

AUTHENTIC  
PIZZA NAPOLETANA

VPN CERTIFIED

Meets Italian Culinary  
Standards for Quality

- MARGHERITA** ..... 9.5  
Buffalo Mozzarella, San Marzano Tomatoes, Basil, and Extra Virgin Olive Oil
- DI PARMA** **P** ..... 11.5  
Arugula, Prosciutto, Sliced Grape Tomatoes, Buffalo Mozzarella, and Gran Cru Cheese
- SHRIMP SCAMPI** ..... 12.5  
Mozzarella, Tomato, and Basil
- ORTALANO** ..... 10.5  
Zucchini, Eggplant, Onion, Mushroom, Red Peppers, and Buffalo Mozzarella

APPETIZERS / SMALL PLATES

- FISH & CHIPS** ..... 8  
Crisp Waffle Fries, Remoulade
- SHRIMP TEMPURA** ..... 3 for 6.5  
Wild Gulf Shrimp, 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
- GULF SHRIMP COCKTAIL** ..... 12  
Classic Horseradish Chili Sauce
- 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

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
- CAESAR SALAD** ..... 6  
Hearts of Romaine, Wood Grilled Croutons, and Shaved Parmigiano Reggiano
- HEIRLOOM CAPRESE SALAD** ..... 8.5  
Buffalo Mozzarella, Heirloom Tomatoes, Organic Arugula, Fresh Basil, Extra Virgin Olive Oil, Yellow Tomato Vinaigrette, Wood Grilled Garlic Crostini

ENTRÉE SALADS

- CHOPPED SALAD** ..... 10  
Poached Shrimp, Applewood Smoked Bacon, Tomatoes, Onions, Haricot Verts, Avocado with Sweet and Spicy Vinaigrette
- ALSATIAN CHICKEN SALAD** ..... 12.5  
Grilled Chicken Breast, Blue Cheese, Mixed Greens, Sautéed Apples, Candied Walnuts, and Cider Vinaigrette
- WHITE ALBACORE TUNAFISH SALAD** ..... 9  
Cholesterol Free Mayonnaise, Pecans, Celery, Water Chestnuts, Fresh Fruit, Mesclun Salad
- CAESAR SALAD with Crispy Calamari or Chicken** ..... 11  
Hearts of Romaine, Wood Grilled Croutons, and Shaved Parmigiano Reggiano
- SOUTH BEACH SALMON SALAD** **P** ..... 13  
Pan Seared Salmon, Mango, Avocado, Scallion, Iceberg and Romaine Lettuce with Honey Cumin Dressing

SANDWICHES

- Sandwiches served with Dill Pickle and your choice of Coleslaw, French Fries or Fresh Fruit
- GRILLED HONEY MUSTARD CHICKEN** ..... 10.5  
Crisp Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Monterey Jack, Honey Mustard Glaze served on a Griddled Stirata Roll
- SURF & TURF SLIDERS** **P** ..... 9  
Mini Maryland Crab Cake and Domestic Kobe Beef, Purple Moon Cheddar Cheeseburger
- CLASSIC TURKEY CLUB** ..... 11  
Nueske Farms Applewood Smoked Turkey Breast, Bacon, Lettuce, Tomato, Hellmann's Mayonnaise on Toasted Nine Grain Bread
- PARKERS' STEAKBURGER** ..... 12  
Blend of USDA Choice and Prime Beef, Choice of Cheese, Toasted Buttered Challah Bun, Lettuce, Tomato
- SPICY BUFFALO TILAPIA WRAP** ..... 10  
Avocado, Lettuce, Tomato, Ranch Dressing, Spinach Tortilla
- GRILLED CHICKEN SALAD** ..... 9  
Grilled Chicken tossed with Dried Cherries, Celery, Onions, Mayonnaise, Grain Mustard on a toasted Stirata Roll
- PARKERS' BLT** **P** ..... 12  
Applewood Smoked Bacon, Lettuce, Seared Rainbow Trout, Tomato, Horseradish Cream on a Griddled Bun
- CRISPY CRAB CAKE** ..... 13  
Lump Blue Crab Cake, Remoulade, Toasted Challah Bun

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
- Parkers' Trio: HORSERADISH CRUSTED SALMON** ..... 14  
Whipped Potatoes, White Wine Herb Sauce, Caesar Salad, and Soup of the Day
- GULF SHRIMP TEMPURA** ..... 12  
Stir Fry Vegetables, Saigon Sizzle, Ponzu Dipping Sauce
- CRISPY FRIED SEA SCALLOPS** **P** ..... 12.5  
Panko Crusted, served with Curry Sauce and Jasmine Rice
- AHI TUNA TACOS** ..... 11  
Black Beans, Pico de Gallo, Guacamole, and Sour Cream
- BUCATINI PASTA ARRABBIATA WITH GRILLED GULF SHRIMP** ..... 14  
Garlic, Spicy Red Pepper Flakes, Tomato, Fresh Basil, and Cream

FROM THE FARMER

- Parkers' Trio: CHARCOAL GRILLED CHICKEN AND CHEESE QUESADILLA** ..... 13  
Pico de Gallo, Tortilla Salad and Soup of the Day
- ROASTED PINE MANOR AMISH CHICKEN BREAST** ..... 12  
Whipped Potatoes, Roasted Cipollini Onions, White Wine Sauce
- CHARGRILLED USDA PRIME SIRLOIN STEAK** ..... 15  
Crispy Fried Onions, French Fries, Red Wine Sauce
- DUCK CONFIT** **P** ..... 12  
Goat Cheese Cake, Dried Fruit Compote, Port Pomegranate Sauce
- GARDEN SPAGHETTINI PASTA** ..... 11  
Fresh Summer Vegetables, Roasted Pine Nuts, Light Basil Cream Sauce

