PARKER'S RESTAURANT

Soups

French Onion Soup
Crock | 10
SLOWLY SIMMERED SWEET ONIONS, SHERRY, RICH BEEF STOCK, FRENCH BREAD, SWISS CHEESE

Soup Du Jour
Cup | 9
ALTERNATES DAILY

New England Clam Chowder
Cup | 10 Bowl | 13
CLAM BROTH, CREAM, CLAMS, POTATOES, SMOKED BACON, ONION AND THYME

Appetizers

Baked Brie | 17
APPLE, CRANBERRY, TOASTED PECANS, SPICED HONEY, FRENCH BREAD

Shrimp Cocktail | 17
HORSERADISH COCKTAIL SAUCE

Lump Crab Cake | 19
Chesapeake Bay
MICRO CRESS, ROASTED GARLIC AIOLI, LEMON

Oysters on the Half Shell* | 18
New England
RED WINE MIGNONETTE, HORSERADISH COCKTAIL SAUCE

Coastal Seafood Platter* | 28
New England
CHILLED CLAMS, OYSTERS, SHRIMP, CRAB CLAWS, SERVED ON ICE
Add Lobster | 25

Butternut Squash Ravioli
BROWN BUTTER, APPLE, SAGE, PINE NUTS
Appetizer | 16 Entrée | 28

Parker's Cheese & Charcuterie Board | 18
ARTISINAL CHEESES AND AIR CURED MEATS, FRENCH BREAD, WHOLE GRAIN MUSTARD

Salads

Local Green House Salad | 16
BABY LETTUCES, HEIRLOOM CHERRY TOMATOES, WATERMELON RADISH, HOUSE MADE FRESH MOZZARELLA, HERB VINAIGRETTE

Grilled Baby Pear | 14
ARUGULA, TOASTED PECANS, PARMESAN, MAPLE VINAIGRETTE

Winter Green Salad | 16
BRAISED GOLDEN BEETS, PINE NUTS, CITRUS FRUIT, PROSCUITTO, DIJON VINAIGRETTE

Classic Caesar | 15
PARKER HOUSE ROLL CROUTONS, SHAVED PARMESAN, ANCHOVIES

ITEMS MARKED WITH THIS SYMBOL ARE GLUTEN FREE

*MASSACHUSETTS FOOD ESTABLISHMENT REGULATIONS REQUIRE THE IDENTIFICATION OF FOOD PRODUCTS WHICH IF SERVED RAW OR UNDERCOOKED CAN INCREASE THE RISK OF ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

AN 18% SERVICE CHARGE WILL BE APPLIED TO PARTIES OF 6 OR MORE GUESTS.

PARKER'S
RESTAURANT

From the Land

Filet Mignon* | 42
Souderton, Pennsylvania
pan seared, 8 oz. 1855 aged black angus tenderloin, whipped potato, grilled asparagus, béarnaise or port wine demi-glace
Add Lobster Tail | 25

Lamb Shank* | 38
Denver, Colorado
braised in red wine and rosemary, served over sun dreid tomato & Sagron risotto

Duck Breast* | 40
Leesburg, IN
truffle and wild mushroom polenta, blackberry & balsamic reduction, pea tendril salad

Roasted Chicken | 34
Lancaster, Pennsylvania
Murray's Farm organic chicken breast, Whipped potato, broccolini, pan chicken jus

Ribeye* | 40
Walworth, New York
grilled 12 oz. ribeye with gorgonzola butter, crispy fried onions, seasonal vegetables

Pork Tomahawk* | 37
Pleasant Prarie, WI
pan seared 12 oz. bone-in pork chop, roasted potatoes, hericot verts, whole grain mustard pan sauce

From the Ocean

Halibut | 37
Halifax, NS
roasted corn, vinegar poached potatoes, broccolini

Salmon*| 35
Bay of Fundy
pan roasted, spinach, jasmine rice, orange honey glaze

Butter Poached Lobster | 40
Maine
roasted corn and rock shrimp risotto, chive oil

Baked Boston Schrod | 36
Georges Bank
A Parker House tradition since 1906, coarse cracker crumbs, white wine, jasmine rice, lemon beurre blanc

Scallop Scampi | 38
Bay of Fundy
rock shrimp, sun-dried tomatoes, fresh herbs, garlic butter linguine

Items marked with this symbol are gluten free

*Massachusetts Food Establishment regulations require the identification of food products which if served raw or undercooked can increase the risk of illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

An 18% service charge will be applied to parties of 6 or more guests.