



PARKERS BLUE ASH TAVERN

\$36 Dinner

FIRST COURSE

Choose One:

Firecracker Shrimp

Sriracha-Sweet Chili Aioli

Crab Cake

Frisee & Bacon Salad, Citrus Aioli

Garlic Cheese Bread

Garlic Butter, Parmesan & Swiss Cheese Spread, Ciabatta

SECOND COURSE

Choose One:

Amish Airline Chicken Breast

Mashed Potatoes, Herbed Beurre Blanc, Tomato Jam

12 oz. Slow Roasted Prime Rib Of Beef

Au Jus, Creamy Horseradish Sauce, Choice of One Side Dish

7 oz. Filet Mignon

Charcoal Grilled, Béarnaise Sauce, Choice of One Side Dish

Seared Jumbo Sea Scallops

White Cheddar Grits, Grilled Asparagus, Roasted Tomato Puree

THIRD COURSE

Choose One:

Brulee Cheesecake

Parkers Award-Winning Classic New York-Style Cheesecake, Crème Anglaise, Caramelized Sugar Topping

Godiva Chocolate Ganache Cake

Layered with Godiva Chocolate Liqueur, Chocolate Ganache Frosting, Berry Coulis, Toasted Almonds, Fresh Whipped Cream

GCRW COCKTAILS

Parkers Fashion | \$10

Makers Mark Bourbon, Brown Sugar-Vanilla Syrup, Brandied Cherries

Zig Zag Mule | \$10

Tito's Handmade Vodka, Solerno Blood Orange Liqueur, Simple Syrup, Blood Orange Sparkling Water, Ginger Beer, Lime

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