

- APPETIZERS -

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

BBQ CHICKEN FLATBREAD 10
Pulled Chicken, Parkers BBQ Sauce, Four Cheese Medley, Red Onions, Cilantro

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

“DYNAMITE” STICKS ^P 12
Crisp Tortilla, filled with Four Cheese Medley, blended with Applewood Bacon, Andouille Sausage and Shrimp, served with Spicy Tomato-Cheese Sauce

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

BAKED FRENCH ONION SOUP ^P 6.5
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

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

- Feature - SMOKED STRIP LOIN

Thinly Sliced Steak Served Open-faced on Focaccia, Tomato Jam, Gorgonzola Cheese, Arugula Tossed with Olive Oil, Parmesan Cheese

16

“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 Aioli, Red Onion, Lettuce, Tomato, Monterey Jack Cheese, 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

SHRIMP PO’BOY 13
Buttermilk Fried Shrimp, Cajun Remoulade, Shredded Lettuce, Tomato, Baguette Bread, Cajun Seasoned Fries

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

BLACK BEAN BURGER 14
Blended with Rice Medley, Roasted Vegetables, Portobello Mushroom, Aged Cheddar Cheese & Seasonings, served with Chipotle Mayonnaise, Pepper Jack Cheese, Challah Bun

PARKERS’ TRIFECTA 12
Jeanie’s Daily Half Sandwich, Cup of Soup, Choice of French Fries, Cole Slaw or House-Made Chips

TAVERN FAVORITES

- Feature - 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

PAN-SEARED RAINBOW TROUT 15
Cilantro-Lemon-Tomato Butter, Pico de Gallo, Roasted Rosemary Red Potatoes, Haricots Verts

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

PENNE ALA’ VODKA 10
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