT CHEESE.	13
Greek Yogurt, Candied Walnuts, Arugula, Sherry Vinaigrette	
PRIME BEEF CARPACCIO.	16
Parmesan, Crispy Celery Root, Arugula, Lemon, EVOO	
GRILLED BABY OCTOPUS	14
Parsley Caper Salsa Verde, Frisee, Green Beans, Fingerling Potatoes	
CRISPY CALAMARI & SHRIMP	14
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Parsley	
OYSTERS ROCKEFELLER	17
Gruyere Bechamel, Pernod, Spinach (4 per order)	

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette

3.00 each • 32 Dozen

SOUPS & SALADS

SOUP OF THE DAY	9
Chef's Daily Selection	
SHRIMP & LOBSTER BISQUE.	11
Braised Leeks, Tomato, Tarragon	
CLAM CHOWDER	10
Potato, Onion, Cream, Parsley	
CHOPPED SALAD	12
Applewood Smoked Bacon, Tomato, Red Pepper, Cucumber, Onion, Carrots, Green Beans, Avocado, Parkers' Vinaigrette	
CAESAR SALAD.	10
Hearts of Romaine, Garlic Crouton, Parmesan	

SIDE DISHES

GRILLED ASPARAGUS.	9
WOOD OVEN ROASTED MUSHROOMS	8
SAUTÉED GARLIC SPINACH	7
WHIPPED POTATO.	7

CARRY OUT AVAILABLE
MONDAY - SATURDAY
4:00 P.M. - 8:00 P.M.

ENTRÉES

BOUILLABAISSÉ	34
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Crouton	
SHRIMP FETTUCINE	32
Asparagus, Leeks, Saffron Cream, Fine Herbs	
RISOTTO GENOVESE	23
English Peas, Pesto, Grilled Romaine, Parmigiano-Reggiano, Pine Nuts	
JUMBO LUMP CRAB CAKES	38
Remoulade, Mixed Vegetable-Frisee Slaw	
WOOD ROASTED COPPER RIVER SOCKEYE SALMON Roasted Corn & Tomato Salsa, Fingerling Potatoes, Lemon Buerre Blanc, Chive Oil Market Price	
CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	30
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce	
SOY GLAZED FAROE ISLAND SALMON	33
Bok Choy, Snow Peas, Shiitake Mushrooms, Carrot, Sticky Rice, Nori-Sesame Seasoning	
PAN SEARED ALASKAN HALIBUT.	38
Zucchini, Squash, Red Onion, Red Pepper, Green Beans, Blistered Tomatoes, Corn Puree	

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

FROM THE CHARCOAL GRILL

GRILLED CENTER CUT 12OZ. BONE-IN PORK*	31
Sweet Potato Fries, Brussel Sprouts, Bleu Cheese, Cider Reduction	
GRILLED AUSTRALIAN LAMB CHOPS*	39
Baby Carrots, Chickpea Puree, Pomegranate Reduction, Natural Lamb Jus	
CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE*	54
Roasted Fingerling Potatoes, Red Wine Reduction	
CREEKSTONE FARMS FILET MIGNON*	7 oz. - 42 / 10 oz. - 47
Center Cut Steak, Whipped Potato, Grilled Asparagus, Red Wine Reduction	
CREEKSTONE FARMS PRIME NEW YORK STRIP*	49
Center Cut 14 oz., Roasted Fingerling Potatoes, Red Wine Reduction	
BISTRO BACON CHEESEBURGER*	17
Gruyère Cheese, Griddled Mushrooms, Crispy Onion, Lettuce, Pickled Shallot Mayonnaise, Challah Bun, French Fries	

CREATE YOUR OWN SURF & TURF

JUMBO LUMP CRAB CAKE (1)	16
GULF SHRIMP (5).	12

DESSERTS

WHITE CHOCOLATE & APRICOT CROISSANT BREAD PUDDING	12
Crème Anglaise, Strawberry Gelato	
PARKERS' BUTTER CAKE	12
Vanilla Strawberry Syrup, Streusel Crumble, Vanilla Gelato	
WARM FLOURLESS CHOCOLATE BROWNIE	9
Caramelized Banana, Chocolate Sauce, Vanilla Gelato	
KEY LIME PIE.	9
Graham Cracker Crust, Whipped Country Cream, Fresh Berries	
CARAMEL BUDINO	8
Italian Style Custard, Salted Caramel, Aged Rum, Chocolate Cookie Crumbles	
VERMONT MAPLE SUGAR COTTON CANDY	8
The Real Deal	

EXECUTIVE CHEF - CHRIS DALEY
PRIVATE EVENTS MANAGER - KAREN FREELAND

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