



- SMALL PLATES + SHARING -

- SHRIMP COCKTAIL... 12
CRISPY CALAMARI... 12
PARKERS' 'DYNAMITE' STICKS... 12
HUMMUS... 9
POUTINE... 11
HICKORY SMOKED CHICKEN WINGS... 12
BAKED FRENCH ONION SOUP... 6.5
SOUP OF THE DAY... Cup - 4 / Bowl - 5

- SALADS -

- CLASSIC COBB SALAD... 15
ASIAN SALMON SALAD... 18
HOUSE SALAD... 6
TAVERN WEDGE... 8
CAESAR SALAD... 6
PARKERS' CHOPPED SALAD... 8
MAKE IT A MEAL
ADD OVEN ROASTED SALMON... 8
ADD MESQUITE GRILLED STEAK... 8
ADD MESQUITE GRILLED SHRIMP... 8
ADD MESQUITE GRILLED CHICKEN... 5

FROM OUR MESQUITE-CHARCOAL GRILL

- All Steaks are finished with Maitre D' Butter and Sea Salt -

- FILET MIGNON\*... 7 oz. - 34 / 10 oz. - 42
12 oz. NEW YORK STRIP STEAK\*... 34
STEAK FRITES\*... 24
BRAISED BEEF SHORT RIBS... 25

ADD-ONS: OSCAR STYLE - 10 / GARLIC SHRIMP - 8 / SAUTÉED MUSHROOMS - 4

- SIDE DISHES -

Baked Potato / Mashed Potatoes / Loaded Baked Potato (Add 2)
Garlic Spinach / Sautéed Green Beans / Asparagus (Add 2) / Caiun Mac (Add 3)

PARKERS' SPECIALTY - PRIME RIB OF BEEF WHILE IT LASTS... TWELVE OUNCES 28 SIXTEEN OUNCES 34 AVAILABLE FRIDAY, SATURDAY & SUNDAYS ONLY

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: Slight Hint of Pink
Well: 100% Cooked Through

SEAFOOD

- CEDAR PLANK 'BAY OF FUNDY' SALMON\*... 26
SEARED JUMBO SEA SCALLOPS... 30
PAN-SEARED RAINBOW TROUT... 21
BEER BATTERED FISH & CHIPS... 18

TAVERN FAVORITES

- HICKORY SMOKED MEATLOAF... 18
SMOKED STRIP LOIN SANDWICH... 16
CAJUN 'MAC & CHEESE'... 17
LEMON-ROSEMARY ROASTED HALF CHICKEN... 20
CHICKEN POT PIE... 14
TAVERN BURGER\*... 16
BLACK BEAN BURGER... 11

\*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