

— **SMALL PLATES & SOUPS** —

- CHICKEN QUESADILLA** 12
Peppers, Onions, Four Cheese Medley, Pico de Gallo, Guacamole, Sour Cream
- HICKORY SMOKED CHICKEN WINGS** ... 12
BBQ or Buffalo Wing Sauce
Ranch or Blue Cheese Dressing
- “DYNAMITE” STICKS** **P** 13
Shrimp, Applewood Smoked Bacon, Andouille Sausage, Red Pepper, Four Cheese Medley, Spicy Tomato Cheese Sauce, Flour Tortilla
- SPINACH ARTICHOKE DIP** 10
Mozzarella, Parmesan, Pita Bread
- FIRECRACKER SHRIMP** 8
Sriracha-Sweet Chili Aioli
- CRAB CAKE** 13
Frisee & Bacon Salad, Citrus Aioli
- HUMMUS** 9
Celery, Carrots, Red Pepper, Pita Bread
- BAKED FRENCH ONION SOUP** **P** 7
Emmental, Gruyère & Parmesan Cheeses
- SOUP OF THE DAY** **Cup - 5**
Bowl - 6

— **SALADS** —

- CHICKEN ALSATIAN SALAD** 15
Danish Blue Cheese, Field Greens, Apples, Candied Walnuts, Apple Cider Vinaigrette
- CHICKEN COBB SALAD** **P** 16
Romaine, Danish Blue Cheese, Hard-Boiled Egg, Applewood Smoked Bacon, Tomatoes, Red Onion, Avocado, Honey Mustard Ranch Dressing
- ASIAN SALMON SALAD** **P** 18
Romaine, Red, Green & Napa Cabbage, Mango, Red Onions, Scallions, Radishes, Cucumbers, Crisp Wontons, Cucumber-Wasabi Aioli, Sesame Seeds, Sesame Soy Dressing
- CAESAR SALAD** 6
Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing
- SPINACH SALAD** 8
Almonds, Apples, Goat Cheese, Apple Cider Vinaigrette
- PARKERS’ CHOPPED SALAD** 8
Iceberg, Applewood Smoked Bacon, Danish Blue Cheese, Tomato, Scallions, Red Onion, Herb Parmesan Dressing
- OVEN ROASTED SALMON** 8
- MESQUITE GRILLED SHRIMP** 7
- MESQUITE GRILLED STEAK** 9
- MESQUITE GRILLED CHICKEN** 5

CELEBRATE AT PARKERS BLUE ASH

Plan Your Private Dining Occasion with
Sales Manager Gina Mack

BURGERS & SANDWICHES

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

- ANGUS CHEESEBURGER*** 13
Half-Pound Certified Angus Beef, Choice of Cheese, Lettuce, Tomato, Brioche Bun
APPLEWOOD SMOKED BACON - 2 / SAUTEED MUSHROOMS - 1 / SAUTEED ONIONS - 1
- TURKEY BURGER*** 13
Seasoned Ground Turkey mixed with Parmesan, Avocado Aioli, Red Onion, Lettuce, Tomato, Monterey Jack, Brioche Bun
- VEGETARIAN BURGER** 13
Portabello Mushrooms, Brown Rice, Rolled Oats, Beets, Walnuts, Chipotle Mayonnaise, Lettuce, Tomato, Choice of Cheese, Brioche Bun
- BARBECUED PORK** 12
Smoked Pork Shoulder, BBQ Sauce, topped with Coleslaw, Sweet Potato Fries, Brioche Bun
- CLASSIC REUBEN GRILL** 13
Corned Beef Brisket, Swiss, Sauerkraut, Thousand Island Dressing, Seeded Rye Bread

— **FEATURED SANDWICH** —

SHRIMP PO’BOY

Buttermilk Fried Shrimp, Cajun Remoulade, Shredded Lettuce,
Tomato, Cajun Seasoned Fries, Club Hero Roll

14

- TURKEY CLUB** 13
Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, White Toast
- GRILLED HONEY MUSTARD CHICKEN** **P** 14
Applewood Smoked Bacon, Monterey Jack, Red Onion, Lettuce, Tomato, Stirato Roll
- PARKERS’ TRIFECTA** 13
Jeanie’s Daily Half Sandwich, Cup of Soup of the Day
- GRILLED TUNA SANDWICH** 12
White Albacore Tuna Salad, Cheddar, Tomato, Seeded Rye Bread
- BLACKENED TILAPIA SANDWICH** 14
Lettuce, Tomato, Pickle, Lemon Aioli, Club Hero Roll

TAVERN FAVORITES

- BEER-BATTERED FISH & CHIPS** 16
Haddock, Coleslaw, French Fries, Tartar Sauce
- CHICKEN POT PIE** 14
Braised Chicken, Carrots, Celery, Onions, Peas, Potatoes, Flaky Crust
- PARKERS’ JAMBALAYA** 17
Sautéed Shrimp, Chicken, Tasso Ham, Rice, Tomatoes, Scallions, Crostini
- CAJUN MAC & CHEESE** 14
Cavatappi Pasta, Chicken, Applewood Smoked Bacon, Scallions, Spicy Andouille Cream Sauce, Parmesan Crumbs
- CEDAR PLANK SALMON** **P** 19
Hearth-Oven Roasted, Haricots Verts, Rice Medley, White-Wine Butter Sauce

BLACKENED SALMON TACOS

Cabbage Slaw, Pico de Gallo, Cilantro
Avocado Crema, Flour Tortilla

12

P INDICATES FAVORITE DISHES OF OUR EXECUTIVE CHEF CHRIST HOEWELER

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