PARKERS'

RESTAURANT & BAR

LUNCH

AUTHENTIC

PIZZA NAPOLETANA

VPN CERTIFIED

Meets Italian Culinary Standards for Quality

MARGHERITA 9.5
Buffalo Mozzarella, San Marzano Tomatoes, Basil, and Extra Virgin Olive Oil

DI PARMA P 11.5
Arugula, Prosciutto, Sliced Grape Tomatoes, Buffalo Mozzarella, and Gran Cru Cheese

SHRIMP SCAMPI 12.5
Mozzarella, Tomato, and Basil

ORTALANO 10.5
Zucchini, Eggplant, Onion, Mushroom, Red Peppers, and Buffalo Mozzarella

APPETIZERS / SMALL PLATES

FISH & CHIPS 8
Crisp Waffle Fries, Remoulade

SHRIMP TEMPURA ..... 3 for 6.5
Wild Gulf Shrimp, Wakame Seaweed Salad, Saigon Sizzle and Ponzu Dipping Sauces

CRISPY CALAMARI P 10
Lightly Breaded with a Garlic Parmesan Flour, Lemon Gremolata, and Cocktail Sauce

GULF SHRIMP COCKTAIL 12
Classic Horseradish Chili Sauce

RUSTIC TOMATO BRUSCHETTA 7
Wood Grilled Garlic Crostini, Extra Virgin Olive Oil, Laura Chenel Goat Cheese, Roasted Tomato Basil Salad

LOBSTER AND SHRIMP FRITTERS P 7.5
Horseradish Cocktail and Honey Mustard Sauces

SOUP & SALAD

LOBSTER BISQUE 9
Fresh Corn Ravioli and Braised Leeks

SOUP OF THE DAY ..... Cup - 3.5 / Bowl - 5.5
Appropriately Garnished

FRESH MANILA CLAM CHOWDER ..... Cup - 5 / Bowl - 7
Freshly Steamed Manila Clams with Potato and Onion in a Light Clam Broth with a Hint of Cream

CAESAR SALAD 6
Hearts of Romaine, Wood Grilled Croutons, and Shaved Parmigiano Reggiano

HEIRLOOM CAPRESE SALAD 8.5
Buffalo Mozzarella, Heirloom Tomatoes, Organic Arugula, Fresh Basil, Extra Virgin Olive Oil, Yellow Tomato Vinaigrette, Wood Grilled Garlic Crostini

ENTRÉE SALADS

CHOPPED SALAD 10
Poached Shrimp, Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado with Sweet and Spicy Vinaigrette

ALSATIAN CHICKEN SALAD 12.5
Grilled Chicken Breast, Blue Cheese, Mixed Greens, Sautéed Apples, Candied Walnuts, and Cider Vinaigrette

WHITE ALBACORE TUNAFISH SALAD 9
Cholesterol Free Mayonnaise, Pecans, Celery, Water Chestnuts, Fresh Fruit, Mesclun Salad

CAESAR SALAD with Crispy Calamari or Chicken 11
Hearts of Romaine, Wood Grilled Croutons, and Shaved Parmigiano Reggiano

SOUTH BEACH SALMON SALAD P 13
Pan Seared Salmon, Mango, Avocado, Scallion, Iceberg and Romaine Lettuce with Honey Cumin Dressing

SANDWICHES

Sandwiches served with Dill Pickle and your choice of Coleslaw, French Fries or Fresh Fruit

GRILLED HONEY MUSTARD CHICKEN 10.5
Crisp Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack, Honey Mustard Glaze served on a Griddled Stirata Roll

SURF & TURF SLIDERS P 9
Mini Maryland Crab Cake and Domestic Kobe Beef, Purple Moon Cheddar Cheeseburger

CLASSIC TURKEY CLUB 11
Nueske Farms Applewood Smoked Turkey Breast, Bacon, Lettuce, Tomato, Hellmann's Mayonnaise on Toasted Nine Grain Bread

PARKERS' STEAKBURGER 12
Blend of USDA Choice and Prime Beef, Choice of Cheese, Toasted Buttered Challah Bun, Lettuce, Tomato

SPICY BUFFALO TILAPIA WRAP 10
Avocado, Lettuce, Tomato, Ranch Dressing, Spinach Tortilla