## NON-ALCOHOLIC DRINKS

<b>Brauerei Beck &amp; Co. - Bremen, Germany</b>	
Beck's Non-Alcoholic .....	5
<b>Goose Island Brewing - Chicago, IL</b>	
Root Beer .....	3.5
Orange Cream .....	3.5

<b>Independent Breweries Company - St. Louis, MO</b>	
IBC Diet Root Beer .....	2.5
Fresh Squeezed Lemonade .....	3
Strawberry Basil Lemonade .....	3.5

Ginger Blueberry Limeade .....	3.5
Curry Mango Orangeade .....	3.5

## BEER

### DOMESTIC DRAFTS

<b>Two Brothers Brewing - Warrenville, IL</b>	
Ebel's Weiss - German Style Hefeweizen .....	6

<b>Goose Island - Chicago, IL</b>	
Summertime - German Style Kölsch Ale .....	6

<b>Dogfish Head Brewing - Rehoboth Beach, DE</b>	
90 Minute IPA - Imperial IPA .....	9

### IMPORT DRAFTS

<b>Stella Artois - Leuven, Belgium</b>	
Stella Artois - Euro Pale Lager .....	7

<b>Guinness Ltd. - Dublin, Ireland</b>	
Smithwick's - Irish Red Ale .....	7
Guinness Draught - Irish Dry Stout .....	7
Blacksmith .....	7

### DOMESTIC BOTTLES

<b>Original Sin - Middlebury, VT</b>	
Original Sin - Champagne Cider .....	6.75

<b>Lagunitas Brewing - Petaluma, CA</b>	
Lagunitas Pils - Czech Style Pilsner .....	6.5

<b>Brewery Ommegang - Cooperstown, NY</b>	
Hennepin Ale - Farmhouse Saison .....	7

<b>Abita Brewing - Abita Springs, LA</b>	
Turbo Dog - Dark Brown Ale .....	6

<b>Anchor Brewing Company - San Francisco, CA</b>	
Anchor Porter - Porter .....	6.5

<b>New Holland Brewing - Holland, MI</b>	
Mad Hatter - IPA .....	6.5

<b>Goose Island Brewing, Chicago, IL</b>	
Matilda - Belgian Style Abbey Ale .....	7.5
Bourbon County - Brand Stout .....	10

<b>Two Brothers Brewing - Warrenville, IL</b>	
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

<b>Coors Brewing - Golden, CO</b>	
Coors Light - American Light Lager .....	5

### IMPORT BOTTLES

<b>Chimay - Scourmont Abbey, Belgium</b>	
Grande Réserve Belgian Strong Dark Ale .....	10

<b>Lindemans Brewery - Vlezenbeek, Belgium</b>	
Framboise - Raspberry Lambic .....	10

<b>Westmalle Brewery - Westmalle Abbey, Belgium</b>	
Trippel - Trappist Trippel Ale .....	10

<b>Franziskaner Weissbier Brewery Munich, Germany</b>	
Hefe-Weisse Hell Bavarian Hefe-Weisse .....	7.25

<b>Grupo Modelo - Mexico City, Mexico</b>	
Corona Extra - Golden Pilsner .....	5.75

<b>Amstel Brewery, Amsterdam, Netherlands</b>	
Amstel Light Bavarian Style Light Lager .....	5.75

<b>Heineken International Amsterdam, Netherlands</b>	
Heineken - Euro Pale Lager .....	5.75

## WINE BY THE GLASS

### SPARKLING WINES

	3 oz.	6 oz.
<b>Brut, Marquis De La Tour, Blanc De Blanc, Loire Valley, France N.V.</b> .....	4	8

<b>Dry Rose, Marquis De La Tour, Loire Valley, France N.V.</b> .....	4	8
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### WHITES

	3 oz.	6 oz.
<b>Chardonnay, Hess, Monterey, California 2007</b> .....	4	8

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

	3 oz.	6 oz.
<b>Pinot Noir, Cono Sur "Vision," Colchagua Valley, Chile 2008</b> .....	4.75	9.5

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

<b>ICE CREAM TOWER</b> .....	7
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Chocolate and Caramel Sauce

<b>SORBET TERRINE</b> .....	6
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Raspberry, Tangerine, Mango

<b>MEYER LEMON TART</b> .....	6
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Fresh Strawberries

<b>VERMONT MAPLE SUGAR COTTON CANDY</b>  .....	5
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The Real Deal

<b>WHITE CHOCOLATE &amp; APRICOT CROISSANT BREAD PUDDING</b>  .....	6.5
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Served Warm with Crème Anglaise, Blackberry Gelato

<b>KEY LIME PIE</b> .....	5.5
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Italian Meringue and Raspberry Sauce

<b>CALLEBAUT CHOCOLATE CAKE</b>  .....	7
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Served Warm, Vanilla Bean Crème Anglaise, Fresh Berries

<b>AN ARRAY OF FRESHLY BAKED COOKIES</b> .....	6.5
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Ghirardelli Chocolate Sauce for Dipping

Please allow 10-15 minutes for preparation