

— APPETIZERS / SMALL PLATES —

- WARM HOUSE-MADE BBQ CHIPS** 5.5
Freshly fried kettle style potato chips tossed with Grippo's BBQ seasoning and creamy horseradish dipping sauce
- CRISP CALAMARI** 12
Crisp calamari and banana peppers, house-made marinara, creamy horseradish drizzle
- ROASTED TOMATO & SHRIMP BRUSCHETTA**..... 11
Shrimp sauteed with white wine, lemon butter, garlic, parsley, and tomato on grilled, oven-roasted tomato crostini
- CHEDDAR & MT. CARMEL COPPER ALE FONDUE**..... 8
Tribeca Oven French bread and apples
- WILD CAUGHT SHRIMP COCKTAIL**..... 11
Organic Cornucopia horseradish chili sauce
- CHEESE BREAD** 5.5
Hearth-ovenbaked, Tribeca Oven rustic French bread, garlic herb butter and cheese medley
- PARKERS DYNAMITE STICKS** 10
Crisp flatbread, stuffed with seared gulf shrimp, Applewood smoked bacon, andouille sausage, red peppers and four cheese medley, served with spicy tomato-cheese sauce
Additional dynamite sticks each \$2.50
- HEARTY CHILI** 10
Award-winning recipe, with beef tenderloin, Italian sausage, Cabot aged cheddar, house-made chips
- SOUP OF THE DAY** **CUP 3.5 BOWL 5.5**
- FRENCH ONION SOUP** 6
Hearth-oven baked, Emmental & Gruyere cheese, crouton
- CRABCAKES**..... 9.5
Lump crab, pan-seared, roasted corn tomatillo salsa and remoulade sauce

— TAVERN FLATBREADS —

- FIVE CHEESE FLATBREAD** 10
Oven roasted tomato coulis, mozzarella, provolone, fontina, emmental, reggiano parmesan, fresh basil
- MARGARITA** 11
Fresh basil, tomato, mozzarella cheese
- CHARCOAL-GRILLED CHICKEN** 14
Sun-dried tomato pesto, capicola, farmstead goat cheese, caramelized onion, baby arugula

— SALADS —

- PARKERS CHOPPED SALAD** 6
Iceberg lettuce, Applewood smoked bacon, Maytag blue cheese, tomato, red onion, scallions, herb parmesan dressing
- CAESAR SALAD** 5
Crisp Romaine, house-made dressing, garlic croutons and Reggiano Parmesan
- TAVERN WEDGE**..... 7.5
Iceberg, Maytag blue cheese, Applewood smoked bacon, tomatoes
- TAVERN CHOPPED SALAD WITH BLACKENED FLAT IRON USDA PRIME STEAK** 17
Iceberg lettuce, Applewood smoked bacon, Maytag blue cheese, tomato, red onion, scallions, herb parmesan dressing
- CAESAR SALAD WITH CRISPY CALAMARI** 12.5
Hearts of Romaine, wood-grilled croutons and Reggiano Parmesan
Substitute Cedar Planked Hearth-Roasted Salmon add 4
- CLASSIC COBB** 14
Charcoal-grilled chicken breast, crumbled Maytag blue cheese, hard-cooked egg, Applewood smoked bacon, chopped tomatoes, corn, lima beans, Romaine, honey bacon dressing

PARKERS

— BLUE ASH TAVERN —

DINNER

FROM THE FARMER

- USDA PRIME FLAT IRON STEAK & FRIES*** 21
10 oz. Charcoal-grilled flat iron steak, garlic herb butter, crispy fries
- BRAISED LAMB SHANK** 25
Braised on the bone, parmesan polenta, natural jus
- GERBER AMISH FARMS ROASTED CHICKEN** 19
Toasted barley mascarpone "risotto", herb veloute
- FILET MIGNON*** 10 oz 39 7 oz 32
USDA Choice, charcoal-grilled, béarnaise sauce, Fontina potatoes au gratin
- NEW YORK STRIP*** 34
14 oz. Charcoal-grilled, grain-fed strip steak, Fontina potatoes au gratin, Parkers' steak sauce

