

— APPETIZERS / SMALL PLATES —

FISH & CHIPS	8
Crisp Waffle Fries, Remoulade	
WALLEYE WONTONS	9.5
Charcoal Grilled with Avocado, Pico de Gallo, and Cilantro	
SHRIMP TEMPURA	3 for 6.5
Wild Gulf Shrimp, Wakame Seaweed Salad, Saigon Sizzle and Ponzu Dipping Sauces	
CRISPY CALAMARI	10
Lightly Breaded in Garlic Parmesan Flour, Lemon Gremolata, and Cocktail Sauce	
COLD WATER OYSTERS ROCKEFELLER	3 for 9
Baby Spinach, Parmesan and Swiss Cheese	
GULF SHRIMP COCKTAIL	12
Classic Horseradish Chili Sauce	
DUCKTRAP SMOKED SALMON & TROUT CAVIAR "SUMMER ROLLS" P	9.5
Cucumber Mignonette	
MARYLAND CRAB CAKES	12
Lump Blue Crab Cakes, Lightly Breaded, Pan Seared, Lemon Garlic Aioli, Field Greens & Lemon Oil	
RUSTIC TOMATO BRUSCHETTA	7
Wood Grilled Garlic Crostini, Extra Virgin Olive Oil, Laura Chenel Goat Cheese, Roasted Tomato Basil Salad	
LOBSTER AND SHRIMP FRITTERS P	7.5
Horseradish Cocktail and Honey Mustard Sauces	
SURF & TURF SLIDERS P	9
Mini Maryland Crab Cake and Domestic Kobe Beef Purple Moon Cheddar Cheeseburger	

— SOUP & SALAD —

LOBSTER BISQUE	9
Fresh Corn Ravioli and Braised Leeks	
SOUP OF THE DAY	Cup - 3.5 / Bowl - 5.5
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	
SOUTH BEACH SALMON SALAD P	13
Pan Seared Salmon, Mango, Avocado, Scallion, Iceberg and Romaine Lettuce with Honey Cumin Dressing	
HEIRLOOM CAPRESE SALAD	8.5
Buffalo Mozzarella, Heirloom Tomatoes, Organic Arugula, Fresh Basil, Extra Virgin Olive Oil, Yellow Tomato Vinaigrette, Wood Grilled Garlic Crostini	
CAESAR SALAD	6
Hearts of Romaine, Wood Grilled Croutons, and Shaved Parmigiano Reggiano	
CHOPPED SALAD	10
Poached Shrimp, Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado with Sweet & Spicy Vinaigrette	

FROM THE FISHERMAN

We offer all our seafood choices "Simply Prepared," Wood Grilled, or Roasted with Sautéed Garlic Spinach, Sun-Dried Tomatoes and Herb Roasted Potatoes, Extra Virgin Olive Oil, and Freshly Squeezed Lemon Juice

LAKE SUPERIOR WHITEFISH WELLINGTON P	21
Shiitake Mushrooms, Pine Nuts, Fresh Leeks, Lemon Buerre Blanc, Puff Pastry	
CEDAR PLANK ROASTED NORTH ATLANTIC SALMON	19
Whipped Potatoes, Garlic Sautéed Spinach, Lemon Butter Sauce	
SPICY SHANDONG HAWAIIAN AHI TUNA	28
Singapore "Style" curried Shrimp Noodles, Cilantro and Spicy Plum Chili sauce	
BUCATINI PASTA ARRABBIATA WITH GRILLED GULF SHRIMP	17
Garlic, Spicy Red Pepper Flakes, Tomato, Fresh Basil, and Cream	
GULF SHRIMP TEMPURA	18
Stir Fry Vegetables, Saigon Sizzle, Ponzu Dipping Sauce	
GULF OF MAINE JUMBO SEA SCALLOPS "PICCATA"	25
Seared with Garlic Sautéed Spinach, Lemon Caper Butter Sauce	
ALASKAN RED KING CRAB LEGS	48
1 1/2 Pounds Steamed, with Herb Roasted Potatoes, Garlic Sautéed Spinach, Lemon and Drawn Butter	
NEW ENGLAND LOBSTER ROLL	18
Fresh Lobster Meat, Hellmann's Mayonnaise, Served on a Griddled Bun with Cole Slaw	
BOUILLABaisse P	23
King Crab, Scallops, Calamari, Manila Clams, Mussels, Shrimp and Fin Fish in a Saffron Tomato Broth, Classic Rouille	
CRAB CAKE SANDWICH	14
Classic Jumbo Lump Blue Crab Sandwich, Cole Slaw	

