



- SMALL PLATES + SHARING -

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

- SALADS -

- CHICKEN COBB SALAD P... 15
ASIAN SALMON SALAD P... 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 SHRIMP... 8
ADD MESQUITE GRILLED STEAK... 8
ADD MESQUITE GRILLED CHICKEN... 5

MESQUITE-CHARCOAL GRILLED

- All Steaks are finished with Herb 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 P... 25

- SIDE DISHES -

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

- PARKERS' SPECIALTY -
PRIME RIB OF BEEF
WHILE IT LASTS...
Slow-Roasted, Au Jus, Creamy Horseradish Sauce
A Choice of One Side
TWELVE OUNCES 28 SIXTEEN OUNCES 34
AVAILABLE FRIDAY & SATURDAY 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: A Slight Hint of Pink
Well: 100% Cooked Through

SEAFOOD

- CEDAR PLANK SALMON* P... 26
SEARED JUMBO SEA SCALLOPS... 30
PAN-SEARED RAINBOW TROUT... 21
BEER BATTERED FISH & CHIPS... 18

TAVERN FAVORITES

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF CHRIS HOEWELER
PLAN YOUR PRIVATE DINING OCCASION WITH GINA MACK