OUR SPECIALTY - PRIME RIBS OF BEEF

USDA Choice, slow roasted, au jus, your choice of mashed or baked potato, Organic Cornucopia creamy horseradish sauce

One Pound 28 Twelve Ounce 23

- NIMAN RANCH CENTER CUT PORK LOIN CHOP** 26
Charcoal-grilled, caramelized onions, apple gorgonzola butter, hearth-roasted brussel sprouts
- TAVERN MACARONI & CHEESE** 16
Tortiglioni pasta, chicken breast, Applewood smoked bacon, scallions, spicy tomato cream sauce with andouille sausage, Reggiano Parmesan panko crumb topping
- CHICKEN POT PIE** 13
Braised chicken, carrots, celery, onions, red bliss potatoes and fresh herbs baked with a puff pastry crust
- BBQ ST. LOUIS RIBS** order 18 slab 27
Slow roasted then char-grilled, served with Parkers' BBQ sauce, coleslaw and sweet potato fries
- VEGETABLE CASSOULET** 16
Parsnips, carrots, turnips, sweet white onion, rutabaga, cauliflower, seven bean melange, Capriole Farms herb goat cheese crostini, parmesan panko crust
- BARBEQUED PORK SANDWICH** 10
Bourbon barrel chip smoked, barbequed pulled pork shoulder, sweet potato fries, coleslaw, house-made chips
- TAVERN CHEESEBURGER*** 11
Half pound topped with your choice of one cheese, American, Maytag blue, Cabot sharp cheddar, Emmental Swiss, monterey jack, pepperjack, lettuce, tomato, challah bun with your choice of French fries, house-made chips or coleslaw.

Parkers' Signature Steak Sauce available upon request

Certified Angus Beef

LAND & SEA COMBOS

- CHAR-GRILLED USDA PRIME FLAT IRON STEAK & SAUTEED GARLIC SHRIMP** 29
- CLASSIC PRIME RIB & CRAB-STUFFED SHRIMP, LOBSTER BUTTER SAUCE** 32
- FILET MIGNON (10 oz.) & LUMP CRABCAKE BLEND, BÉARNAISE SAUCE, GRILLED ASPARAGUS** 44
Combos include your choice of Idaho mashed potatoes or fontina potatoes au gratin or fresh vegetable medley

FROM THE FISHERMAN

SIMPLY PREPARED FRESH FISH

All of our daily seafood selections are available Simply Prepared hearth oven roasted with extra virgin olive oil and fresh herbs, served with Idaho mashed potatoes

- PAN-SEARED TILAPIA** 19
Sun-dried tomatoes, capers, olives, lemon and white wine, Idaho mashed potatoes
- CEDAR-PLANKED SALMON** 21
Hearth-ovenroasted, fresh seasonal vegetable, white wine butter sauce
- PENNE PASTA WITH SHRIMP & SPINACH AGLIO OLIO** 19
Garlic, olive oil, butter, tomatoes, roasted pine nuts, feta and Reggiano Parmesan cheese
- CRAB-STUFFED SHRIMP** 24
Idaho mashed potatoes, lobster butter sauce
- BLACKENED REDFISH, PARMESAN POLENTA** 22
- FISH & CHIPS** 18
Fresh cod, Mt Carmel Copper Ale batter, cole slaw, French fries, tartar sauce

ADD SAUTEED GARLIC SHRIMP TO ANY DISH 9.5

SAUTEED MUSHROOMS AND CARAMELIZED ONIONS 4.5

*These items may be served undercooked or raw. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. For your convenience, we add 18% gratuity to the check on parties of 8 or more.

BEERS - ETC.

