

- APPETIZERS -

- MUSSELS** 9
White Wine, Garlic, Butter, Lemon Juice, Parsley, Roasted Crostini
- CHICKEN QUESADILLA** 11
Peppers & Onions, Four Cheese Medley, Pico de Gallo, Guacamole, Sour Cream
- CRISP CALAMARI** **P** 12
Calamari & Banana Peppers, Classic Horseradish Cocktail Sauce
- FRIED ZUCCHINI** 6.5
Parmesan Cheese, Marinara Sauce
- SHRIMP COCKTAIL** 12
Classic Horseradish Cocktail Sauce
- PARKERS' "DYNAMITE" STICKS** **P** 12
Crisp Tortilla, Seared Gulf Shrimp, Applewood Smoked Bacon, Andouille Sausage, Red Peppers, Cheese Medley, Spicy Tomato-Cheese Sauce
- HUMMUS TRIO** **P** 9
Chickpea & Tahini, Roasted Red Pepper, White Bean, Herb Flatbread
- BAKED FRENCH ONION** 6
Emmental, Gruyère & Parmesan Cheeses
- SOUP OF THE DAY** Cup - 4
Bowl - 5

- SALADS -

- HOUSE SALAD** 6
Field Greens, Grated Carrots, Red Onion, Tomatoes, Balsamic Vinaigrette
- CAESAR SALAD** 6
Romaine, Classic Caesar Dressing, Garlic Croutons, Parmesan Cheese
- TAVERN WEDGE** 8
Baby Iceberg, Port Reyes Bleu Cheese, Applewood Smoked Bacon, Tomatoes, Ranch Dressing
- SPINACH SALAD** **P** 8
Almonds, Montmorency Dried Cherries, Goat Cheese, Apple-Cider Vinaigrette
- PARKERS' CHOPPED SALAD** 8
Iceberg, Applewood Smoked Bacon, Port Reyes Bleu Cheese, Tomato, Red Onion, Scallions, Herb-Parmesan Dressing
- ALSATIAN SALAD** **P** 14
Grilled Organic Chicken Breast, Port Reyes Bleu Cheese, Field Greens, Sautéed Apples, Candied Walnuts, Apple-Cider Vinaigrette
- CLASSIC COBB SALAD** 15
Grilled Organic Chicken Breast, Romaine, Port Reyes Bleu Cheese, Hard-Boiled Egg, Applewood Smoked Bacon, Tomatoes, Red Onion, Avocado, Honey Mustard Ranch Dressing
- ASIAN SALMON SALAD** **P** 18
Soy Glazed Salmon, Romaine, Napa, Green and Red Cabbages, Mango, Scallions, Red Onions, Radishes, Cucumbers, Crisp Wontons, Sesame Soy Dressing, Wasabi Cucumber Aioli, Sesame Seeds

BURGERS & SANDWICHES

All sandwiches are served with your choice of House-Made Chips, Seasoned Fries or Cole slaw

- "PRIME BEEF" BURGER*** **P** 16
Port Reyes Bleu Cheese, Caramelized Onions & Mushrooms, Roasted Garlic Mayonnaise, Lettuce, Tomato, Challah Bun
- GRILLED TURKEY BURGER*** **P** 13
Seasoned Ground Turkey mixed with Parmesan Cheese, Avocado, Red Onion, Lettuce, Tomato, PepperJack Cheese, Chili Mayo, Challah Bun
- MESQUITE CHARCOAL GRILLED ANGUS CHEESEBURGER*** **P** 12
Half-Pound Certified Angus Beef, Choice of Cheese, Challah Bun, Lettuce, Tomato
- BARBECUED PORK** **P** 11
House-Smoked Pork Shoulder, Parker's BBQ Sauce, Coleslaw, Challah Bun, Sweet Potato Fries
- GRILLED TUNA PANINI** 10
White Albacore Tuna Salad, Sharp Cheddar Cheese, Tomato, Seeded Rye Bread
- CLASSIC REUBEN GRILL** **P** 12
Corned Beef Brisket, Swiss, Sauerkraut, Thousand Island Dressing, Seeded Rye Bread
- BEER-BATTERED FISH SANDWICH** 14
Fresh Pacific Cod, Challah Bun, Tartar Sauce, Lettuce, Tomato
- GRILLED TURKEY CLUB** 12
Smoked Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Sharp Cheddar, Monterey Jack, Multi-Grain Bread
- GRILLED HONEY MUSTARD CHICKEN** 13
Applewood Bacon, Honey-Mustard Sauce, Monterey Jack Cheese, Red Onion, Lettuce, Tomato, Stirato Roll
- GRILLED PORTOBELLO MUSHROOM SANDWICH** 14
Marinated in Balsamic Dressing, Provolone Cheese, Panko-Parmesan Fried Tomato, Roasted Red Pepper, Arugula, Pesto Mayonnaise
- PARKERS' TRIFECTA** 12
Jeanie's Daily Half Sandwich, Cup of Soup, Choice of French Fries, Cole Slaw or House-Made Chips

SEAFOOD

— Our Specialty —
CEDAR PLANK "BAY OF FUNDY" SALMON **P**
Hearth-Oven Roasted, Haricots Verts, Rice Medley, White-Wine Butter Sauce
18

- BEER-BATTERED FISH & CHIPS** 18
Fresh Pacific Cod, Coleslaw, Seasoned Fries, Tartar Sauce
- LUMP CRAB CAKES** 19
Hearth-Oven Roasted, Cajun Remoulade Sauce, Haricots Verts
- PAN-SEARED RAINBOW TROUT** 18
Maple Brown Butter Glaze, Toasted Pecans / Red Potato-Brussel Sprout Hash with Applewood Smoked Bacon and Caramelized Onions

TAVERN FAVORITES

- CHICKEN POT PIE** 14
Braised Chicken, Carrots, Celery, Onions, Peas, Red Potatoes, Puff Pastry Topping
- TAVERN "MAC & CHEESE"** **P** 13
Cavatappi Pasta, Organic Chicken Breast, Applewood Smoked Bacon, Scallions, Spicy Tomato Cream Sauce with Andouille Sausage, Parmesan Panko Bread Crumb topping
- HICKORY SMOKED MEATLOAF** 14
Prime Ground Chuck blended with Ground Applewood Smoked Bacon, Chili Sauce-Balsamic Glaze, Mashed Potatoes, Haricots Verts
- TAVERN FLATBREAD PIZZA & SALAD** 11
Choice of Pizza and Petite Salad
- MARGHERITA PIZZA** 11
Fresh Mozzarella, Roma Tomatoes, Marinara Sauce, Fresh Basil, Extra Virgin Olive Oil
- ADD PEPPERONI** 12
- SPINACH AGLIO OLIO** 10
Penne Pasta, Garlic, Olive Oil, Herb Butter, Tomatoes, Mushrooms, Roasted Pine Nuts, Feta & Parmesan Cheeses

*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