

Parker's

on ponce

a steakhouse

116 East Ponce de Leon Avenue
Decatur, Georgia 30030

Phone: 404. 924.2230

Fax: 404. 924.2235

parkersonponce.com

Monday-Thursday 11:00am - 10:00pm

Friday 11:00am - 11:00pm

Saturday 4:00pm - 11:00pm

Sunday 11:00am - 10:00pm

Chef: David Hartshorn

We gladly accept Visa, MasterCard, Discover
and American Express credit cards.

L U N C H

Appetizers

Flash fried calamari, Cannellini beans, roasted peppers, and sweet onion aioli 8

Traditional, black bean, and Cannellini bean hummus sampling served with olives, feta cheese, pepperoncini peppers and tomatoes 7

“Irish” onion soup with Guinness and an aged cheddar crouton 6

Soup of the day 4

Small house, Caesar or spinach salad 4

Sides \$3 each

Mac & Cheese Steak Fries Onion Rings
Creamed Spinach Sweet Mashed Potatoes Fresh Fruit
Creamed Corn Hash Browns Garlic Mashed Potatoes

L u n c h

Fried green tomato sandwich with goat cheese, mixed greens, roasted red pepper, and pesto on an 8-grain bread 8

Turkey, apple, brie, lettuce, and honey mustard on an 8-grain bread 9

Certified Angus beef burger with lettuce, tomato, onions, and a pickle 8 SUBSTITUTE GRILLED CHICKEN

OR ADD TOPPING FOR \$1 (fontina, gouda, bleu, brie, cheddar, gruyère, bacon, mushrooms, onions)

White Oak Pastures char-grilled, grass-fed burger with lettuce, tomato, and onions on a roll 10

Tempura fried fish sandwich with pickled onion, arugula, and spicy mustard 9

Smoked brisket on an egg bun with peach BBQ sauce and fried onions 9

House-smoked turkey reuben with slaw, dressing, and gruyère cheese on rye bread 10

Grilled flatiron steak salad of mixed greens, aged cheddar, sweet onions, and julienned peppers in a house-made ranch dressing 13

Grilled chicken and soba noodle salad, bell peppers, Napa cabbage, carrots, cucumbers, grapes, and crisp wontons, in a ginger-soy-vinaigrette dressing 11

Baked fusilli with grilled chicken, mushrooms, fontina cheese, and roasted red pepper cream 13

Grilled flat-iron steak sandwich on ciabatta bread with an onion jam, melted gruyère cheese, Bibb lettuce, and tomato-garlic mayonnaise 13

Hearts of romaine Caesar salad, cornbread croutons, white anchovies, and shaved parmesan 5

Parker’s house salad with mixed greens, peppered bacon toasted pecans, and dried cherries in a gorgonzola-vinaigrette dressing 5

ADD TO ANY SALAD: CHICKEN \$4, STEAK \$7, SALMON \$6, TEMPURA CHICKEN \$6

P O P S

choose 3 slider-style sandwiches and choice of side for \$10

Barbequed Pork & Coleslaw Fried Oyster
Crabcake Remoulade Salmon Croquette
White Oak Pastures Burger Prime Rib
Curried Chickpea and Potato with Tazaziki sauce

ADD TOPPINGS FOR \$.33 PER POP (fontina, gouda, bleu, brie, cheddar, gruyère, bacon, mushrooms, onions)

D I N N E R

Appetizers

Traditional, black bean, and Cannellini bean hummus sampling served with olives, feta cheese, pepperoncini peppers and tomatoes 7

Sun-dried tomato and artichoke dip with grilled pita 7

Flash-fried calamari, Cannellini beans, roasted peppers and sweet onion aioli 8

Fried green tomatoes with goat cheese, pesto, and toasted pecans 8

Bleu cheese-stuffed bacon-wrapped dates with a balsamic glaze 11

Grilled lollypop lamb chops served with a balsamic-mint reduction 13

Parker's Maryland-style crabcake with charred tomato remoulade and fresh lemon 14

Artisanal cheese and antipasto platter consisting of hand-made local and imported cheeses, meats and olives served with warm, crusty bread P/A

Soups & Salads

Soup of the day P/A

"Irish" onion soup with Guinness and an aged cheddar crouton 6

Parker's house salad with mixed greens, peppered bacon, toasted pecans, and dried cherries in a gorgonzola-vinaigrette dressing 5

Bibb lettuce with bleu cheese crumbles, tomatoes and red onions in a bleu cheese dressing 6

Hearts of romaine Caesar salad, cornbread croutons, and white anchovies with shaved parmesan 5

Baby spinach salad with pancetta, almonds, strawberries, and goat cheese in a balsamic-vinaigrette dressing 8

Grilled flatiron steak with mixed greens, aged cheddar, sweet onions, and julienned peppers in a house-made ranch dressing 15

ADD TO ANY SALAD: CHICKEN \$4 STEAK \$8 SALMON \$7

Steaks

All steaks are certified choice or better and aged 21 days.

