



- APPETIZERS -

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

HICKORY SMOKED CHICKEN WINGS 12
Choice of: Parkers BBQ Sauce or Buffalo Wing Sauce

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

HUMMUS 9
Pita Bread, Celery, Carrots, Red Pepper

POUTINE 11
Cajun Fries, Short Rib Lager Gravy, Wisconsin Cheddar Cheese Curds

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

SOUP OF THE DAY Cup - 4 / Bowl - 5

- SALADS -

ALSATIAN SALAD 15
Grilled Organic Chicken Breast, Field Greens, Point Reyes Blue Cheese, Apples, Candied Walnuts, Apple-Cider Vinaigrette

CLASSIC COBB SALAD P 15
Grilled Organic Chicken Breast, Romaine, Point Reyes Blue Cheese, Hard-Boiled Egg, Applewood Smoked Bacon, Tomatoes, Red Onion, Avocado, Honey Mustard Ranch

ASIAN SALMON SALAD P 18
Soy Glazed Salmon, Romaine, Napa Cabbage, Green and Red Cabbage, Mango, Red Onions, Scallions, Radishes, Cucumbers, Crispy Wontons, Sesame Soy Dressing, Cucumber-Wasabi Aioli, Sesame Seeds

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

SPINACH SALAD 8
Almonds, Apples, Goat Cheese, Apple-Cider Vinaigrette

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

MAKE IT A MEAL

ADD OVEN ROASTED SALMON 8

ADD MESQUITE GRILLED STEAK 8

ADD MESQUITE GRILLED SHRIMP 8

ADD MESQUITE GRILLED CHICKEN 5

BURGERS & SANDWICHES

- Sandwiches are served with your choice of House-Made Chips, Seasonal Fries or Cole Slaw -

ANGUS CHEESEBURGER* 13
Half-Pound Certified Angus Beef, Choice of Cheese, Lettuce, Tomato, Challah Bun

ADD-ONS: APPLEWOOD BACON - 1 / SAUTÉED MUSHROOMS - 1 / SAUTÉED ONIONS - 1

GRILLED TURKEY BURGER* 13
Seasoned Ground Turkey, Parmesan Cheese, Avocado Aioli, Red Onion, Lettuce, Tomato, Monterey Jack Cheese, Challah Bun

BLACK BEAN BURGER P 11
Blended with Rice Medley, Roasted Vegetables, Portobello Mushroom, Aged Cheddar Cheese, Chipotle Mayonnaise, Pepper Jack Cheese, Challah Bun

- PARKERS' SPECIALTY -

SHRIMP PO'BOY

Buttermilk Fried Shrimp, Cajun Remoulade, Shredded Lettuce, Tomato, Baguette, Cajun Seasoned Fries

13

BARBECUED PORK 11
House-Smoked Pork Shoulder, Parkers' BBQ Sauce, Coleslaw, Challah Bun, Sweet Potato Fries

CLASSIC REUBEN GRILL P 12
Corned Beef Brisket, Swiss, Sauerkraut, Thousand Island Dressing, Seeded Rye Bread

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

PARKERS' TRIFECTA 12
Jeanie's Daily Half Sandwich, Cup of Soup of the Day

GRILLED TUNA PANINI 10
White Albacore Tuna Salad, Sharp Cheddar Cheese, Tomato, Seeded Rye Bread

TAVERN FAVORITES

- PARKERS' SPECIALTY -

CEDAR PLANK 'BAY OF FUNDY' SALMON

Hearth-Oven Roasted, Sautéed Green Beans, Rice Medley, White-Wine Butter Sauce

18

BEER BATTERED FISH & CHIPS 15
Pacific Cod, Coleslaw, Seasoned Fries, Tartar Sauce

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

CAJUN 'MAC & CHEESE' P 13
Cavatappi Pasta, Organic Chicken Breast, Spicy Tomato Cream Sauce, Andouille Sausage, Applewood Bacon, Scallions, Parmesan Panko Bread Crumb

HICKORY SMOKED MEATLOAF 14
Angus Ground Chuck, Ground Applewood Smoked Bacon, Chili Sauce-Balsamic Glaze, Mashed Potatoes, Sautéed Green Beans

*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