

— APPETIZERS / SMALL PLATES —

FRIED ZUCCHINI	6.5
Fresh zucchini, panko breading, Reggiano Parmesan, marinara	
CRISP CALAMARI	12
Crisp calamari and banana peppers, house-made marinara, creamy horseradish drizzle	
WARM HOUSE-MADE BBQ CHIPS	5.5
Freshly fried kettle style potato chips tossed with Grippio's BBQ seasoning and creamy horseradish dipping sauce	
ROASTED TOMATO & SHRIMP BRUSCHETTA	11
Shrimp sautéed with white wine, lemon butter, garlic, parsley, and tomato on grilled, oven-roasted tomato crostini	
WILD CAUGHT SHRIMP COCKTAIL	12
Organic Cornucopia horseradish chili sauce	
CHEESE BREAD	6
Hearth-oven baked, Tribeca Oven rustic French bread, garlic herb butter and cheese medley, served with marinara	
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 2.5	
SOUP OF THE DAY	CUP 3.5 BOWL 5.5
FRENCH ONION SOUP	6
Hearth-oven baked, Emmental & Gruyère cheese, crouton	
CRAB CAKES	9.5
Lump crab, pan-seared, fresh pineapple salsa and rémoulade sauce	

— TAVERN PIZZAS —

TAVERN PIZZA & SALAD	11
Individual size flatbread of your choice with a smaller version of our Caesar or Chopped salad	
MARGHERITA	13
Fresh basil, tomato, fresh mozzarella cheese, extra virgin olive oil	
FIVE CHEESE	11
Oven roasted tomato coulis, mozzarella, provolone, Fontina, Emmental, Reggiano Parmesan, fresh basil	
CHARCOAL-GRILLED CHICKEN	14
Sun-dried tomato pesto, farmstead goat cheese, caramelized onion, baby arugula	

— SALADS —

TAVERN CHOPPED SALAD WITH BLACKENED USDA PRIME TOP SIRLOIN STEAK	18
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	
ALSATIAN CHICKEN	13.5
Grilled chicken breast, Maytag blue cheese, field greens, sautéed apples, candied walnuts, apple cider vinaigrette	
CLASSIC COBB	15
Charcoal-grilled chicken breast, crumbled Maytag blue cheese, hard-cooked egg, Applewood smoked bacon, chopped tomatoes, corn, lima beans, Romaine, honey bacon dressing	
PARKERS CHOPPED SALAD	6.5
Iceberg lettuce, Applewood smoked bacon, Maytag blue cheese, tomato, red onion, scallions, herb parmesan dressing	
TAVERN WEDGE	7.5
Iceberg, Maytag blue cheese, Applewood smoked bacon, tomatoes	
CAESAR SALAD	5
Hearts of Romaine, wood-grilled croutons and Reggiano Parmesan	

PARKERS

— BLUE ASH TAVERN —

LUNCH

FROM THE FARMER

CHICKEN POT PIE	13
Braised chicken, carrots, celery, onions, red bliss potatoes and fresh herbs baked with a puff pastry crust	
VEGETARIAN CHILI & CAESAR SALAD	10
Garden vegetables and legumes simmered in a rich tomato sauce, served over multi-grain medley, Reggiano Parmesan crostini	
PRIME RIB QUESADILLA	12
Fire roasted vegetables, four cheese medley, pico de gallo, guacamole, sour cream	
TAVERN MACARONI & CHEESE	11
Tortiglioni pasta, chicken breast, Andouille sausage, Applewood smoked bacon, scallions, spicy tomato cream sauce with Reggiano Parmesan panko crumb topping	
CENTER CUT TOP SIRLOIN STEAK & FRIES*	25
10 oz. Charcoal-grilled USDA Prime top sirloin steak, garlic herb butter, crispy fries	

