

APPETIZERS / SMALL PLATES

- BLACKENED TILAPIA WONTONS** 9
Charcoal Grilled with Avocado and Pico de Gallo, Cilantro
- WILD TEXAS BAY SHRIMP TEMPURA** 8
Wakame Seaweed, Saigon Sizzle and Ponzu Dipping Sauces
- CRISPY FOLEY CALAMARI** 10
Lightly Breaded with a Garlic Parmesan Flour, Lemon Gremolata, Cocktail Sauce
- COLD WATER OYSTERS ROCKEFELLER** 11
Baby Spinach, Parmesan, Swiss Cheese
- COLOSSAL SHRIMP COCKTAIL** 14.5
Wild Texas Bay White Shrimp
- MARGHERITA PIZZA VPN** **P** 10.5
Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil
Chicago Magazine's - Top 25 Pizzas in Chicago
- SEARED CRAB CAKES** 14
Lump Crab, Mesclun and Lemon Garlic Aioli
- RUSTIC TOMATO BRUSCHETTA** 6.5
Wood Grilled Garlic Crostini, Extra Virgin Olive Oil and Laura Chenel Goat Cheese
- LOBSTER AND SHRIMP FRITTERS** **P** 9
Horseradish Cocktail and Honey Mustard Sauces
- SURF & TURF SLIDERS** 12
Mini Maryland Crab Cake and Meyer Beef, Tillamook Cheddar Slider

SOUP & SALAD

- LOBSTER BISQUE** 9.5
Lobster Ravioli and Port Syrup
- SOUP OF THE DAY** Cup - 3.5 / Bowl - 5
Appropriately Garnished
- FRESH MANILA CLAM CHOWDER** Cup - 5 / Bowl - 7
Manila Clams with Potato and Onion in a Light Clam Broth with a Hint of Cream
- ORGANIC LOCAL MESCLUN GREENS** 5
Tomato, Cucumber and Mustard Vinaigrette
- CAESAR SALAD** 6
Hearts of Romaine, Wood Grilled Croutons, Shaved Parmigiano Reggiano
- PARKERS' WEDGE SALAD** **P** 7
Applewood Smoked Bacon, Baby Iceberg, Tomato, Red Onion, Bleu Cheese and Ranch
- HEIRLOOM TOMATO CAPRESE SALAD** 9
Imported Buffalo Mozzarella, Balsamic Vinegar, Arugula and Basil Pesto
- SOUTH BEACH SALMON SALAD** 14.5
Pan Seared Salmon, Mango, Avocado, Scallion, Mesclun, Romaine Lettuce, Honey Cumin Dressing
- CHOPPED SALAD** 8.5
Applewood Smoked Bacon, Baby Shrimp, Avocado, Tomatoes, Onions, Haricots Verts, Sweet & Spicy Vinaigrette

FROM THE FISHERMAN



We use Safe Harbor Certified Products and Farm 2 Fork Locally Grown Produce
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

- LAKE SUPERIOR WHITEFISH WELLINGTON** **P** 23
Shiitake Mushrooms, Leeks, Pine Nuts, Lemon Beurre Blanc, Puff Pastry
- CEDAR PLANK ROASTED SNAKE RIVER STURGEON** 28
Whipped Potatoes, Garlic Sautéed Spinach and Lemon Butter Sauce
- SPICY SHANDONG HAWAIIAN TUNA** 32
Singapore "Style" Curried Shrimp Noodles, Cilantro, Spicy Plum Chili Sauce
- CHARCOAL GRILLED GULF SHRIMP ALL' ARRABBIATA** 18
Calamarata Pasta, Basil, Red Pepper Flakes, Marinara and Cream
- CANADIAN RUBY RED TROUT "DYNAMITE"** **P** 24
Lump Crab, Sambal Mayonnaise, Sweet and Spicy Eggplant with Mango Salsa
- GULF OF MAINE SEA SCALLOPS "PICCATA"** 30
Seared with Garlic Sautéed Spinach, Lemon Capers Butter Sauce
- CHARCOAL GRILLED TILAPIA** 22
Sweet Potato Puree, Asparagus, Lobster-Red Wine Sauce and Crispy Leeks
- NEW ENGLAND LOBSTER ROLL** 19
Fresh Lobster Meat and Hellmann's Mayonnaise served with Coleslaw and Sweet Potato Fries
- BOUILLABaisse** **P** 26
Jonah Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish, Saffron Tomato Broth, Classic Rouille

TODAY'S FRESH

IDENTITY ASSURED

OYSTER SELECTION

HORSERADISH COCKTAIL
SAUCE AND CUCUMBER
MIGNONETTE

{

½ DOZEN 15
DOZEN 27
SAMPLER 15

}

FROM THE FARMER

- MILLER FARMS ROASTED AMISH CHICKEN** 20
Toasted Barley and Wild Mushroom Mascarpone "Risotto" with Herb Velouté
- CHARCOAL GRILLED CENTER CUT PORK CHOP** **P** 24
Sweet Potato Fries, Moody Blue Cheese, Arugula and Cider-Grain Mustard Gastric
- BRAISED LAMB SHANK** 26
Local Cremini Mushrooms, Calamarata Pasta, Natural Jus and Grape Tomatoes
- ROASTED MAPLE LEAF FARMS DUCK BREAST** 25
Kennebec Potato, Braised Duck Confit and Poblano Chili Rissole, Plum and Pasilla Chili Sauce
- VEGETARIAN TASTING** 18
Herb Breaded Long Purple Eggplant, Sautéed Garlic Spinach, Sun-Dried Tomato-Basil Gnocchi, San Marzano Tomato, Parmigiano Reggiano and Basil Oil
- CHARCOAL GRILLED FILET MIGNON** 7 oz. - 35 / 10 oz. - 42
Grilled Asparagus, Herb Roasted Potatoes and Madeira Sauce
- SURF & TURF** 49
7 oz. Filet of Beef and 6 oz. Cold Water Canadian Lobster Tail, Herb Roasted Potatoes, Garlic Sautéed Spinach, Lemon, Drawn Butter
- RED WINE BRAISED SHORT RIB** 25
Whipped Potatoes, Crispy Onions and Red Wine Sauce
- USDA PRIME NEW YORK STRIP** 45
Charcoal Grilled, Grain-Fed, Center Cut 14 oz., Herb Roasted Potatoes and Red Wine Sauce
- MEYER NATURAL ANGUS BLACK AND BLEU BURGER** **P** 14
Moody Blue Cheese, Crispy Onions, Chipotle Mayonnaise, Toasted Buttered Challah Bun, Pickle, Lettuce, Tomato and Fries

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF PATRICK McLAUGHLIN
PLAN YOUR PRIVATE DINING WITH HEATHER REX

1000 31ST STREET, DOWNERS GROVE, IL PARKERSAMERICAN.COM TELE 630 960 5700

For your convenience, an 18% gratuity is added to parties of 8 or more.

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