

**PARKERS**

— BLUE ASH TAVERN —

— SMALL PLATES & SOUPS —

- SHRIMP COCKTAIL** ..... 12  
Classic Horseradish Cocktail Sauce
- CALAMARI** ..... 12  
Banana Peppers, Marinara Sauce
- “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
- HUMMUS** ..... 9  
Celery, Carrots, Red Pepper, Pita Bread
- FIRECRACKER SHRIMP** ..... 9  
Sriracha-Sweet Chili Aioli
- HICKORY SMOKED CHICKEN WINGS** ... 12  
BBQ or Buffalo Wing Sauce  
Ranch or Blue Cheese Dressing
- GARLIC CHEESE BREAD** ..... 8  
Garlic Butter, Parmesan & Swiss Cheese Spread, Ciabatta
- BAKED FRENCH ONION SOUP** **P** ..... 7  
Emmental, Gruyère & Parmesan Cheeses
- SOUP OF THE DAY** ..... Cup - 5  
Bowl - 6

— SALADS —

- 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
- HOUSE SALAD** ..... 6  
Field Greens, Carrots, Tomatoes, Red Onion, Balsamic Vinaigrette
- TAVERN WEDGE** ..... 8  
Iceburg Lettuce, Danish Blue Cheese, Applewood Smoked Bacon, Tomatoes, Ranch Dressing
- CAESAR SALAD** ..... 7  
Romaine Hearts, Garlic Croutons, Parmesan Cheese
- PARKERS’ CHOPPED SALAD** ..... 8  
Iceberg, Applewood Smoked Bacon, Danish Blue Cheese, Tomato, Red Onion, Scallions, 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

DAILY FEATURES

- MONDAY: LEMON-ROSEMARY ROASTED HALF CHICKEN** ..... 21  
Mashed Potatoes, Roasted Vegetables, Rosemary Jus
- TUESDAY: CRAB CAKES** ..... 32  
Lemon Butter Sauce, French Fries, Cole Slaw
- WEDNESDAY: POT ROAST** ..... 22  
Mashed Potatoes, Roasted Vegetables, Crispy Shallots, Herb Gravy
- THURSDAY: STUFFED PORK CHOP** ..... 24  
Smoked Bacon Stuffing, Lager Gravy, Green Beans
- FRIDAY & SATURDAY: PRIME RIB OF BEEF** ..... 12 oz. - 29 / 16 oz. - 34  
Slow-Roasted, Au Jus, Creamy Horseradish Sauce, Choice of Side
- SUNDAY: TORTELLINI BOLOGNESE** ..... 18  
Ricotta Cheese Filled Pasta, Bolognese Sauce, Side Salad

MESQUITE-CHARCOAL GRILLED

- All Steaks are finished with Herb Butter & Sea Salt -

- FILET MIGNON\*** ..... 7 oz. - 34 / 10 oz. - 42  
Béarnaise Sauce, Choice of Side Dish
- 12 OZ. NEW YORK STRIP STEAK\*** ..... 34  
Choice of Side Dish
- 14 OZ. RIBEYE STEAK\*** ..... 39  
Chef’s Preparation
- STEAK FRITES\*** ..... 24  
10 oz. Flat Iron Steak, Fries, Garlic Mayonnaise
- OSCAR STYLE - 10 / 6 OZ. LOBSTER TAIL - 20**
- GARLIC SHRIMP - 8 / SAUTÉED MUSHROOMS - 4**

— STEAK SIDE DISHES —

- TWICE BAKED POTATO, MASHED POTATOES, GARLIC SPINACH, SAUTÉED GREEN BEANS**
- LOADED MASHED POTATOES - 2 / ASPARAGUS - 2 / MAC & CHEESE - 3**

SEAFOOD

- CEDAR PLANK SALMON\*** **P** ..... 26  
Hearth-Oven Roasted, White Wine Butter Sauce, Sautéed Green Beans, Roasted Potatoes
- SEARED JUMBO SEA SCALLOPS** ..... 30  
White Cheddar Grits, Grilled Asparagus, Roasted Tomato Puree
- BLACKENED SWORDFISH** ..... 26  
Orange Horseradish Marmalade, Roasted Potatoes, Sautéed Green Beans
- BEER BATTERED FISH & CHIPS** ..... 17  
Haddock, Coleslaw, French Fries, Tartar Sauce
- CRAB STUFFED SHRIMP** ..... 28  
Mashed Potatoes, Asparagus, Lemon Butter
- AHI TUNA NICOISE SALAD** ..... 20  
Marinated Green Beans, Hard Boiled Egg, Chilled Potatoes, Tomatoes, Kalamata Olives, Balsamic Dressing, Field Greens
- LOBSTER MAC & CHEESE** ..... 32  
Cavatappi Pasta, Gruyere, Parmesan, Fontina, Asparagus, Parmesan Bread Crumbs

TAVERN FAVORITES

- HICKORY SMOKED MEATLOAF** **P** ..... 18  
Ground Angus Chuck & Applewood Smoked Bacon, Chili Sauce-Balsamic Glaze, Mashed Potatoes, Sautéed Green Beans
- PARKERS’ JAMBALAYA** ..... 17  
Sautéed Shrimp, Chicken, Tasso Ham, Rice, Tomatoes, Scallions, Crostini
- CRISPY AMISH CHICKEN** ..... 18  
Oven Roasted Airline Chicken Breast, Mashed Potatoes, Herb Beurre Blanc, Tomato Jam
- CHICKEN POT PIE** ..... 18  
Braised Chicken, Carrots, Celery, Onions, Peas, Potatoes, Flaky Crust, Side Salad
- TAVERN BURGER\*** **P** ..... 16  
Danish Blue Cheese, Caramelized Onions & Mushrooms, Roasted Garlic Mayonnaise, Lettuce, Tomato, Toasted Brioche Bun, French Fries
- VEGETARIAN BURGER** ..... 13  
Portabello Mushrooms, Brown Rice, Rolled Oats, Beets, Walnuts, Chipotle Mayonnaise, Lettuce, Tomato, Pickle, Choice of Cheese, Brioche Bun, Choice of Side

**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.