FROM THE FISHERMAN



SIMPLY PREPARED FRESH FISH

Parkers offers a daily selection of the freshest seafood available in addition to our menu selections that are available Simply Prepared - hearth-oven roasted with lemon infused extra virgin olive oil, served with Idaho mashed potatoes

FISH & CHIPS	18
Atlantic cod, Mt. Carmel Copper Ale batter, cole slaw, French fries, tartar sauce	
CEDAR-PLANKED SALMON	17
Hearth-oven roasted, fresh seasonal vegetable, white wine butter sauce	
PAN-SEARED TILAPIA	15
Sun-dried tomatoes, capers, olives, lemon and white wine, sautéed fresh spinach and Idaho mashed potatoes	
PENNE PASTA WITH SHRIMP & SPINACH AGLIO OLIO	13.5
Garlic, olive oil, butter, tomatoes, roasted pine nuts, feta and Reggiano Parmesan cheese	

BURGERS & SANDWICHES

Sandwich selections come with your choice of French fries, house-made chips or cole slaw.

PRIME RIB FRENCH DIP	15
Thin-sliced prime rib served with au jus on Tribeca Oven French bread, Wisconsin Gruyère cheese	
TAVERN CHEESEBURGER* 	11
Half pound char-grilled Certified Angus beef topped with your choice of one cheese: American, Maytag blue, Cabot sharp cheddar, Emmental Swiss, Monterey Jack, Pepperjack, lettuce, tomato, challah bun	
HICKORY BURGER* 	12.5
Half pound Certified Angus beef topped with Cabot sharp cheddar, Applewood smoked bacon, Parkers' BBQ sauce and chili fried onions	
ULTIMATE AMERICAN KOBE BEEF BURGER	17
Half pound of char-grilled American wagyu beef with roasted shiitake mushroom, Emmental Swiss, tomato, baby arugula, toasted challah bun, truffled mayonnaise and duck fat fries	
BARBECUED PORK SANDWICH	10
Bourbon barrel chip smoked, barbecued pulled pork shoulder, topped with cole slaw and sweet potato fries, served with house-made chips	
CRAB CAKE SANDWICH	14
Lump crab with golden panko coating, lettuce, tomato and rémoulade	
BLACK BEAN VEGETARIAN BURGER	10
Black beans, grain medley, roasted vegetables, portobello mushrooms, seasonings, chipotle mayo, Pepperjack cheese, challah bun	
REUBEN GRILL	11
Classic corned beef brisket, Swiss cheese, apple caraway fresh sauerkraut, Thousand Island dressing griddled on Tribeca Oven deli rye	
PARKERS PICK THREE	9
A cup of our fresh soup of the day, our half sandwich selection of the day, plus your choice of French fries, cole slaw or house-made chips With French Onion Soup add 2	
CRISPY FISH SANDWICH	14
Mt. Carmel Ale battered fresh cod	
GRILLED TURKEY CLUB	11.5
Smoked turkey, Applewood smoked bacon, lettuce, tomato, mayonnaise, sharp cheddar and Monterey Jack cheeses, multigrain bread	
GRILLED CHICKEN WITH HONEY MUSTARD	10.5
Applewood smoked bacon, lettuce, tomato, red onion, Monterey Jack, honey-mustard glaze, served on griddled stirato roll	
GRILLED TUNA PANINI	9
White albacore tuna salad on seeded rye with sharp cheddar cheese and tomatoes	

