

Jim Brewster—General Manager
Matt Wilson—Executive Chef

Out of the Gate

PARKERS DYNAMITE STICKS.....\$9.95

Crisp flat bread, 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

FRIED CALAMARI\$9.95

Served with gremolata, sriracha aioli, and sweet spicy tamarind dip

TRIO BRUSCHETTA.....\$11.95

Steak and gorgonzola, shrimp with lobster butter, tomato, basil and fresh mozzarella, parmesan reggiano

CRAB CAKES.....\$10.95

Lump crab, lightly breaded, pan-seared, roasted corn tomatillo salsa, and remoulade sauce

JUMBO SHRIMP COCKTAIL.....\$12.95

Chilled gulf shrimp, classic cocktail sauce, fresh lemon

BAKED FRENCH ONION SOUP.....\$5.95

Classic gruyere, emmenthal topping and Parmesan crouton

SOUP OF THE DAY

CUP.....\$3.50 BOWL.....\$4.50

Salads

PARKERS SALAD.....\$3.95

Baby greens with grape tomatoes, carrots and sweet red onions tossed with creamy balsamic vinaigrette

CHOPPED CAESAR.....\$4.75

Romaine, parmesan reggiano, garlic croutons

ICEBERG WEDGE\$4.50

Chilled iceberg lettuce, bleu cheese dressing, applewood-smoked bacon, tomatoes and gorgonzola cheese crumbles

SPINACH SALAD\$4.95

Fresh spinach, applewood-smoked bacon, onions, mushrooms, roasted peppers, hard-boiled eggs, tomatoes, parmesan cheese and warm bacon honey-mustard dressing

HEIRLOOM TOMATOES\$6.00

Buffalo mozzarella, fresh basil and drizzled with balsamic vinegar and extra virgin olive oil

Sides

SAUTÉED SPINACH\$3.95

With olive oil and fresh garlic

SAUTÉED ASPARAGUS.....\$4.75

Sautéed with extra virgin olive oil and topped with hollandaise sauce

ROASTED SWEET POTATOES.....\$3.50

With a chili honey rub

HEARTH ESCALLOPED POTATOES.....\$5.95

Thinly sliced potatoes with fontina cheese and cream

PARKERS LOADED BAKED POTATO.....\$5.25

Sharp cheddar, applewood-smoked bacon, scallions, butter, and sour cream

SAUTÉED BUTTON MUSHROOMS.....\$4.95

Sautéed with white wine and garlic butter

Classic Prime Rib

Our specialty is slow-roasted for tenderness, seasoned with our special blend of herbs.

Organic conucopia horseradish upon request.

Served with fresh seasonal vegetables

and a choice of mashed or baked potato.

ROASTED PRIME RIB OF BEEF*

REGULAR CUT

10 OZ.....\$26.00

BLUE ASH CUT

14 OZ.....\$32.00

PARKERS CUT

18 OZ.....\$37.00

Recommended Wines

Pinot Noir, Hayman and Hill
Glass ...\$9.25 Bottle ... \$36.00

Cabernet / Merlot / Sangiovese,
Falesco Vitiano
Glass ...\$7.50 Bottle ... \$29.00

Cabernet Sauvignon, Flora Springs
Glass ...\$12.75 Bottle ... \$50.00

Steaks and Chops

Our steaks are cut from USDA choice, well-marbled, midwestern grain-fed cattle, aged a minimum of 21 days.

Served with fresh seasonal vegetables

and choice of mashed or baked potato.

CENTER CUT PRIME SIRLOIN* \$21.95

8 oz. center cut

NEW YORK STRIP STEAK* 12 oz..... \$29.95

Choice center cut

16 oz..... \$36.95

FILET MIGNON* 8 oz..... \$31.50

The most tender cut

10 oz..... \$34.50

20 OZ. LONG BONE RIBEYE*\$38.00

With chili-fried onions and parkers homemade steak sauce.

WOOD-GRILLED 12 OZ. PORK CHOP*\$19.95

Chili honey rubbed sweet potatoes, asparagus, and apple gorgonzola butter.

Steak Ordering Guide

Blue (cold, red center) Rare (very red, cool center)
Medium Rare (red, warm center) Medium (pink, hot center)
Medium Well (dull pink center) Well Done (broiled throughout)

Stone Hearth Oven Specialties

ISLAND GRILLED CHICKEN.....\$19.95

Citrus marinated half grilled chicken, fresh mango relish, bbq sauteed onions, served over wild rice blend

NEW ZEALAND RACK OF LAMB* \$23.00

Prepared medium rare with mint chimichurri, roasted red bliss potatoes, and asparagus

TILAPIA MEDITERRANEAN\$19.50

Topped with capers, olives, sun-dried tomatoes, lemon, and white wine. Accompanied with roasted red bliss potatoes and sautéed spinach

HEARTH-ROASTED CEDAR-PLANKED SALMON* \$21.50

Topped with a lemon butter sauce. Accompanied with fresh seasonal vegetables and choice of potato

Fresh Seafood and Pasta

SAUTEED MAHI MAHI\$23.00

Wood-grilled vegetable relish and shoestring potatoes with a whole-grain mustard butter sauce.