DRAFT BEERS

TAP ROOM – SEASONAL.....	6
SPATEN LAGER – Germany.....	5.5
TAP ROOM – SELECTION.....	6
KENTUCKY BOURBON BARREL ALE – Lexington, KY.....	6.5
MT CARMEL COPPER ALE – Cincinnati, OH.....	5.5
YOUNG'S DOUBLE CHOCOLATE STOUT – England.....	6

REGIONAL CRAFT BEERS

BELL'S TWO HEARTED ALE – Michigan.....	6
TRÖEGS HOPBACK – Pennsylvania.....	6
TWO BROTHERS BITTER END PALE ALE – Illinois.....	6
FOUNDERS RED'S RYE PALE ALE – Pennsylvania.....	6
JOLLY PUMPKIN LA ROJA, FLANDERS RED ALE – Michigan 750 ml.....	18
WOODEN SHOE STALLOSTOWN WHEAT – Columbus, OH.....	6
WOODEN SHOE BOCK BEER – Columbus, OH.....	6
RIVERTOWN SELECTION – Cincinnati, OH.....	6
HOPPIN' FROG B.O.R.I.S. THE CRUSHER IMPERIAL STOUT – Akron, OH 22 oz.....	15
BUCKEYE BREWING BLING BLING PALE WHEAT ALE – Cleveland, OH 22 oz.....	12
BUCKEYE BREWING 76 IMPERIAL IPA – Cleveland, OH 22 oz.....	12
GREAT LAKES EDMUND FITZGERALD PORTER – Cleveland, OH.....	5.5
GREAT LAKES ELLIOT NESS – Cleveland, OH.....	5.5
GREAT LAKES DORTMUNDER GOLD – Cleveland, OH.....	5.5
GREAT LAKES SEASONAL – Cleveland, OH.....	5.5
CHRISTIAN MOERLEIN LAGER GOLDEN HELLES – Pennsylvania.....	5
CHRISTIAN MOERLEIN SEASONAL IPA – Pennsylvania.....	5
SAM ADAMS BOSTON LAGER – Cincinnati, OH.....	5.5
SAM ADAMS BOSTON ALE – Cincinnati, OH.....	5.5
SAM ADAMS SEASONAL – Cincinnati, OH.....	5.5

GLOBAL CRAFT BEERS

ST-FEUILLIEN SAISON – Belgium 750 ml.....	15
UNIBROU LA FIN DU MONDE – Belgium.....	16
TRIPLE KARMELIET 750 ML – Belgium 750 ml.....	18
OLD SPECKLED HEN – England 16.9 ml.....	5.5
HOEGAARDEN – Germany.....	6
FRANZISKANER WEISSBIER – Germany.....	5.5
SPATEN OPTIMATOR – Germany.....	6
STELLA ARTOIS – Belgium.....	5.5
NEGRA MODELO – Mexico.....	5.5
CORONA – Mexico.....	5

AMERICAN CRAFT BEERS

STONE IPA – California.....	6
DOGFISH HEAD 60 MINUTE IPA – Delaware.....	6
DOGFISH HEAD 90 MINUTE IPA – Delaware.....	6
HEBREW LENNY'S RIPA (CERTIFIED KOSHER) – NY, NY..	9
BARD'S SORGHUM MALT BEER (GLUTEN FREE) – California.....	6
ORIGINAL SIN APPLE "CIDER" – NY, NY.....	6

AMERICAN MADE BEERS

BUDWEISER – USA.....	3.5
BUD LIGHT – USA.....	3.5
MILLER LITE – USA.....	3.5
COORS LIGHT – USA.....	3.5
PABST BLUE RIBBON – USA.....	3

NON-ALCOHOLIC CRAFT BEERS

EINBECKER – Germany.....	5.5
KALIBER – Ireland.....	5.5
BUCKLER – Netherlands.....	5.5

SEASONAL DRINKS

ULTIMATE COSMOPOLITAN.....	10
Grey Goose L'Orange and Cointreau, cranberry juice with a hint of fresh lime	
MOJITO.....	8.5
A Cuban Classic, Bacardi Rum, fresh crushed mint, sugar and lime juice	
MOSCOW MULE.....	7.5
Stoli, Ginger Beer, fresh lime	
ABSOLUT PEARS MARTINI.....	10
Absolut Pears Vodka, pineapple juice, orange and soda	
CARAMEL APPLE MARTINI.....	10
Apple and Caramel Vodka	
TAVERN LONG ISLAND.....	12
Grey Goose Vodka, Tanqueray Gin, Bacardi Rum and Cointreau	
HONEY MANHATTAN.....	8.5
Wild Turkey American Honey and Sweet Vermouth	

