

— APPETIZERS / SMALL PLATES —

- WILD CAUGHT SHRIMP TEMPURA** 3 for 8
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
- WILD CAUGHT SHRIMP COCKTAIL** 12
Classic Horseradish Chili Sauce
- RUSTIC TOMATO BRUSCHETTA** 6.5
Wood Grilled Garlic Crostini, Extra Virgin Olive Oil, Laura Chenel Goat Cheese, Roasted Tomato Basil Salad
- LOBSTER AND SHRIMP FRITTERS** **P** 9
Horseradish Cocktail and Honey Mustard Sauces
- BLACKENED TILAPIA WONTONS** 9
Charcoal Grilled with Avocado, Pico de Gallo, Cilantro
- CRISPY ASIAN SPICED CHICKEN "SPRING ROLLS"** 7
Sweet Chili Dipping Sauce, Asian Greens

— SOUP & SALAD —

- LOBSTER BISQUE** 9.5
Corn and Mascarpone Ravioli, Braised Leeks
- SOUP OF THE DAY** Cup - 3.5 / Bowl - 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, Shaved Parmigiano Reggiano
- HEIRLOOM CAPRESE SALAD** **P** 8
Imported Buffalo Mozzarella, Arugula, Focaccia Crostini, Aged Balsamic
- SOUTH BEACH SALMON SALAD** 14.5
Pan Seared Salmon, Mango, Avocado, Scallion, Iceberg and Romaine Lettuce, Honey Cumin Dressing
- CHOPPED SALAD** 14
Poached Shrimp, Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado, Sweet & Spicy Vinaigrette
- CALAMARI CAESAR SALAD** 11
Hearts of Romaine, Wood Grilled Croutons, Shaved Parmigiano Reggiano
- CHICKEN CAESAR SALAD** 11
Hearts of Romaine, Wood Grilled Croutons, Shaved Parmigiano Reggiano
- ALSATIAN CHICKEN SALAD** 13
Grilled Chicken Breast, Bleu Cheese, Mixed Greens, Sautéed Apples, Candied Walnuts, Cider Vinaigrette

FROM THE FISHERMAN

- HORSERADISH CRUSTED ATLANTIC SALMON EXPRESS** 15
Soup of the Day, Caesar Salad and Whipped Potatoes, Light Herb Sauce
- SPICY SHANDONG HAWAIIAN BIGEYE TUNA** 18
Singapore "Style" Curried Shrimp Noodles, Cilantro, Spicy Plum Chili Sauce
- ORGANIC DE CECCO PENNE ALL' ARRABBIATA WITH GRILLED WILD CAUGHT SHRIMP** **P** 14
Garlic, Spicy Red Pepper Flakes, Tomato, Fresh Basil, Cream
- AHI TUNA TACOS** 13
Black Beans, Pico de Gallo, Guacamole, Sour Cream
- CIOPPINO WITH BUCATINI** 17
Shrimp, Scallops Mussels and Clams with Fennel, Tomato and Saffron

AUTHENTIC PIZZA NAPOLETANA VPN CERTIFIED

- PIZZA MARGHERITA** **P** 10.5
Buffalo Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil
Chicago Magazine's - Top 25 Pizzas in Chicago
- DI PARMA** 15
Arugula, Prosciutto, Sliced Grape Tomatoes, Buffalo Mozzarella, Gran Cru Cheese
- SALSICCIA** 11.5
Italian Sausage, Sweet Peppers, San Marzano Tomato and Basil
- QUATTRO FORMAGGI** 12
Gorgonzola, Fontina, Mozzarella and Parmigiano Reggiano
- SHRIMP SCAMPI** 12
San Marzano Tomatoes, Basil, Roasted Garlic and Mozzarella Cheese
- GRILLED CHICKEN "CAESAR" PIADINA** 12
Hearts of Romaine, Wood Grilled Croutons, Shaved Parmigiano Reggiano

