



LUNCH

- 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

“DYNAMITE” STICKS. P.....12

Crisp Tortilla, Seared Gulf Shrimp, Applewood Smoked Bacon, Red Peppers, Andouille Sausage, Four Cheese Blend, Spicy Tomato-Cheese Sauce

POUTINE..... 11

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

HUMMUS 9

Pita Bread, Cellery, Carrots, Red Pepper

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, Point Reyes Bleu Cheese, Field Greens, Sautéed Apples, Candied Walnuts, Apple-Cider Vinaigrette

CLASSIC COBB SALAD P..... 15

Grilled Organic Chicken Breast, Romaine, Point Reyes Bleu Cheese, Hard-Boiled Egg, Applewood Smoked Bacon, Tomatoes, Red Onion, Avocado, Honey Mustard Ranch

ASIAN SALMON SALAD P..... 18

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

CAESAR SALAD 6

Romaine, Classic Caesar Dressing, Garlic Croutons, Parmesan Cheese

SPINACH SALAD 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

MAKE IT A MEAL

ADD OVEN ROASTED SALMON 8

ADD MASQUITE GRILLED STEAK 8

ADD MASQUITE GRILLED SHRIMP 8

ADD MASQUITE GRILLED CHICKEN 5

BURGERS & SANDWICHES

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

ANGUS CHEESEBURGER* 13

Half-Pound Certified Angus Beef, Choice of Cheese, Challah Bun, Lettuce, Tomato

ADD-ONS: APPLEWOOD BACON - 1 SAUTEED MUSHROOMS - 1 SAUTEED ONIONS - 1

GRILLED TURKEY BURGER*13

Seasoned Ground Turkey mixed with Parmesan Cheese, Avocado Aioli, Red Onion, Lettuce, Tomato, Monterey Jack Cheese, Brioche Bun

BLACK BEAN BURGER P..... 11

Blended with Rice Medley, Roasted Vegetables, Portobello Mushroom, Aged Cheddar Cheese, Chipotle Mayonnaise, Pepper Jack Cheese, Brioche Bun

- PARKERS’ SPECIALTY -

SHRIMP PO’BOY

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

13

BARBECUED PORK..... 11

House-Smoked Pork Shoulder, Parker’s BBQ Sauce, Coleslaw, Brioche Bun, Sweet Potato Fries

CLASSIC REUBEN GRILL. P..... 12

Corned Beef Brisket, Swiss, Sauerkraut, Thousand Island Dressing, Seeded Rye Bread

GRILLED TURKEY CLUB12

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 SALMON

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

18

BEER-BATTERED FISH & CHIPS..... 15

Fresh Haddock, Coleslaw, French Fries, Tartar Sauce

CHICKEN POT PIE 14

Braised Chicken, Carrots, Celery, Onions, Peas, Red Potatoes, Pie Crust

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

*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 CHRIS HOEWELER

* PLAN YOUR PRIVATE DINING OCCASION WITH GINA MACK *