WINES BY THE GLASS

BRIGHT, CRISP WHITES

BIN		3 OZ.	6 OZ.
101	2008 Pinot Grigio, Kris (Alto Adige, Italy)	4.25	8.5
103	2008 Dry Riesling, Yalumba (Australia)	4	8
104	2008 Sauvignon Blanc, Giesen (Marlborough, New Zealand)	4.5	9
106	2007 Pinot Grigio, Tiefenbrunner (Alto Adige, Italy)	5	10
107	2008 Columbia Valley Riesling, Ste. Chapelle (Columbia, Washington)	3.75	7.5

LUSH FRUIT WINES

202	2008 Sauvignon Blanc, Honig (Napa Valley, California)	4.5	9
203	2007 Pinot Gris, King Estate (Oregon)	4.25	9.5

RICH, FULL WHITES

305	Chardonnay, St. Francis (Sonoma, California)	4.75	9.5
306	Chardonnay, Sonoma-Cutrer (Russian River Ranches, California)	5.25	10.5
308	Chardonnay, Kendall-Jackson Vintner's Reserve (Santa Barbara, California)	4.5	9

MELLOW REDS

401	2007 Pinot Noir, Hayman and Hill (Santa Lucia Highlands, California)	4.75	9.5
403	2007 Merlot, Blackstone (Sonoma, California)	3.75	7.5
406	2007 Shiraz, Yalumba (Angaston, California)	4	8

RICH, VELVETY REDS

503	2007 Cabernet-Merlot-Sangiovese, Falesco Vitiano (Umbria, Italy)	3.75	7.5
504	2006 Shiraz, Greg Norman (Victoria, Australia)	5.75	11.5
505	2007 Malbec, Navarro Correas (Mendoza, Argentina)	5.25	10.5
508	2006 Shiraz, Peter Lehmann (Barossa Valley, Australia)	4.25	8.5
509	2007 Cabernet Sauvignon, Avalon (Napa, California)	5.25	10.5
510	2007 Meritage, Hahn (Central Coast, California)	5	10
512	2007 Merlot, Rabbit Ridge (Paso Robles, California)	4.25	8.5

BIG, BOLD REDS

601	2008 Zinfandel, Seghesio (Sonoma, California)	6	12
603	2006 Zinfandel, Knotty Vine Rodney Strong (Sonoma, California)	5.25	10.5
604	2005 Merlot, Rutherford Hill (Napa Valley, California)	6.25	12.5
605	2007 Cabernet Sauvignon, Alexander Valley Vineyard (California)	5.5	11

DESSERTS

BANANA CREAM PIE.....	6
Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls	
GODIVA CHOCOLATE GANACHE CAKE.....	7
Toasted almonds, berry coulis, fresh whipped cream	
FRESH SEASONAL BERRIES WITH JENI'S PEAR RIESLING SORBET.....	7.5
BRÛLÉE CHEESECAKE.....	6
Award-winning classic New York Style Cheesecake, brûlée, and crème Anglaise	
OHIO MAPLE SUGAR COTTON CANDY.....	5
APPLE & MONTMORENCY CHERRY BREAD PUDDING.....	7.5
Served warm with Maker's Mark caramel sauce, Jeni's Honey Vanilla Ice Cream	
SEASONAL FRUIT COBBLER.....	7
Served warm, Jeni's Honey Vanilla Ice Cream	
JENI'S SALTY CARAMEL ICE CREAM WITH ALMOND ANISE BISCOTTI.....	6
A LITTLE SOMETHING.....	4
A smaller version of one of our great desserts, ask your server for today's offering	