BURGERS & SANDWICHES

- Sandwiches served with Dill Pickle and your choice of Coleslaw, French Fries or Fresh Fruit
- PARKERS' STEAKBURGER** 12
Blend of USDA Choice and Prime Beef, Tillamook Sharp Cheddar Cheese, Toasted Buttered Challah Bun, Mustard Mayonnaise, Lettuce, Onion, Tomato
- DIETZLER FARMS BLACK AND BLEU BURGER** **P** 14
Moody Blue Cheese, Crispy Onions, Chipotle Mayonnaise
Toasted Buttered Challah Bun, Lettuce, Tomato
- HIGHLAND VEGETARIAN BURGER** 10.5
Black Beans, Rice Medley, Oat Bran with Pepperjack Cheese
Toasted Buttered Challah Bun, Chipotle Mayonnaise, Lettuce, Onion, Tomato
- PARKERS' BLT** 12
Seared Rainbow Trout, Applewood Smoked Bacon, Lettuce, Tomato, Horseradish Cream, Griddled Bun
- CRISPY CRAB CAKE** 16
Lump Blue Crab, Remoulade Sauce, Grilled Challah Bun
- SPICY BUFFALO TILAPIA WRAP** 10
Guacamole, Lettuce, Tomato, Ranch Dressing, Spinach Tortilla
- GRILLED CHICKEN SALAD SANDWICH** 9.5
Grilled Chicken Breast tossed with Dried Cherries, Celery, Onions, Mayonnaise, Grain Mustard, Grilled Stirata Roll
- CLASSIC TURKEY CLUB** 11
Nueske Farms Smoked Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Hellmann's Mayonnaise, Toasted Nine Grain Bread
- SURF & TURF SLIDERS** 12
Mini Maryland Crab Cake and Dietzler Beef, Tillamook Cheddar Cheeseburger
- GRILLED HONEY MUSTARD CHICKEN** 10.5
Crisp Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack, Honey Mustard Glaze, Grilled Stirata Roll

FROM THE FARMER

- CHARGRILLED TOP SIRLOIN STEAK** 15
Roasted Garlic Butter and French Fries
- VEGETARIAN TASTING** **P** 14
Breaded Japanese Eggplant, Arugula, Sun-Dried Tomato Basil Gnocchi
San Marzano Tomato Sauce, Parmigiano Reggiano and Basil Oil
- CHARCOAL GRILLED 6 OZ. FILET MIGNON** 25
Bleu Cheese Butter and Fries

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF PATRICK McLAUGHLIN GENERAL MANAGER: DANNY LEGATOS

PLAN YOUR PRIVATE DINING EXPERIENCE WITH OUR SALES MANAGER AMY BAGLEY

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

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

NON-ALCOHOLIC DRINKS

Independent Breweries Company - St. Louis, MO	
IBC Diet Root Beer.....	3
Goose Island Brewing - Chicago, IL	
Root Beer.....	4
Orange Cream.....	4

Voss Still Water - 375ml.....	4
Voss Still Water - 800ml.....	8
Voss Sparkling Water - 375ml.....	4
Voss Sparkling Water - 800ml.....	8

Fresh Squeezed Lemonaid.....	3
Strawberry Basil Lemonaid.....	4
Ginger Blueberry Limeaid.....	4
Curry Mango Orangeaid.....	4

BEER

DOMESTIC DRAFTS

Two Brothers Brewing - Warrenville, IL	
Prairie Path - Golden Ale.....	6
Goose Island - Chicago, IL	
312 - Urban Wheat Ale.....	6
BridgePort Brewing Company - Portland, OR	
Hop Czar - Imperial IPA.....	6
Great Lakes Brewing - Cleveland, OH	
Eliot Ness - Amber Lager.....	6

IMPORT DRAFTS

Stella Artois - Leuven, Belgium	
Stella Artois - Euro Pale Lager.....	7
Murphy's Brewery - County Cork, Ireland	
Murphy's Stout - Irish Dry Stout.....	7

BLENDED DRAFTS

Murphy's Law	
Murphy's Stout & Eliot Ness.....	6.5

DOMESTIC BOTTLES

Original Sin - Middlebury, VT	
Original Sin - Champagne Cider.....	7
BridgePort - Portland, OR	
Stumptown Tart - Raspberry Lambic.....	10 - 22oz
Lagunitas Brewing - Petaluma, CA	
Lagunitas Pils - Czech Style Pilsner.....	7
Brewery Ommegang - Cooperstown, NY	
Hennepin Ale - Farmhouse Saison.....	7
Anchor Brewing Company - San Francisco, CA	
Anchor Porter - Porter.....	7
Goose Island Brewing - Chicago, IL	
Sofie - Belgian Style Ale.....	8
Bourbon County - Brand Stout.....	10
Two Brothers Brewing - Warrenville, IL	
Domaine DuPage - French Style Amber Ale.....	6
Ebel's Weiss - German Style Hefeweizen.....	6
Miller Brewing Company - Milwaukee, WI	
Miller Lite - American Light Pilsner.....	5
Coors Brewing - Golden, CO	
Coors Light - American Light Lager.....	5
Anheuser-Busch, Inc. - St. Louis, MO	
Bud Light - American Light Pilsner.....	5

IMPORT BOTTLES

Chimay - Scourmont Abbey, Belgium	
Grande Réserve - Belgian Strong Dark Ale.....	10
Lindemans Brewery - Vlezenbeek, Belgium	
Framboise - Raspberry Lambic.....	10
Grupo Modelo - Mexico City, Mexico	
Corona Extra - Golden Pilsner.....	6
Amstel Brewery - Amsterdam, Netherlands	
Amstel Light - Bavarian Style Light Lager.....	6
Heineken International - Amsterdam, Netherlands	
Heineken - Euro Pale Lager.....	6
Heineken International - Amsterdam, Netherlands	
Heineken Light - Euro Light Pale Lager.....	6

