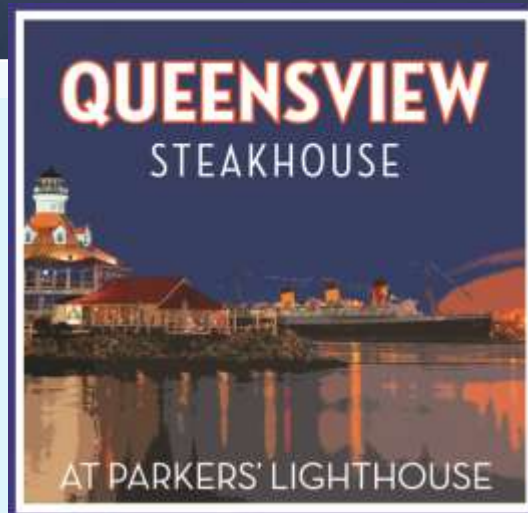
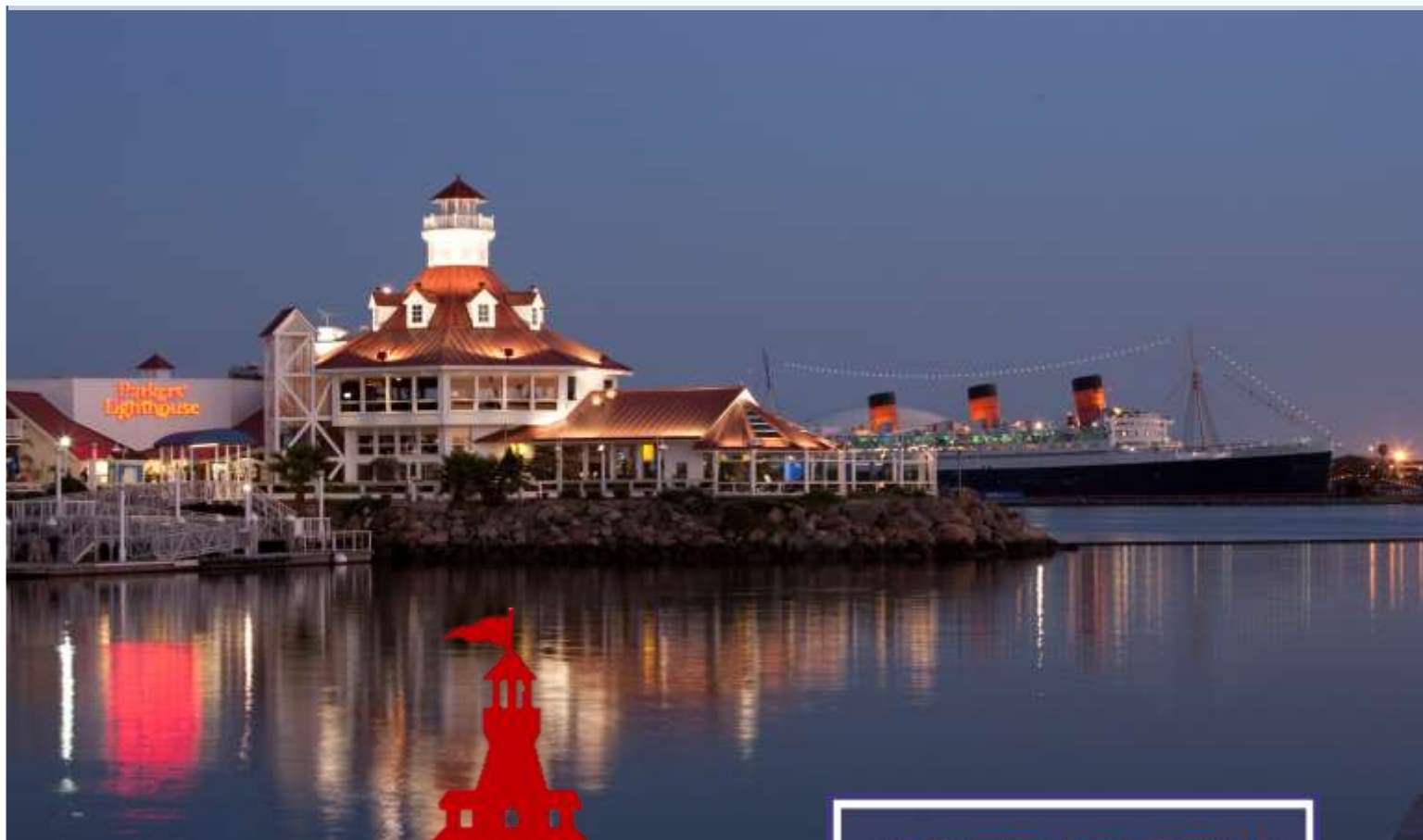


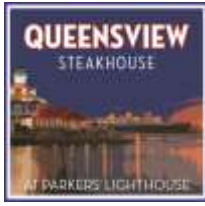
PRIVATE DINING MENU



Every table comes with a view.

