

## AUTHENTIC PIZZA NAPOLETANA

VPN CERTIFIED

Meets Italian Culinary  
Standards for Quality

- P** MARGHERITA ..... 10.5  
Buffalo Mozzarella, San Marzano Tomatoes,  
Basil, Extra Virgin Olive Oil
- DI PARMA ..... 15  
Arugula, Prosciutto, Sliced Grape Tomatoes,  
Buffalo Mozzarella, Gran Cru Cheese
- SHRIMP SCAMPI ..... 12.5  
Mozzarella, Roasted Garlic Tomato and Basil
- SALSICCIA ..... 11.5  
Italian Sausage, Sweet Peppers, Onions  
San Marzano Tomato and Basil

## APPETIZERS/SMALL PLATES

- WILD CAUGHT TEXAS BAY SHRIMP TEMPURA 8  
Wakame Seaweed Salad, Saigon Sizzle and  
Ponzu Dipping Sauces
- P** CRISPY FOLEY CALAMARI ..... 10  
Lightly Breaded with a Garlic Parmesan  
Flour, Lemon Gremolata and Cocktail Sauce
- COLOSSAL SHRIMP COCKTAIL ..... 14.5  
Wild Caught Texas Bay White Shrimp
- RUSTIC TOMATO BRUSCHETTA ..... 6.5  
Wood Grilled Garlic Crostini, Extra Virgin  
Olive Oil and Laura Chenel Goat Cheese
- LOBSTER AND SHRIMP FRITTERS ..... 9  
Horseradish Cocktail and  
Honey Mustard Sauces
- BLACKENED TILAPIA WONTONS ..... 9  
Charcoal Grilled with Avocado, Pico de Gallo  
and Baby Cilantro

## 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
- HEIRLOOM TOMATO CAPRESE SALAD ... 9  
Imported Buffalo Mozzarella, Balsamic  
Vinegar, Arugula and Basil Pesto

## ENTRÉE SALADS

- ALSATIAN CHICKEN SALAD ..... 13  
Grilled Chicken Breast, Bleu Cheese, Mixed Greens, Sautéed Apples, Candied Walnuts,  
Apple Cider Vinaigrette
- CRISPY CALAMARI OR GRILLED CHICKEN BREAST CAESAR ..... 11  
Hearts of Romaine, Wood Grilled Croutons, Shaved Parmigiano Reggiano
- CHOPPED SALAD ..... 15  
Poached Shrimp, Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado,  
Sweet & Spicy Vinaigrette
- P** SOUTH BEACH SALMON SALAD ..... 14.5  
Pan Seared Salmon, Mango, Avocado, Scallion, Mesclun and Romaine, Honey Cumin Dressing

## FROM THE FISHERMAN

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

Wood Grilled or Roasted with Daily Produce, Sun-Dried Tomatoes, Whipped Potato,  
Extra Virgin Olive Oil and Freshly Squeezed Lemon Juice

- COSTA RICAN TILAPIA ..... 12
- ATLANTIC SALMON ..... 15
- LAKE SUPERIOR WHITEFISH ..... 14
- CANADIAN RUBY RED TROUT ..... 15

## FROM THE FARMER

- CHARCOAL GRILLED HANGER STEAK WEDGE SALAD ..... 18  
Applewood Smoked Bacon, Tomato, Scallion, Red Onion, Bleu Cheese and Ranch Dressing
- HEIRLOOM TOMATO "CAPRESE" FLATBREAD ..... 9  
Imported Buffalo Mozzarella, Baby Arugula and Pesto
- RED WINE BRAISED BEEF SHORT RIB AND MANCHEGO FLATBREAD ..... 10.5  
Smoked Paprika Reduction, Crispy Capers and Roasted Red Peppers
- VEGETARIAN TASTING ..... 14  
Breaded Japanese Eggplant, Arugula, Sun-Dried Tomato-Basil Gnocchi, Tomato,  
Sautéed Garlic Spinach and Parmigiano Reggiano

## BURGERS AND SANDWICHES

All Sandwiches are served with your choice of Coleslaw, French Fries or Fresh Fruit

- GRILLED HONEY MUSTARD CHICKEN BREAST ..... 9.5  
Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack, Honey Mustard Glaze,  
Grilled Stirato Roll
- SURF & TURF SLIDERS ..... 12  
Mini Maryland Crab Cake and Meyer Beef, Tillamook Cheddar Cheeseburger
- CLASSIC TURKEY CLUB ..... 11  
Nueske Farms Applewood Smoked Turkey Breast, Bacon, Lettuce, Tomato,  
Hellmann's Mayonnaise, Toasted Nine Grain Bread
- MEYER NATURAL ANGUS BLACK AND BLUE BURGER ..... 14  
Moody Blue Cheese, Crispy Onions, Toasted Buttered Challah Bun, Chipotle Mayonnaise,  
Lettuce and Tomato
- PARKERS' STEAKBURGER ..... 12  
Blend of USDA Choice and Prime Beef, Choice of Cheese, Toasted Buttered Challah Bun,  
Mustard Mayonnaise, Lettuce and Tomato
- HIGHLAND VEGETARIAN BURGER ..... 10.5  
Black Beans, Rice Medley, Oatbran with Pepperjack Cheese, Toasted Buttered Challah Bun,  
Lettuce and Tomato
- SPICY BUFFALO TILAPIA WRAP ..... 10  
Guacamole, Lettuce, Tomato, Ranch Dressing and Spinach Tortilla
- ALBACORE WHITE TUNA AND TILLAMOOK CHEDDAR MELT ..... 9  
Pecans, Water Chestnuts, Celery on Butter Griddled Sourdough Bread
- PARKERS' BLT ..... 12  
Seared Canadian Red Trout, Applewood Smoked Bacon, Horseradish Cream,  
Green Leaf Lettuce, Tomato on New England Style Bun
- CRISPY CRAB CAKE ..... 16  
Lump Blue Crab, Remoulade Sauce and Grilled Challah Bun
- HAWAIIAN BIGEYE TUNA TACOS ..... 15  
Black Beans, Pico de Gallo, Guacamole, Sour Cream and Flour Tortillas

**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.