DIVER SCALLOPS PICCATA\$24.50

Pan-seared with wilted baby spinach, fried carrot threads, and lemon caper beurre blanc

PASTA PRIMAVERA\$15.95

House made marinara, orecchiette pasta, basalmic grilled zucchini, yellow squash, broccoli, mushrooms, and parmesan reggiano. Accompanied with Parkers Salad

CHICKEN AND SPINACH PASTA

AGLIO OLIO.....\$19.95

Pan-seared and tossed with baby spinach, penne pasta, feta, tomatoes, roasted pine nuts, and freshly shaved parmesan reggiano. Accompanied with Parkers Salad

PASTA PARKERS \$18.95

Sauteed shrimp, littleneck clams, fresh garlic, white wine clam broth, fresh basil, roma tomatoes, and angel hair pasta. Accompanied with Parkers Salad

FRESH CATCH OF THE DAY MARKET PRICE

All fresh fish can be simply prepared, drizzled with extra virgin olive oil and lemon juice

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

Jockey Fare

CAESAR SALAD WITH ROASTED CHICKEN BREAST\$13.50
WITH CEDAR PLANKED SALMON*\$14.50

Romaine, parmesan reggiano, garlic croutons

CHOPPED SALAD WITH CHICKEN\$14.50

Roasted chicken, iceberg lettuce, applewood-smoked bacon, bleu cheese, tomatoes, red onions, scallions, herb-Parmesan dressing

ASIAN CHICKEN SALAD\$13.50

Soy glazed grilled chicken, napa cabbage, red onion, roma tomato, red bell pepper, cucumber, mandarin oranges, crispy vermicelli and sesame hoisin dressing

USDA PRIME STEAK SALAD.....\$15.95

Medium rare USDA prime sirloin steak, tri colored salad mix, gorgonzola cheese, applewood smoked bacon, creamy horseradish dressing

ANGUS CHEESEBURGER*\$10.00

Half pound, wood grilled with your choice of sharp cheddar, emmenthal, monterey jack, bleu or smoked gouda

ANGUS HICKORY BURGER*\$10.95

Half pound, sharp cheddar cheese, applewood-smoked bacon, bbq sauce and onion straws.

REUBEN\$10.75

Panini grilled, seeded corn rye, lean corned beef, Emmenthal cheese, sauerkraut, Thousand Island dressing

GRILLED HONEY-MUSTARD CHICKEN SANDWICH\$10.50

Applewood-smoked bacon, lettuce, tomato, red onion, monterey Jack, honey-mustard glaze,

All sandwiches served with French fries and cole slaw

Desserts

PARKERS BRÛLÉE CHEESECAKE.....\$6.95

Our award-winning freshly baked classic New York style cheesecake and brûlée with crème Anglaise

WARM BERRY CAKE À LA MODE\$6.95

Light and fluffy white cake filled with a blend of red raspberries, blueberries and strawberries, served warm with French vanilla bean ice cream and topped with triple berry sauce

GODIVA CHOCOLATE GANACHE CAKE\$6.95

Served with toasted almonds, berry coulis and fresh whipped cream

GRAETER'S RASPBERRY SORBET.....\$2.95

Two scoops of the classic favorite

WHITE CHOCOLATE AND APRICOT BREAD PUDDING\$6.95

Served warm and topped with french vanilla bean ice cream and Rum Anglaise.

HOT PECAN BROWNIE.....\$6.50

Served warm with Graeter's chocolate chip ice cream, warm chocolate ganache and crème Anglaise

GRAETER'S CHIP ICE CREAM TOWER\$6.95

A trio of Graeter's famous chip flavors, oreo cookie crust, warm chocolate ganache and hot caramel

Specialty Coffees

*Add a Monins Gourmet Flavoring .50
 Hazelnut, Amaretto, Irish Cream, Caramel, Pumpkin Spice or Gingerbread*

CAPPUCCINO\$2.85

ESPRESSO\$1.95

CAFÉ LATTE\$2.85

Steamed milk, espresso, regular or iced

CAFÉ MOCHA\$2.95

Steamed milk, chocolate, espresso, regular or iced

IRISH COFFEE\$6.00

A classic recipe from Lynch's in Dublin. Dark, rich, freshly brewed coffee, brown sugar, John Jameson Irish whiskey, topped with fresh whipped cream

GRAND CAFÉ\$7.95

Grand Marnier and chocolate liqueur

CAFÉ PARKERS.....\$7.95

Baileys, Frangelico, Kahlua, blended with fresh coffee, topped with fresh whipped cream

CAFÉ BAILEYS\$6.95

Fresh-brewed coffee, Baileys Irish Crème, topped with fresh whipped cream

CAFÉ KAHLUA\$6.00

Hot-brewed coffee, Kahlua, topped with fresh whipped cream

Dessert Wines

LINCOLN ICEWINE\$13.00

BULLER, MUSCAT\$7.00

WARRE'S WARRIOR\$5.00

BULLER TWANY PORT\$7.00

DOW'S QUINTA DO BOMFIM "96"\$10.50

BERINGER, NIGHTINGALE BOTRYTISED ..\$12.00

Cognacs

COURVOISIER V.S.\$6.00

HENNESSY V.S.\$6.00

MARTELL V.S.\$7.50

REMY V.S.O.P.....\$12.00

MARTELL CORDON BLEU.....\$18.00

REMY XO.....\$30.00

LOUIS XIII.....\$110.00