NON-ALCOHOLIC

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

WINE BY THE GLASS

SPARKLING WINES

	3 oz.	6 oz.
Prosecco Brut, Mionetto, Veneto, Italy N.V.....	4.25	8.5
Brut Rosé, Gruet, Albuquerque, New Mexico N.V.....	4	8

WHITES

	3 oz.	6 oz.
Chardonnay, Hess Select, Monterey, California 2008.....	3.75	7.5
Chardonnay, Trevor Jones "Virgin," Australia 2008 (RP 90).....	5.25	10.5
Chardonnay, Sbragia "Home Ranch," Dry Creek Valley 2008.....	6.75	13.5
Sauvignon Blanc, Anakena, Central Valley, Chile 2009.....	3.5	7
Sauvignon Blanc, Sincerely by Neil Ellis, Western Cape, South Africa 2009.....	4.5	9
Sauvignon Blanc, Domaine Cherrier Et Fils, Sancerre, France 2008.....	6.5	13
Riesling, Charles Smith "Kungfu Girl," Washington 2009.....	4.5	9
Gruner Veltliner, Höppler, Austria 2008.....	4.5	9
5 Grape Blend, Peter Lehmann "Layers," Adelaide, South Australia 2009.....	4.75	9.5
Pinot Grigio, La Fiera, Veneto IGT, Italy 2009.....	3.5	7
Pinot Gris, Adelsheim, Willamette Valley, Oregon 2007.....	5	10
Viognier, McKinley Springs, Horse Heaven Hills, Washington 2008.....	4.5	9

REDS

	3 oz.	6 oz.
Pinot Noir, Cono Sur "Vision," Colchagua Valley, Chile 2008.....	4.75	9.5
Pinot Noir, Eola Hills, Oregon 2008.....	5.75	11.5
Pinot Noir, Laetitia "Estate," Arroyo Grande Valley, California 2008.....	6.75	13.5
Cabernet Sauvignon, Finca Flichman "Reserva," Mendoza, Argentina 2007.....	3.75	7.5
Cabernet Sauvignon, Amulet, North Coast, California 2008.....	6.75	13.5
Merlot, Cellar No. 8, California 2007.....	3.75	7.5
Merlot, Reininger, Walla Walla Valley, Washington 2002 (WS 90).....	6.75	13.5
Zinfandel, Alderbrook "Old Vine," Dry Creek Valley, California 2004.....	4.5	9
Shiraz, Peter Lehmann, Barossa, Australia 2008.....	4.75	9.5
Malbec, Viña Cobos by Paul Hobbs "Felino," Mendoza, Argentina 2009.....	6.25	12.5
Super Tuscan, Brancaia "Tre", Toscana IGT, Italy 2006.....	6.75	13.5

LUXURY WHITES

	3 oz.	6 oz.
Roussanne, Tablas Creek Vineyard, Paso Robles, California 2008 (RP 90-92).....	8	16
Sauvignon Blanc, Merry Edwards, Russian River Valley, California 2009.....	11	22
Chardonnay, Hartford Court "Four Hearts Vineyard", Russian River Valley 2007 (RP 96).....	11	22

LUXURY REDS

	3 oz.	6 oz.
Pinot Noir, En Route by Far Niente "Les Pommiers", Russian River Valley 2008.....	9.5	19
Cabernet Sauvignon, Paul Hobbs, Napa Valley 2004 (RP 90).....	15	30
Zinfandel, Ridge "Lytton Springs," Dry Creek Valley, California 2007 (RP 92).....	8	16

DESSERTS

ICE CREAM TOWER

Chocolate and Caramel Sauce.....	7
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VERMONT MAPLE SUGAR COTTON CANDY P

The Real Deal.....	4
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KEY LIME PIE

Italian Meringue and Raspberry Sauce.....	5.5
(General Manager Danny's Favorite)	

TODAY'S ARRAY OF FRESH CHEESES

Mobay, Manchego, Moody Blue.....	
Candied Walnuts.....	8

WHITE CHOCOLATE & APRICOT CROISSANT P

BREAD PUDDING

Served Warm with Crème Anglaise, Blackberry Sorbet.....	6.5
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SORBET TERRINE

Raspberry, Tangerine, Mango.....	6
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CALLEBAUT CHOCOLATE CAKE P

Served Warm, Vanilla Bean Crème Anglaise, Fresh Berries.....	7
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TIRAMISÙ

Mascapone Cheese and Lady Fingers.....	6
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P INDICATES A DISH RECOMMENDED BY OUR EXECUTIVE CHEF PAT McLAUGHLIN