Book your next event with us....

You invite the guests and we will do the rest!



435 Shoreline Village Drive • Shoreline Village • Long Beach, CA 90802
562-432-6500 • Fax: 562-436-3551 • www.parkerslighthouse.com

Thank you for considering Parkers' Lighthouse | Queensview Steakhouse to host an event for you and your guests. Whether you choose to dine al-fresco on our outdoor patio or treat yourself to the panoramic views from our 3rd Floor Queensview Room, it would be our pleasure to introduce you to our stunning waterfront location.

Parkers' Lighthouse | Queensview Steakhouse is perfectly positioned in the charming Shoreline Village area of downtown Long Beach and is *the* premier seaside restaurant. Our event spaces overlook spectacular views of the picturesque Queen Mary ocean liner, Long Beach Harbor, and downtown skyline. Though we are only minutes from all major downtown hotels and the Long Beach Convention & Entertainment Center, for your ease & convenience we provide complimentary shuttle service to & from Parkers' Lighthouse | Queensview Steakhouse.

In addition to our extraordinary views and unique atmosphere, we are proud to present a wide selection of signature, contemporary dishes and a high standard of service that will far exceed all expectations.

Enclosed you will find our private dining menus, offering a variety of unrivaled seafood, prime steaks, chicken, gourmet pastas, fine salads, and the freshest sushi & sashimi in Long Beach. Our Executive Chef will eagerly assist in crafting custom items tailored to your dining preferences.

The Private Dining Department is dedicated to creating an unforgettable experience for you and your guests.

Please contact me for an appointment and allow me to showcase the best of Long Beach for your event.

Your Private Dining Sales Team

Annalisa Padayhag
Sales Manager
apadayhag@parkerslighthouse.com
(562) 676-9707

John Grey
Sales Manager
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Our Standard Procedures

PRIVATE ROOMS: Private function rooms are assigned according to the guaranteed minimum number of people anticipated. We reserve the right to change groups to a room suitable for the attendance, if attendance increases or decreases. Specific rooms and/or areas will be guaranteed according to the guest count. A room rental fee and a food and beverage minimum are required for private functions. Events are booked for a three (3) hour time period. Additional charges will apply should the party exceed 3 hours.

SEATING CAPACITY: Our indoor waterfront Lantern Room accommodates groups of up to 60 guests for full service sit down luncheon or dinner event. Our outdoor heated patio accommodates 20 to 72 guests for full service sit down event, or 20 to 100 for a cocktail reception. Our Queensview Room on our 3rd floor accommodates 80 to 100 guests for full service sit down or cocktail reception.

DEPOSIT: A deposit of \$275.00 is required to confirm the reservation and to pursue proper planning of the event. The initial deposit may be made by personal check. The deposit is deducted from the final bill on the day of the function.

MENU SELECTIONS: Menu selections, room arrangements, and all other details must be finalized no later than two (2) weeks prior to the function and are not subject to change without 72 hour's notice. If the menu is not received, your event menu will be selected by our chef and is subject to product availability. Prices are subject to change without notice and do not include sales tax or **client-stipulated gratuity**. Outside food and/or beverage of any kind are not permitted on the premises without prior approval. A corkage fee of \$35.00 per 750 mL bottle will apply to any wine, sparkling wine or champagne brought in by your group.

ATTENDANCE AND GUARANTEES: All events require a final guest count at least three (3) business days in advance of the function. This count is not subject to reduction after a 48-hour deadline. The final guaranteed number may not be less than 80% of the original signed agreement. If we do not receive a guarantee by this time, the expected number of guests stated on the contract will be used as the amount that will be charged or the actual attendance, whichever is higher. All ala carte dining events will be charged a per person fee for guests less than the guaranteed guest count.