CHOOSE ONE SIDE

| | | | | |
|--|------|----|-------|---------|
| Filet Mignon | 6oz. | 24 | 10oz. | 33 |
| New York Strip | 8oz. | 17 | 14oz. | 28 |
| Kansas City Strip | | | 22oz. | 32 |
| Ribeye | | | 16oz. | 26 |
| Porterhouse for Two | | | 32oz. | 52 |
| Bone-in "Cowboy" Ribeye | | | 22oz. | 32 |
| Chef's Daily Grass-fed Beef Selection | | | | P/A |
| Steak Toppings: Bleu Cheese, Creole Mustard, Herb Butter | | | | 3 |
| Oscar Style: Lump Crab, Asparagus, Béarnaise Sauce | | | | 10 / 16 |
| Add a Lobster Tail | | | | 15 |

Entrees

Ashley Farms naturally-raised, oven-roasted chicken, haricot verts, and roasted garlic mashed potatoes, au jus 15

Grilled balsamic marinated portabella mushroom over fennel-laced risotto with a sweet-pea nage 14

Rigatoni with seared eggplant, fresh tomato, basil, garlic, and smoked mozzarella 14

ADD: CHICKEN \$4 SHRIMP \$6

12 ounce center-cut, bone-in pork loin chop with a ginger glaze, sweet mash, and greens 19

Grilled Atlantic salmon, pomegranate bbq, scallion mashed potatoes, and baby carrots 19

Shrimp and grits with andouille sausage, bell peppers and roasted corn with a sherry-butter sauce 21

Blackened, grilled flat iron steak over pancetta mac & cheese, zucchini frites, and marinated tomato with a balsamic glaze 22

Seared Ahi tuna, jasmine rice cake, arugula, pea shoots, wasabi, with a lychee-sake vinaigrette 21

Red pepper pappardelle with scallops and shrimp with a spicy tomato sauce 23

Pan-seared sea scallops with chipotle onion jam, charred tomato remoulade, and polenta fries 28

Sides \$5 each

| | |
|--|------------------------|
| Creamed Spinach | Steak Fries |
| Creamed Corn | Garlic Mashed Potatoes |
| Sweet Potatoes | Onion Rings |
| Baked Potato | Hash Browns |
| Jasmine Rice | Merlot Mushroom |
| Mac & Cheese | Green Beans |
| Asparagus or Black Truffle Mac & Cheese \$2 more | |

Desserts

| | |
|---|-----|
| White chocolate and cranberry bread pudding with a Maker's Mark caramel sauce | 7 |
| Bananas Foster cheesecake with rum-glazed sautéed bananas | 7 |
| Pecan pie sundae with vanilla bean ice cream and a Maker's Mark caramel sauce | 8 |
| Two large, warm chocolate chip cookies | 6 |
| (add a large frosted milk jug for an additional \$2.50) | |
| Freshly made sorbet and gelato | 7 |
| Chef's chocolate dessert of the day | TBA |

Drinks

| | |
|---|------|
| Coke, Diet Coke, Coke Zero, Mr. Pibb, Sprite, Mello Yello, Ginger Ale, Sweetened or Unsweetened Tea, Novus Hot Tea (ask your server for available flavors), Parker's Organic Blend [caffeinated] Coffee, or Parker's Rainforest Alliance Certified Decaffe Coffee | 2.35 |
| Large Frosted Milk Jug | 2.50 |
| House-made Lemonade | 3 |
| Tasmanian Rain Bottled Water | 7.50 |
| Fresh-squeezed Orange Juice | 3 |
| Espresso | 2.65 |
| Cappuccino or Latte | 3.65 |

Available during BRUNCH: Bloody Mary Bar (choose a vodka) and Bottomless Mimosas 10

B R U N C H

S I D E S

| | |
|------------------------|---|
| Biscuit & Gravy | 4 |
| Fresh Fruit Salad | 3 |
| Gouda Grits | 2 |
| Steak Fries | 3 |
| Canadian Bacon | 4 |
| Two Scrambled Eggs | 2 |
| Hash Browns | 3 |
| Candied Bacon | 3 |
| Chicken Sausage | 3 |
| Salmon Croquettes | 6 |
| "Brunch" Potatoes | 2 |
| Granola-Yogurt Parfait | 6 |

B R U N C H E N T R E E S

- Grilled chicken and sweet potato hash with poached eggs and cilantro cream 10
- Hazelnut French toast laced with Frangelico and served with blackberry-maple syrup 9
- Southern fried chicken and cornmeal waffles with a chipotle-honey glaze 12
- Eggs Benedict with Neuskis Canadian bacon, chives and hollandaise 10
(bacon may be substituted with salmon croquettes, add \$3)
- Smoked pork barbeque omelette with black beans, aged cheddar, and a peach barbeque sauce 9
- Coffee-rubbed steak and fried eggs and bacon with hash browns 13
- Smoked brisket hash and poached eggs with a charred tomato salsa 10
- "Eggs on Ponce" - scrambled eggs with cheddar cheese, charred tomato salsa, and bacon served on a tortilla wrap with hash browns 9
- "Really Good Day" or "Rough Night" - three scrambled eggs over a biscuit & gravy, candied bacon, and hash browns served with hollandaise sauce 10
- Shrimp and grits with andouille sausage, bell peppers and roasted corn with a sherry-butter sauce 14

Parker's food is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.