

Parker's Bistro

210 S Main Ave 57104-6310 · +16052757676 · Updated: Jan 14, 2026

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FIRST PLATES 8

Oysters on the Half Shell **\$3.00**

gf. mignonette | horseradish | lemon

Pumpkin Agnolotti **\$18.00**

v | n. ricotta | pumpkin | rye pasta | pomegranate | pine nuts | brown butter | parmesan | sage

Crab Egg Roll **\$20.00**

sweet chili | sesame aioli | Thai sunflower sauce

Lamb Chislic **\$18.00**

pita | simple salad | tzatziki | Hatch chili sauce

Chili Fries **\$13.00**

pommes frites | chili | cheese sauce | jalapeño

Roasted Olives & Almonds **\$15.00**

v+ | gf | n. orange | fennel seed | herbs | olive oil

Brie En Croûte **\$15.00**

v | n. lingonberry | almond | mint | crackers

Meat & Cheese Plate **\$18.00**

n | gf*. cured meats | artisan cheeses | accoutrement

SOUPS & SALADS 5

Soup of the Day **AVAILABLE OPTIONS**

please inquire for today's preparation

cup: \$5.00

bowl: \$10.00

Delicata Squash Salad **\$14.00**

n | gf. greens | bacon | blue cheese | cranberry | walnut | pepita | apple cider vinaigrette

Caprese Salad **\$11.00**

gf. tomato | burrata | balsamic | olive oil

House Salad **AVAILABLE OPTIONS**

v | n | gf. greens | tomato | red onion | pine nuts | white balsamic vinaigrette

\$7.00

entree: \$12.00

Caesar Salad	AVAILABLE OPTIONS
gf*. romaine tomato parmesan crouton white anchovy available	\$9.00
	entree: \$14.00

MAIN PLATES 9

Fish of the Day

please inquire for today's preparation

Bouillabaisse	\$33.00
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gf*. shrimp | mussels | clams | fish | potato | saffron-tomato broth | Pernod Anise | rouille toast

Seared Scallops	\$45.00
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n | gf. pancetta | braised kale | golden raisins | fennel | pine nuts | Calabrian chili agrodolce

Lentils and Mushrooms	\$24.00
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n | v+ | gf. lentils | mushrooms | seasonal roasted root vegetables | duxelles | cashew | tahini vinaigrette

Roasted Duck Breast	\$38.00
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n | gf. wild rice mélange | pine nuts | roasted carrots | apricot

Iberian Durac Pork Chop	\$55.00
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n | gf. maux choux | balsamic reduction | pecans | maple glazed sweet potatoes

Bison Bolognese	\$38.00
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ragù | fresh pasta | parmesan | mushrooms | arugula | basil

Filet Mignon Crab Stuffed Shrimp	\$95.00
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gf. fillet of beef | crab | shrimp | mashed potatoes | asparagus | beurré blanc

Steak Frites	\$42.00
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house pommes frites | four peppercorn sauce