HORSERADISH COCKTAIL SAUCE AND CUCUMBER MIGNONETTE	TODAY'S FRESH	<table> <tr> <td>½ DOZEN</td> <td>15</td> </tr> <tr> <td>DOZEN</td> <td>27</td> </tr> <tr> <td>SAMPLER</td> <td>18</td> </tr> </table>	½ DOZEN	15	DOZEN	27	SAMPLER	18
	½ DOZEN		15					
	DOZEN		27					
SAMPLER	18							
IDENTITY ASSURED								
OYSTER SELECTION								

FROM THE FARMER

ROASTED PINE MANOR AMISH CHICKEN BREAST	17
Whipped Potatoes, Roasted Cipollini Onions, White Wine Sauce	
USDA PRIME SIRLOIN	22
Truffled French Fries, Red Wine Sauce	
LAMB TRIO P	19
Braised Shoulder, Rib Chop, Lamb Sausage with Sundried Tomato Gnocchi, Roasted Garlic, Haricot Verts	
LAVENDER & HONEY GLAZED MAPLE LEAF FARMS DUCK P	22
Sliced Breast and Leg, Sweet Potatoes, Fresh Plum Sauce and Candied Pecans	
CHARCOAL GRILLED BEEF TENDERLOIN	6 oz. - 25 / 9 oz. - 32
Potato Strudel, Grilled Asparagus, Madeira Sauce	
RED WINE BRAISED SHORT RIB	24
Whipped Potatoes, Crispy Onions, Red Wine Sauce	
USDA PRIME NEW YORK STRIP	42
Charcoal Grilled, Grain Fed, True Center Cut 14 oz Steak, Herb Roasted Potatoes, Red Wine Sauce	
PARKERS' STEAKBURGER	12
Blend of USDA Choice and Prime Beef, Choice of Cheese, Toasted Buttered Challah Bun, Lettuce, Tomato, French Fries	
GARDEN SPAGHETTINI PASTA	16.5
Fresh Summer Vegetables, Roasted Pine Nuts, Light Basil Cream Sauce	
GRILLED BERKSHIRE PORK LOIN	18
Pork Shank Risotto, Artichoke Coulis, Arugula and Fontina Cheese	

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF PATRICK McLAUGHLIN General Manager: Keith V. Sansone

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

SEASONAL DRINK SELECTION

WINE COCKTAILS

Sparkling Strawberry Sangria Christian Brothers Brandy, Chambord, Dry Sparkling Rosé, Strawberry Puree.....	8.5
Mango Pear Bellini Grey Goose LaPoire, Mango Puree, Brut Sparkling	12

MARTINIS

Blue Raspberry Cosmo Vox Raspberry Vodka, Cointreau, Blue Curacao, White Cranberry Juice, Fresh Lime Juice.....	9
Cucumber Martini Hendrick's Gin, Cucumber Juice, Fresh Lime Juice	8

Blood & Sand Martini

Chivas Regal, Cherry Herring, Martini & Rossi
Sweet Vermouth, Fresh Orange Juice 9

ROCKS

Caipirinha or Mojito

Traditional, Ginger Blueberry, Strawberry Basil
or Curry Mango 8.5

BEER

DOMESTIC DRAFTS

Two Brothers Brewing - Warrenville, IL Ebel's Weiss - German Style Hefeweizen	6
Goose Island - Chicago, IL Summertime - German Style Kölsch Ale.....	6
Dogfish Head Brewing - Rehoboth Beach, DE 90 Minute IPA - Imperial IPA	9

IMPORT DRAFTS

Stella Artois - Leuven, Belgium Stella Artois - Euro Pale Lager	7
Guinness Ltd. - Dublin, Ireland Smithwick's - Irish Red Ale.....	7
Guinness Draught - Irish Dry Stout	7
Blacksmith.....	7

DOMESTIC BOTTLES

Original Sin - Middlebury, VT Original Sin - Champagne Cider.....	6.75
Lagunitas Brewing - Petaluma, CA Lagunitas Pils - Czech Style Pilsner.....	6.5
Brewery Ommegang - Cooperstown, NY Hennepin Ale - Farmhouse Saison	7
Abita Brewing - Abita Springs, LA Turbo Dog - Dark Brown Ale	6
Anchor Brewing Company- San Francisco, CA Anchor Porter - Porter	6.5
New Holland Brewing - Holland, MI Mad Hatter - IPA	6.5
Goose Island Brewing, Chicago, IL Matilda - Belgian Style Abbey Ale.....	7.5
Bourbon County - Brand Stout.....	10