CANCELLATION: If necessary, cancellations can be made and full deposit returned only if notice is given at least thirty (30) days prior to the function. Full deposit will be forfeited if the required thirty (30) days is not given. For ala carte parties that do not notify the Banquet Department of their cancellation at least 24 hours in advance, and/or do not arrive for their reservation, we reserve the right to charge a per person fee for the guaranteed count.

PAYMENT: Final payment is due at the conclusion of the function, and is payable in cash, credit card, or pre-approved company check. No personal checks are authorized other than the initial deposit.

TAX AND GRATUITY: **Client-stipulated gratuity**, 2% administrative fee and applicable California state sales tax will be added to all food, beverage and linen. All no host cocktail events will include 10.25% CA tax.

LINEN AND DECORATIONS: We offer complimentary sand linen tablecloth and black napkins. Optional colors are available at an additional charge. All decorations must comply with local health and safety codes, and must be approved by Parkers' Lighthouse for quality, content, placement, and method of fastening. Any of the above not approved by Parkers' Lighthouse may be removed and any damages caused to the facility will be charged to the individual.

PARKING: Parking is located in Shoreline Village and is monitored and managed by Shoreline Village and United Valet Parking, Inc. The first 2 hours is \$2.00 with a validation. Every 20-minutes or fraction thereafter, the parking rate is charged at \$2.00. Events choosing to host parking may purchase a 6-hour "All Day" parking validation stamps at \$10.00 per stamp. Arrangements must be made no later than two (2) weeks prior to the function.

RENTAL OPTIONS: The following are available for rent.

Screen - \$25.00 • Projector - \$75.00 • Wireless Microphone - \$50.00 • Portable Sounds System - \$100.00.



Hors d'Oeuvres Menu

(Carved Meats and Action Stations are available on page 9.)

~ STATIONARY OR TRAY PASSED ~

Items below are available for tray passing service with \$100.00 attendant fee.

- Prawn Cocktail \$8**
- Ahi Poke \$8**
- Bruschetta \$5**
tomato, garlic, basil & a garlic crostini
- Cheese Stuffed Mushrooms \$5**
- Crab Stuffed Mushrooms \$7**
- Coconut Shrimp \$7**
mango sweet & sour sauce

- Prime Meatballs \$7**
housemade barbeque sauce
- Teriyaki Prime Beef Skewers \$8**
- Chicken Sate \$7**
peanut sauce
- Chicken Taquitos \$7**
- Lobster & Shrimp Taquitos \$10**
- Parkers' Garlic Cheese Bread \$7**
- Crab Cheese Bread \$10**

~ STATIONARY ITEMS ~

- COLD
- King Crab \$20**
 - Oysters on the Half Shell \$10**
 - Seafood Ceviche \$8**
 - Vegetable Crudit  \$4**
ranch dipping sauce
 - Fruit Platter \$4**
 - Gourmet Cheese & Fruit Platter \$5**
 - Heirloom Tomato & Mozzarella Platter \$6**
balsamic reduction & basil
 - Hummus Platter \$4**
vegetables and crostini



- HOT
- Mini Lump Crab Cakes \$10**
remoulade beurre blanc
 - Fried Calamari \$8**
remoulade sauce and marinara sauce
 - Roasted East Coast Oysters \$10**
Choose one:
house bbq, parmesan breadcrumbs, & pickled jalapeno
or
sriracha parmesan garlic butter
 - Buffalo Chicken Wings \$7**
blue cheese sauce

SEAFOOD DISPLAY

Displayed on ice with lemon, cocktail sauce, horseradish, champagne mignonette.
\$18 per person

Select (2) from the list below.

Prawn Cocktail

King Crab

Oysters on the Half Shell

HOUSEMADE MINI DESSERTS

Select 3. \$7.00 per person.

- Tollhouse Cookie Pie**
- New York Style Cheesecake**

- Godiva Chocolate Cake**
- Cr me Brulee Tart**

- Key Lime Tart**



Sushi Platter

ASSORTED SUSHI PLATTER

California Rolls, Spicy Tuna Rolls, Cucumber Rolls, Tuna Rolls, Tuna Nigiri, Salmon Nigiri, Albacore Nigiri, and Shrimp Nigiri

Small Sushi Platter (56 pieces) - \$150

Medium Sushi Platter (84 pieces) - \$180

Large Sushi Platter (112 pieces) - \$275

PARKERS' PLATTER

(64 pieces) - \$185

Crunchy Roll - Tempura shrimp, avocado, & cucumber with tempura crunchies on top & a sweet sauce.