Certified Angus Beef 

*These items may be served undercooked or raw. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne 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
GUINNESS – Ireland.....	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
TWO BROTHERS COUNTRY ALE – Illinois.....	6
SNAKE DOG IPA – Frederick, MD.....	6
RIVERTOWN SELECTION – Cincinnati, OH.....	6
HOPPIN' FROG B.O.R.I.S. THE CRUSHER IMPERIAL STOUT – Akron, OH 22 oz.....	15
LEINENKUGELS - SEASONAL – Wisconsin.....	6
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
SAN ADAMS BOSTON LAGER – Brewed in Cincinnati, OH.....	5.5
SAN ADAMS BOSTON ALE – Brewed in Cincinnati, OH.....	5.5
SAN ADAMS SEASONAL – Brewed in 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.....	6.5
DOGFISH HEAD 90 MINUTE IPA – Delaware.....	6.5
HEBREW LENNY'S RIPA (CERTIFIED KOSHER) – NY, NY....	9
BARD'S SORGHUM MALT BEER (GLUTEN FREE) – California.....	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	
POMEGRANATE.....	8.5
Pama Liqueur, Absolut Raspberri, splash of cranberry juice	
MOSCOW MULE.....	7.5
Stoli, Ginger Beer, fresh lime	
ABSOLUT PEARS MARTINI.....	10
Absolut Pears Vodka, pineapple juice, orange and soda	
GODIVA CHOCOLATE MARTINI.....	10
Stoli Vodka, Godiva Dark Chocolate Liqueur with a splash of half and half	
TAVERN LONG ISLAND.....	12
Grey Goose Vodka, Tanqueray Gin, Bacardi Rum and Cointreau	
LEMON DROP MARTINI.....	8.5
Absolut Citron, Cointreau, sweet and sour with a sugared rim	

WINES BY THE GLASS

BIN		SPARKLING	
000	Domaine, Chandon, Brut (California)	Split	14
000	Moet Et Chandon Imperial (Epernay, France)	Bottle	70
BRIGHT, CRISP WHITES			
101	2008 Pinot Grigio, Kris (Alto Adige, Italy)		8.5
103	2010 J Lohr White Riesling (Monterey County, California)		7.5
104	2010 Sauvignon Blanc, Honig (Napa Valley, California)		8.5
106	2007 Pinot Grigio, A to Z (Newberg, Oregon)		9
107	2010 Albarino, Martin Codax (Rias Baixas)		8
LUSH FRUIT WINES			
202	2010 Sauvignon Blanc, The Croissings (Marlborough, New Zealand)		9
203	2010 Sauvignon Blanc, Kim Crawford (Marlborough, New Zealand)		10.5
RICH, FULL WHITES			
305	2009 Chardonnay, Kendall-Jackson Vintner's Reserve (Santa Barbara, California)		8.5
306	2009 Chardonnay, Sonoma-Cutrer (Russian River Ranches, California)		10.5
308	2009 Chardonnay, Lava Cap (Placerville, California)		12.5
MELLOW REDS			
401	2007 Pinot Noir, Hayman and Hill (Santa Lucia Highlands, California)		9.5
403	2008 Merlot, Pietra Santa (Cienga Valley, California)		8
406	2008 Pinot Noir, David Bruce (Central Coast, California)		12
RICH, VELVETY REDS			
503	2007 Cabernet-Merlot-Sangiovese, Falesco Vitiano (Umbria, Italy)		8.5
504	2006 Shiraz, Greg Norman (Victoria, Australia)		10.5
505	2007 Malbec, Navarro Correas (Mendoza, Argentina)		10.5
508	2008 Red Blend, Almanera (Mendoza, Argentina)		10.5
509	2007 Cabernet Sauvignon, Avalon (Napa, California)		10.5
510	2007 Cabernet Sauvignon Vintner's Select, Ebeerle (Paso Robles, California)		11.5
512	2007 Purple Trillium, Burnett Ridge (North Coast, California)		13.5
BIG, BOLD REDS			
601	2008 Zinfandel, Klinker Brick (Lodi, California)		10.5
603	2007 Pinot Noir, A to Z (Newberg, Oregon)		10.5
604	2009 Cabernet Sauvignon, Joel Gott (Sonoma, California)		10
605	2008 Cabernet Sauvignon, Decoy by Duckhorn (Napa Valley, California)		14

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	
OHIO MAPLE SUGAR COTTON CANDY.....	5
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	
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	