Two Brothers Brewing - Warrenville, IL Domaine DuPage French Style Amber Ale	6.25
The Bitter End - American Pale Ale	6.25
Prairie Path - Golden Ale.....	6.25
Cane & Ebel - Red Rye Ale	7.75

Coors Brewing - Golden, CO Coors Light - American Light Lager.....	5
--	---

IMPORT BOTTLES

Chimay - Scourmont Abbey, Belgium Grande Réserve Belgian Strong Dark Ale....	10
--	----

Lindemans Brewery - Vlezenbeek, Belgium Framboise - Raspberry Lambic.....	10
---	----

Westmalle Brewery - Westmalle Abbey, Belgium Trippel - Trappist Trippel Ale.....	10
--	----

Franziskaner Weissbier Brewery Munich, Germany Hefe-Weisse Hell Bavarian Hefe-Weisse....	7.25
--	------

Grupo Modelo - Mexico City, Mexico Corona Extra - Golden Pilsner.....	5.75
---	------

Amstel Brewery, Amsterdam, Netherlands Amstel Light Bavarian Style Light Lager....	5.75
--	------

Heineken International Amsterdam, Netherlands Heineken - Euro Pale Lager.....	5.75
---	------

NON-ALCOHOLIC

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

WINE BY THE GLASS

SPARKLING WINES

	3 oz.	6 oz.
Brut, Marquis De La Tour, Blanc De Blanc, Loire Valley, France N.V.	4	8
Dry Rose, Marquis De La Tour, Loire Valley, France N.V.	4	8

WHITES

	3 oz.	6 oz.
Chardonnay, Hess, Monterey, California 2007	4	8
Chardonnay, Trevor Jones "Virgin," Australia 2007	5	10
Chardonnay, Bachelier "Selection Vieilles Vignes," Chablis, France 2007	6.25	12.50
Chardonnay, ZD Wines, California 2007	7.5	15
Sauvignon Blanc, Palo Alto "Reserve," Maule Valley, Chile 2007	4.25	8.5
Sauvignon Blanc, Sbragia Family Vineyards, Dry Creek Valley, California 2007	7	14
Riesling, Kiona Vineyards, Washington 2007	3.5	7
Riesling Kabinett, Balthasar Ress, Rheingau, Germany 2007	5.5	11
Gruener Veltliner, Höppler, Austria 2007	5	10
5 Grape Blend, Peter Lehmann "Layers," Adelaide, South Australia 2008	5	10
Pinot Grigio, Campanile, Friuli DOC, Italy 2008	3.5	7
Viognier, McKinley Springs, Horse Heaven Hills, Washington 2006	5.5	11

REDS

	3 oz.	6 oz.
Pinot Noir, Cono Sur "Vision," Colchagua Valley, Chile 2008	4.75	9.5
Pinot Noir, Laetitia "Estate," Arroyo Grande Valley, California 2007	6.25	12.5
Merlot, Rim Rock, Yakima Valley, Washington 2005	4	8
Merlot, Joseph Carr, Napa Valley, California 2006	6.25	12.5
Cabernet Sauvignon, Doña Paula "Los Cardos," Argentina 2007	4	8
Cabernet Sauvignon, Sharecropper's by Owen Roe, Columbia Valley, Washington 2007	6.5	13
Claret, Ramey, Napa Valley, California 2005	8.25	16.5
Zinfandel, Alderbrook "Old Vine," Dry Creek Valley, California 2004	4.5	9
Shiraz, Peter Lehmann, Barossa, Australia 2006	4.5	9
3 Grape Blend, Peter Lehmann "Clancy's," Barossa, Australia 2005	4.5	9
Malbac, Catena, Mendoza, Argentina 2007	6	12
Super Tuscan, Mazzoni, Toscana Rosso IGT, Italy 2006	6	12

DESSERT

ICE CREAM TOWER	7
Chocolate and Caramel Sauce	


SORBET TERRINE	6
Raspberry, Tangerine, Mango	

MEYER LEMON TART	6
Fresh Strawberries	

VERMONT MAPLE SUGAR COTTON CANDY 	5
The Real Deal	

WHITE CHOCOLATE & APRICOT CROISSANT BREAD PUDDING 	6.5
Served Warm with Crème Anglaise, Blackberry Gelato	

KEY LIME PIE	5.5
Italian Meringue and Raspberry Sauce	

CALLEBAUT CHOCOLATE CAKE 	7
Served Warm, Vanilla Bean Crème Anglaise, Fresh Berries	

AN ARRAY OF FRESHLY BAKED COOKIES	6.5
Ghirardelli Chocolate Sauce for Dipping Please allow 10-15 minutes for preparation	