



- SMALL PLATES + SHARING -

- SHRIMP COCKTAIL P 12
Tavern Chips 8
Chicken Quesadilla 11
Lump Crab Cakes 10
Crisp Calamari 12
Fried Zucchini 6.5
Shrimp Scampi Crostini 12
Parkers' 'Dynamite' Sticks P 12
Hummus Trio 9
Mussels 9
Hickory Smoked Chicken Wings P 12
Soup of the Day Cup - 4 / Bowl - 5
Baked French Onion Soup P 6.5

- SALADS -

- House Salad 6
Tavern Wedge P 6
Caesar Salad 6
Spinach Salad 8
Parkers' Chopped Salad P 8
Classic Cobb Salad 15
Asian Salmon Salad P 18

MESQUITE-CHARCOAL GRILLED

- Filet Mignon* 7 oz. - 34 / 10 oz. - 42
Filet Mignon Oscar* P 7 oz. - 42 / 10 oz. - 50
12 Oz. New York Strip Steak* 32
Steak Frites* 24
New Zealand Rack of Lamb (14 Oz.) 28

- SIDE DISHES -

- Baked Potato - Mashed Potatoes - Au Gratin - Haricot Verts - Asparagus
Sautéed Spinach - Loaded Baked Potato (Add 2)

AVAILABLE FRIDAY, SATURDAY & SUNDAYS ONLY
PRIME RIB OF BEEF
USDA Choice, Slow-Roasted, Au Jus, Creamy Horseradish Sauce
TWELVE OUNCES 28
SIXTEEN OUNCES 34
Choose One: Baked Potato - Mashed Potatoes - Au Gratin - Haricot Verts - Asparagus
Loaded Baked Potato (Add 2)

STEAK PREPARATION GUIDE

Blue: Charred Outside, Raw Center Pittsburgh: Seared Rare Rare: Very Red, Cool Center
Medium Rare: Red, Warm Center Medium: Pink Center Medium Well: Slightly Pink Center
Well: No Pink, Cooked Through

TAVERN FAVORITES

- Hickory Smoked Meatloaf P 18
Tavern 'Mac & Cheese' P 17
Lemon-Rosemary Roasted Half Chicken 20
Chicken Pot Pie 14
Prime Beef Burger* P 16
Grilled Portobello Mushroom Sandwich 14

SEAFOOD

- Cedar Plank 'Bay of Fundy' Salmon* P 25
Seared Jumbo Sea Scallops 30
Pan-Seared Rainbow Trout 18
Beer Battered Fish & Chips 18
Shrimp & Spinach Aglio Olio 19
Lump Crab Cakes 28

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

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF JOEL GREGORCYK
PLAN YOUR PRIVATE DINING OCCASION WITH GINA MACK