



GLUTEN FREE

- APPETIZERS -

CHICKEN WINGS . . . 12
Hearth-Oven Roasted, Ranch Dressing or BBQ Sauce

SAUTEED FIRECRACKER SHRIMP 9
Sriracha-Sweet Chili Aioli

HUMMUS 8
Celery, Carrots, Red Pepper

SAUTEED CALAMARI 12
Olive Oil, White Wine, Galic, Lemon, Udi Gluten-Free Crostini

SHRIMP COCKTAIL 12
Classic Horseradish Cocktail Sauce

- SALADS -

CHICKEN COBB SALAD 16
Romaine, Danish Bleu Cheese, Hard-Boiled Egg, Applewood Smoked Bacon, Tomatoes, Red Onion, Avocado, Honey Mustard Ranch

HOUSE SALAD 7
Field Greens, Carrots, Tomatoes, Red Onion, Balsalmic Vinaigrette

SPINACH SALAD 8
Almonds, Apples, Goat Cheese Apple-Cider Vinaigrette

PARKERS' CHOPPED SALAD 8
Iceberg, Bacon, Bleu Cheese, Tomato, Red Peppers, Green Beans, Cucum-ber, Radish, Scallions, Herb-Parmesan Dressing

MAKE IT A MEAL

ADD OVEN ROASTED SALMON 9

ADD MESQUITE GRILLED STEAK 9

ADD MESQUITE GRILLED SHRIMP 8

ADD MESQUITE GRILLED CHICKEN 6

CELEBRATE AT PARKERS BLUE ASH

Plan Your Private Dining Occasion with Sales Manager Gina Sears

BURGERS & SANDWICHES

- Sandwiches are served with your choice of Fresh Fruit or Cole Slaw -
NOTE - ALL Fried Foods are contaminated with Gluten

ANGUS CHEESEBURGER* 14.5
Half-Pound Certified Angus Beef, Choice of Cheese, Lettuce, Tomato, Udi Gluten-Free Bun

ADD-ONS: APPLEWOOD BACON - 2 SAUTEED MUSHROOMS - 1 SAUTEED ONIONS - 1

GRILLED TURKEY BURGER* 13.5
Seasoned Ground Turkey mixed with Parmesan, Avocado, Chipotle Mayonnaise, Red Onion, Lettuce, Tomato, Monterey Jack Cheese, Udi Gluten-Free Bun

TAVERN BURGER 17.5
Danish Bleu Cheese, Caramelized Onions & Mushrooms, Roasted Garlic Mayon- naise, Lettuce, Udi Gluten-Free Bun

SPECIALTIES

HEARTH ROASTED SALMON Lunch 19 / Dinner 27
Hearth Oven Roasted, White Wine Butter Sauce, Roasted Potatoes, Sauteed Green Beans

OVEN ROASTED CHICKEN BREAST 19
Mashed Potatoes, , Roasted Autumn Vegetable, Mustard Chicken Jus

NEW YORK STRIP 34
12.Oz Mesquite Charcoal Grilled, Choice of Potato or Vegetable

FILET MIGNON 7oz. 37
Mesquite Charcoal Grilled, Choice of Potato or Vegetable

HANGER STEAK 27
10oz Mesquite Charcoal Grilled, Choice of Potato or Vegetable

RIBEYE STEAK 43
14oz. Mesquite Charcoal Grilled, Choice of Potato or Vegetable

- STEAK SIDE DISHES -

Mashed Potatoes, Garlic Spinach, Sauteed Green Beans
Loaded Mashed Poatoes (add 2)

DINNER ONLY

SEARED JUMBO SEA SCALLOPS

Butternut Squash Polenta, Roasted Chestnut Brown Butter, Red Grapes

29

GRILLED SWORDFISH 26
Caper Salsa Verde, Roasted Yukon Potatoes, Blistered Onions, Wilted Spinach

PRIME RIB OF BEEF (FRIDAY & SATURDAY ONLY) 12oz 32 16oz. 39
Slow Roasted, Creamy Horseradish Sauce, Choice of Potato or Vegetable

DESSERT

GREATERS ICE CREAM OR SORBET 6
Ask for Flavors!

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