



- SMALL PLATES + SHARING -

SHRIMP COCKTAIL P 12
Classic Horseradish Cocktail Sauce

CHICKEN QUESADILLA 11
Peppers & Onions, Four Cheese Medley, Pico de Gallo, Guacamole, Sour Cream

CRISP CALAMARI 12
Calamari and Banana Peppers, Cocktail Sauce

FRIED ZUCCHINI 6.5
Parmesan Cheese, Lemon, Marinara Sauce

PARKERS' 'DYNAMITE' STICKS P 12
Crisp Tortilla, Seared Gulf Shrimp, Applewood Smoked Bacon, Andouille Sausage, Red Peppers, Four Cheese Medley, Spicy Tomato-Cheese Sauce

HUMMUS TRIO 9
Chickpea & Tahini, Roasted Red Pepper, White Bean, Herb Flatbread

MUSSELS 9
White Wine, Garlic, Butter, Lemon Juice, Parsley / Roasted Crostini

HICKORY SMOKED CHICKEN WINGS P 12
Parkers' BBQ Sauce or Ranch Dressing

SOUP OF THE DAY Cup - 4 Bowl - 5

BAKED FRENCH ONION SOUP P 6.5
Emmental, Gruyère & Parmesan Cheeses

- SALADS -

HOUSE SALAD 6
Field Greens, Carrot, Diced Tomatoes, Red Onion, Balsamic Vinaigrette

TAVERN WEDGE P 8
Baby Iceberg, Port Reyes Blue Cheese, Applewood Smoked Bacon, Tomatoes, Ranch Dressing

CAESAR SALAD 6
Romaine, Classic Caesar Dressing, Garlic Croutons, Reggiano-Parmesan

SPINACH SALAD 8
Almonds, Montmorency Dried Cherries, Goat Cheese, Apple-Cider Vinaigrette

PARKERS' CHOPPED SALAD P 8
Iceberg, Applewood Smoked Bacon, Port Reyes Blue Cheese, Diced Tomato, Red Onion, Scallions, Herb-Parmesan Dressing

CLASSIC COBB SALAD 15
Grilled Organic Chicken Breast, Romaine, Port Reyes Blue Cheese, Hard-Boiled Egg, Applewood Smoked Bacon, Roma 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

MESQUITE-CHARCOAL GRILLED

FILET MIGNON* 7 oz. - 34 / 10 oz. - 42
USDA Choice, Béarnaise Sauce (Choice of one side dish)

FILET MIGNON OSCAR* P 7 oz. - 42 / 10 oz. - 50
Lump Crabmeat, Béarnaise Sauce, Asparagus (Choice of one side dish)

12 OZ. NEW YORK STRIP STEAK* 32
USDA Choice (Choice of one side dish)

STEAK FRITES* 24
Sliced 10 oz. FlatIron Steak, Garlic Butter, Seasoned Thin-Cut Fries, Garlic Mayonnaise

NEW ZEALAND RACK OF LAMB (14 OZ.) 28
Classic Rosemary-Garlic Rub, Mashed Potatoes, Whole Grain Mustard-Red Wine Demi Glace, Fried Leeks & Mint Chiffonade

- SIDE DISHES -

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

AVAILABLE FRIDAY, SATURDAY & SUNDAYS ONLY
PRIME RIB OF BEEF
USDA Choice, Slow-Roasted, Au Jus, Creamy Horseradish Sauce
Choice of One Side
TWELVE OUNCES 28 SIXTEEN OUNCES 34

STEAK PREPARATION GUIDE

Blue: Seared Outside, 100% Red Center Pittsburgh: Seared Rare Rare: 75% Red Center
Medium Rare: 50% Red Center Medium: 25% Pink Center Medium Well: A Slight Hint of Pink
Well: 100% Cooked Through

TAVERN FAVORITES

SMOKED STRIP LOIN P 16
Thinly Sliced Steak Served Open-faced on Focaccia, Tomato Jam, Gorgonzola Cheese, topped with Arugula tossed with Olive Oil & Parmesan Cheese

HICKORY SMOKED MEATLOAF P 18
Prime Ground Chuck, Ground Applewood Smoked Bacon, Chili Sauce-Balsamic Glaze, Mashed Potatoes, Sauteed Haricots Verts

TAVERN 'MAC & CHEESE' 17
Cavatappi Pasta, Organic Chicken Breast, Spicy Tomato Cream Sauce with Andouille Sausage, Applewood Smoked Bacon, Scallions, Parmesan Panko Bread Crumb Topping

LEMON-ROSEMARY ROASTED HALF CHICKEN 20
Mashed Potatoes, Sauteed Haricots Verts, White Wine-Chicken Jus

CHICKEN POT PIE 14
Braised Lemon Chicken, Carrots, Celery, Onions, Peas, Red Potatoes, Puff Pastry Topping

PRIME BEEF BURGER* P 16
Port Reyes Blue Cheese, Caramelized Onions & Mushrooms, Roasted Garlic Mayonnaise, Lettuce, Tomato, Toasted Challah Bun, Seasoned Thin-Cut Fries

BLACK BEAN BURGER 11
Blended with Rice Medley, Roasted Vegetables, Portobello Mushrooms, Aged Cheddar Cheese & Seasonings, Served with Chipotle Mayonnaise, Pepper Jack Cheese, Challah Bun, Choice of Side

SEAFOOD

CEDAR PLANK 'BAY OF FUNDY' SALMON* P 25
Hearth-Oven Roasted, White Wine Butter Sauce, Sauteed Haricots Verts, Rice Medley

SEARED JUMBO SEA SCALLOPS 30
White Cheddar Grits, Grilled Asparagus, Roasted Tomato Puree

PAN-SEARED RAINBOW TROUT 21
Cilantro-Lemon-Tomato Butter, Pico de Gallo, Roasted Rosemary Red Potatoes, Haricot Verts

BEER BATTERED FISH & CHIPS 18
Fresh Pacific Cod, Coleslaw, Seasoned Thin-Cut Fries, Tartar Sauce

SHRIMP PENNE ALA' VODKA 18
Olive Oil, Garlic, Crushed Red Pepper, Applewood Smoked Bacon, Scallions, Roasted Red Pepper, Vodka, Marinara Sauce, Heavy Cream, Garlic Butter, Parmesan Cheese

*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