

PARKERS

— BLUE ASH TAVERN —

— **SMALL PLATES & SOUPS** —

- SHRIMP COCKTAIL** 12
Classic Horseradish Cocktail Sauce
- CALAMARI** 12
Banana Peppers, Marinara Sauce
- “DYNAMITE” STICKS** 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 Chips
- HUMMUS** 9
Celery, Carrots, Cucumber, Red Pepper, Pita Bread
- FIRECRACKER SHRIMP** 10
Sriracha-Sweet Chili Aioli
- CHICKEN WINGS** 12
BBQ or Buffalo Wing Sauce
Ranch or Blue Cheese Dressing
- CRISPY BRUSSELS SPROUTS** 9
Chili, Mint, Pecorino Romano
- BAKED FRENCH ONION SOUP** 8
Emmental, Gruyère & Parmesan Cheeses
- SOUP OF THE DAY** Cup - 5
Bowl - 7

— **SALADS** —

- CHICKEN COBB SALAD** 16
Romaine, Blue Cheese, Bacon, Avocado Chopped Hard-Boiled Egg, Tomatoes, Red Onion, Honey Mustard Ranch Dressing
- GINGER SOY GLAZED SALMON SALAD** .. 18
Romaine, Field Greens, Napa Cabbage, Scallions, Radishes, Cucumbers, Red Peppers, Snow Peas, Crispy Wontons, Sesame Vinaigrette
- HOUSE SALAD** 7
Field Greens, Carrots, Tomatoes, Red Onion, Balsamic Vinaigrette
- SPINACH SALAD** 8
Almonds, Apples, Goat Cheese, Apple Cider Vinaigrette
- CAESAR SALAD** 8
Romaine Hearts, Garlic Croutons, Parmesan Cheese
- PARKERS’ CHOPPED SALAD** 8
Iceberg, Bacon, Blue Cheese, Tomato, Red Peppers, Green Beans, Cucumber, Radish, Scallions, Herb Parmesan Dressing
- OVEN ROASTED SALMON** 9
- MESQUITE GRILLED SHRIMP** 8
- MESQUITE GRILLED CHICKEN** 6

CELEBRATE AT PARKERS BLUE ASH

Plan Your Private Dining Occasion with
Sales Manager Gina Sears

DAILY FEATURES

- MONDAY: LEMON-ROSEMARY ROASTED HALF CHICKEN** 21
Mashed Potatoes, Roasted Vegetables, Rosemary Jus
- TUESDAY: HEARTH ROASTED BRATWURST & KIELBASA** 20
Mashed Potatoes, Sauerkraut, Spicy Beer Mustard
- WEDNESDAY: POT ROAST** 22
Mashed Potatoes, Roasted Vegetables, Crispy Shallots, Herb Gravy
- THURSDAY: GRILLED PORK CHOP** 25
Warm German Potato Salad, Brussels Sprouts
- FRIDAY & SATURDAY: PRIME RIB OF BEEF** 12 oz. - 32 / 16 oz. - 39
Slow-Roasted, Au Jus, Creamy Horseradish Sauce, Choice of Side
- SUNDAY: SPAGHETTI & MEATBALLS** 19
Marinara, Pecorino Romano, Basil, Warm Garlic Bread

MESQUITE-GRILLED STEAKS

- All Steaks are served with a Side Dish and your choice of Béarnaise Sauce or Caper Salsa Verde -

- 7 OZ. FILET MIGNON*** 37
- 12 OZ. NEW YORK STRIP STEAK*** 34
- 14 OZ. RIBEYE STEAK*** 43
- 10 OZ. HANGER STEAK*** 27

— **BUILD YOUR OWN SURF & TURF** —

LUMP CRAB BÉARNAISE - 10 / GARLIC SHRIMP - 8 / SCALLOPS - 14

ENTRÉES

- CEDAR PLANK SALMON*** 27
Hearth Roasted, Sautéed Green Beans, Roasted Potatoes, White Wine Butter Sauce
- PAN SEARED SCALLOPS** 29
Butternut Squash Polenta, Roasted Chestnut Brown Butter, Red Grapes
- GRILLED SWORDFISH** 26
Caper Salsa Verde, Roasted Yukon Gold Potatoes, Blistered Onions, Wilted Spinach
- BEER BATTERED FISH & CHIPS** 18
Cod, Coleslaw, French Fries, Tartar Sauce
- CRAB STUFFED SHRIMP** 31
Mashed Potatoes, Sautéed Green Beans, Lemon Butter
- CAJUN MAC & CHEESE** 19
Cavatappi Pasta, Chicken, Applewood Smoked Bacon, Scallions, Spicy Andouille Cream Sauce, Parmesan Crumbs
- HICKORY SMOKED MEATLOAF** 19
Ground Angus Chuck & Applewood Smoked Bacon, Chili Sauce-Balsamic Glaze, Mashed Potatoes, Sautéed Green Beans
- OVEN-ROASTED CHICKEN BREAST** 19
Mashed Potatoes, Roasted Autumn Vegetables, Mustard Chicken Jus
- CHICKEN POT PIE** 17
Braised Chicken, Carrots, Celery, Onions, Peas, Potatoes, Flaky Crust
- TAVERN BURGER*** 17
Danish Blue Cheese, Caramelized Onions & Mushrooms, Roasted Garlic Mayonnaise, Lettuce, Tomato, Brioche Bun, French Fries
- ANGUS CHEESEBURGER*** 14
Half-Pound Angus Beef, Choice of Cheese, Lettuce, Tomato, Brioche Bun, French Fries
APPLEWOOD SMOKED BACON - 2 / SAUTÉED MUSHROOMS - 1 / SAUTÉED ONIONS - 1

SIDE DISHES

SAUTÉED SPINACH / GREEN BEANS / ROASTED AUTUMN VEGETABLES
MASHED POTATOES / LOADED MASHED POTATOES (ADD 2) / ROASTED POTATOES
FRENCH FRIES / MAC & CHEESE

- 5 -

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