GRILLED CHICKEN SALAD 9
Grilled Chicken tossed with Dried Cherries, Celery, Onions, Mayonnaise, Grain Mustard on a toasted Stirata Roll

PARKERS' BLT P 12
Applewood Smoked Bacon, Lettuce, Seared Rainbow Trout, Tomato, Horseradish Cream on a Griddled Bun

CRISPY CRAB CAKE 13
Lump Blue Crab Cake, Remoulade, Toasted Challah Bun

FROM THE FISHERMAN

We offer all our seafood choices "Simply Prepared," Wood Grilled, or Roasted with Sautéed Garlic Spinach, Sun-Dried Tomatoes and Herb Roasted Potatoes, Extra Virgin Olive Oil, and Freshly Squeezed Lemon Juice

Parkers' Trio: HORSERADISH CRUSTED SALMON 14
Whipped Potatoes, White Wine Herb Sauce, Caesar Salad, and Soup of the Day

GULF SHRIMP TEMPURA 12
Stir Fry Vegetables, Saigon Sizzle, Ponzu Dipping Sauce

CRISPY FRIED SEA SCALLOPS P 12.5
Panko Crusted, served with Curry Sauce and Jasmine Rice

AHI TUNA TACOS 11
Black Beans, Pico de Gallo, Guacamole, and Sour Cream

BUCATINI PASTA ARRABBIATA WITH GRILLED GULF SHRIMP 14
Garlic, Spicy Red Pepper Flakes, Tomato, Fresh Basil, and Cream

FROM THE FARMER

Parkers' Trio: CHARCOAL GRILLED CHICKEN AND CHEESE QUESADILLA 13
Pico de Gallo, Tortilla Salad and Soup of the Day

ROASTED PINE MANOR AMISH CHICKEN BREAST 12
Whipped Potatoes, Roasted Cipollini Onions, White Wine Sauce

CHARGRILLED USDA PRIME SIRLOIN STEAK 15
Crispy Fried Onions, French Fries, Red Wine Sauce

DUCK CONFIT P 12
Goat Cheese Cake, Dried Fruit Compote, Port Pomegranate Sauce

GARDEN SPAGHETTINI PASTA 11
Fresh Summer Vegetables, Roasted Pine Nuts, Light Basil Cream Sauce

NON-ALCOHOLIC DRINKS

Brauerei Beck & Co. - Bremen, Germany
Beck's Non-Alcoholic 5

Goose Island Brewing - Chicago, IL
Root Beer 3.5
Orange Cream 3.5

Independent Breweries Company - St. Louis, MO
IBC Diet Root Beer 2.5

Fresh Squeezed Lemonade 3

Strawberry Basil Lemonade 3.5

Ginger Blueberry Limeade 3.5

Curry Mango Orangeade 3.5

BEER

DOMESTIC DRAFTS

Two Brothers Brewing - Warrenville, IL
Ebel's Weiss - German Style Hefeweizen 6

Goose Island - Chicago, IL
Summertime - German Style Kölsch Ale 6

Dogfish Head Brewing - Rehoboth Beach, DE
90 Minute IPA - Imperial IPA 9

IMPORT DRAFTS

Stella Artois - Leuven, Belgium
Stella Artois - Euro Pale Lager 7

Guinness Ltd. - Dublin, Ireland
Smithwick's - Irish Red Ale 7
Guinness Draught - Irish Dry Stout 7
Blacksmith 7

DOMESTIC BOTTLES

Original Sin - Middlebury, VT
Original Sin - Champagne Cider 6.75

Lagunitas Brewing - Petaluma, CA
Lagunitas Pils - Czech Style Pilsner 6.5

Brewery Ommegang - Cooperstown, NY
Hennepin Ale - Farmhouse Saison 7

Abita Brewing - Abita Springs, LA
Turbo Dog - Dark Brown Ale 6

Anchor Brewing Company- San Francisco, CA
Anchor Porter - Porter 6.5

New Holland Brewing - Holland, MI
Mad Hatter - IPA 6.5

Goose Island Brewing, Chicago, IL
Matilda - Belgian Style Abbey Ale 7.5
Bourbon County - Brand Stout 10

Two Brothers Brewing - Warrenville, IL
Domaine DuPage
French Style Amber Ale 6.25
The Bitter End - American Pale Ale 6.25
Prairie Path - Golden Ale 6.25
Cane & Ebel - Red Rye Ale 7.75

