

PARKER GARAGE

RESTORED LEGACY, REFINED TASTE

STARTERS

House-Made Bread

Compound Butter **6**

Charcuterie Board*

Selection of cheeses, condiments, chefs selection of meats **23**

PG Dry Ribs *GF*

Crispy pork riblets, salt & pepper crusted **11**

Southern Colorado Poutine *GF*

French fries, white cheddar cheese curds, award winning Pueblo green chili **11**

Fried Rock Shrimp *GF*

Bacon-truffle aioli **13**

Beef Tataki*

Jalapeño, tomato, red onion, scallions, grilled mushroom, ginger-tataki sauce **16**

Brussels Sprouts

Fried cauliflower, cauliflower purée, shaved parmesan, bacon, sweet chili sauce **12**

Fried Shishito Peppers

Bonito flakes, charred shishito-yuzu aioli **9**

Buratta

Parma prosciutto, heirloom cherry tomato, balsamic reduction, truffle, grilled baguette **14**

SALADS

Add chicken (\$5) steak, shrimp, scallops (\$10), salmon (\$12) to any salad

Mixed Field Greens *GF*

Shaved fennel, carrot ribbons, cucumber, radish, tomatoes, honey-orange vinaigrette **7**

Berry Spinach

Strawberries, toasted almonds, manchego cheese, Champagne-basil vinaigrette **12**

Chopped Romaine

Heirloom cherry tomatoes, carrots, red onion, avocado, fennel, radish, parmesan, garlic parmesan dressing **12**

Steak Salad

Mixed field greens, tenderloin, jalapeño, radish, tomato, red onion, cucumber, creamy ginger vinaigrette **18**

Bibb Lettuce

Applewood smoked bacon, red onions, tomato, blue cheese crumbles, toasted walnuts, blue cheese dressing **10**

ENTREES

A \$3.00 Split Plate Charge will be added when sharing an entrée

Miso Marinated Salmon*

Crab-basil fried rice, zucchini batons, orange-miso glaze **32**

Scallops *GF*

Carmalized sunchoke, sunchoke purée, mixed mushrooms, roasted red pepper-yuzu coulis **32**

Pork "Ham" Steak *GF*

Roasted vegetables, braised greens, pecan candied bacon, dijon-maple glaze **29**

Lamb 2 Ways* *GF*

Grilled lamb chops, braised lamb neck, English pea and potato purée, spinach, sautéed peas, red peppers **38**

Grilled N.Y. Strip* *GF*

Scallion butter, braised new potatoes, arugula pesto, grilled asparagus, parmesan **35**

Bacon Wrapped Beef Tenderloin*

Asparagus, gouda ragout, porcini mushroom demi **36**

Grass Fed Beef Burger*

House-made brioche, lettuce, tomato, red onion, bacon-truffle aioli, french fries **16**

Roasted Chicken Breast *GF*

Fontina polenta, zucchini batons, porcini sherry cream sauce **23**

Goat Cheese and Mushroom Agnolotti

Goat cheese, mushroom duxelles, cauliflower purée, blistered heirloom tomatoes, scallions, truffle, English peas **20**

Ribeye For 2*

Allow up to 45 minutes for cooking temperature closer to well done, served with daily starch and vegetable **69**

GF Menu items with this symbol are or can be prepared Gluten Free (see server for details)

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, shellfish or raw egg may increase the risk of foodborne illness.*