Coors Brewing - Golden, CO
Coors Light - American Light Lager 5

IMPORT BOTTLES

Chimay - Scourmont Abbey, Belgium
Grande Rèserve Belgian Strong Dark Ale 10

Lindemans Brewery - Vlezenbeek, Belgium
Framboise - Raspberry Lambic 10

Westmalle Brewery - Westmalle Abbey, Belgium
Trippel - Trappist Trippel Ale 10

Franziskaner Weissbier Brewery
Munich, Germany
Hefe-Weisse Hell Bavarian Hefe-Weisse 7.25

Grupo Modelo - Mexico City, Mexico
Corona Extra - Golden Pilsner 5.75

Amstel Brewery, Amsterdam, Netherlands
Amstel Light Bavarian Style Light Lager 5.75

Heineken International
Amsterdam, Netherlands
Heineken - Euro Pale Lager 5.75

WINE BY THE GLASS

SPARKLING WINES

	3 oz.	6 oz.
Brut, Marquis De La Tour, Blanc De Blanc, Loire Valley, France N.V.	4	8
Dry Rose, Marquis De La Tour, Loire Valley, France N.V.	4	8

WHITES

	3 oz.	6 oz.
Chardonnay, Hess, Monterey, California 2007	4	8
Chardonnay, Trevor Jones "Virgin," Australia 2007	5	10
Chardonnay, Bachelier "Selection Vielles Vignes," Chablis, France 2007	6.25	12.50
Chardonnay, ZD Wines, California 2007	7.5	15
Sauvignon Blanc, Palo Alto "Reserve," Maule Valley, Chile 2007	4.25	8.5
Sauvignon Blanc, Sbragia Family Vineyards, Dry Creek Valley, California 2007	7	14
Riesling, Kiona Vineyards, Washington 2007	3.5	7
Riesling Kabinett, Balthasar Ress, Rheingau, Germany 2007	5.5	11
Gruner Veltliner, Höpler, Austria 2007	5	10
5 Grape Blend, Peter Lehmann "Layers," Adelaide, South Australia 2008	5	10
Pinot Grigio, Campanile, Friuli DOC, Italy 2008	3.5	7
Viognier, McKinley Springs, Horse Heaven Hills, Washington 2006	5.5	11

REDS

	3 oz.	6 oz.
Pinot Noir, Cono Sur "Vision," Colchagua Valley, Chile 2008	4.75	9.5
Pinot Noir, Laetitia "Estate," Arroyo Grande Valley, California 2007	6.25	12.5
Merlot, Rim Rock, Yakima Valley, Washington 2005	4	8
Merlot, Joseph Carr, Napa Valley, California 2006	6.25	12.5
Cabernet Sauvignon, Doña Paula "Los Cardos," Argentina 2007	4	8
Cabernet Sauvignon, Sharecropper's by Owen Roe, Columbia Valley, Washington 2007	6.5	13
Claret, Ramey, Napa Valley, California 2005	8.25	16.5
Zinfandel, Alderbrook "Old Vine," Dry Creek Valley, California 2004	4.5	9
Shiraz, Peter Lehmann, Barossa, Australia 2006	4.5	9
3 Grape Blend, Peter Lehmann "Clancy's," Barossa, Australia 2005	4.5	9
Malbac, Catena, Mendoza, Argentina 2007	6	12
Super Tuscan, Mazzoni, Toscana Rosso IGT, Italy 2006	6	12

DESSERT

ICE CREAM TOWER 7
Chocolate and Caramel Sauce

SORBET TERRINE 6
Raspberry, Tangerine, Mango

MEYER LEMON TART 6
Fresh Strawberries

VERMONT MAPLE SUGAR COTTON CANDY P 5
The Real Deal

WHITE CHOCOLATE & APRICOT CROISSANT BREAD PUDDING P 6.5
Served Warm with Crème Anglaise, Blackberry Gelato

KEY LIME PIE 5.5
Italian Meringue and Raspberry Sauce

CALLEBAUT CHOCOLATE CAKE P 7
Served Warm, Vanilla Bean Crème Anglaise, Fresh Berries

AN ARRAY OF FRESHLY BAKED COOKIES 6.5
Ghirardelli Chocolate Sauce for Dipping
Please allow 10-15 minutes for preparation

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF PATRICK McLAUGHLIN General Manager: Keith V. Sansone

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