Parkers' Roll - Spicy snow crab, green onion, cucumber, burdock root, albacore, avocado, tamaji & masago on top.

3 Amigos Roll - Tempura shrimp, crab, cucumber, topped with seared tuna, avocado, Tapatio & green onion.

Dragon Roll - Snow crab, avocado, cucumber & sesame seeds with eel on top.

EAST/WEST PLATTER

(96 pieces) - \$225

"California" Roll - Snow crab, avocado, cucumber, and sesame seeds.

Spicy Tuna Roll - Spicy tuna, avocado, cucumber, and sesame seeds.

"Philly" Roll - Smoked salmon, cucumber, cream cheese, and daikon sprouts wrapped with seaweed, rice on the outside and a sprinkle of sesame seeds.

LIGHTHOUSE PLATTER

(96 pieces) - \$275

Crunchy Roll - Tempura shrimp, avocado, & cucumber with tempura crunchies on top & a sweet sauce.

Rainbow Roll - Snow crab and cucumber inside, shrimp, tuna, yellowtail, salmon, halibut and avocado on top.

Garlic Miso Roll - Spicy tuna, crab, cucumber, wrapped with seaweed and rice, topped salmon and garlic miso sauce.

Parkers' Roll - Spicy snow crab, green onion, cucumber, burdock root, albacore, avocado, tamaji & masago on top.

Salmon Ponzu Roll - Crab, cucumber, avocado, seared salmon, onion, garlic ponzu butter



Carving Stations

Chef carved and served with fresh baked rolls. Great supplement to buffet menus.

Minimum of 25 guests is required. Stations are set for 90 minutes. A chef attendant fee of \$100.00 will apply to all stations.

Roasted Beef Tenderloin - \$25 per person

Served with your choice of one:

Horseradish Crème, Whole Grain Mustard, or Mushroom Au Jus

Prime Rib - \$23 per person

Served with your choice of one:

Horseradish Crème, Whole Grain Mustard, or Mushroom Au Jus

Roasted Breast of Turkey - \$18 per person

with Pan Gravy

Whole Fish Options

Served with your choice of one:

Ponzu Sauce, Chimichurri, or Miso Glaze

Salmon - \$15 per person

Swordfish - \$17 per person

Ahi - \$18 per person

Seabass - \$30 per person

Action Stations

Minimum of 25 guests is required. Stations are set for 90 minutes. A chef attendant fee of \$100.00 will apply to all stations.

Mac & Cheese Station - \$17 per person

Includes: Mornay sauce, fresh pasta, blue cheese crumbles, shredded cheddar, gruyere, toasted bread crumbs, roasted peppers, crispy bacon

Chicken - add \$3 pp

Chicken & Shrimp - add \$5 pp

Chicken & Lobster - add \$9 pp

Grilled Cheese Station - \$17 per person

Includes: artisan bread, gruyere, smoked Gouda, cheddar cheese, Monterey Jack cheese, Gala apples, crispy bacon, sliced tomato, avocado

Chicken - add \$3 pp

Chicken & Shrimp - add \$5 pp

Chicken & Lobster - add \$9 pp

Taco Station - \$15 per person

Includes: Chicken, Ground Prime Beef, and Pulled Pork
Pico de gallo, sour cream, guacamole, limes, cilantro, diced onion, Monterey Jack cheese

Lobster - add \$10 pp
Includes: Shredded Cabbage

Fish - add \$5 pp
Includes: Shredded Cabbage

Shrimp - add \$5 pp
Includes: Shredded Cabbage

Slider Station - \$20 per person

Includes: ketchup, mustard, sliced red onion, caramelized onions, roma tomato, lettuce, cheddar cheese, cole slaw
Crispy Bacon - add \$.50 pp

Select 2 options from the list below.

Crab Cake

Prime Beef

Pulled Pork



Bar Options

A bartender fee of \$100.00 may apply to all bar packages that require a Satellite Bar. We reserve the right to refuse service to anyone who appears intoxicated or underage.

BAR PACKAGES

• **SOFT BAR** - House Wines, Beer, and Soft Drinks

Beers | Bud Light, Coors Light, Corona, Sam Adams

\$15.00 pp for the 1st hour

\$9.00 pp for the 2nd hour

\$5.00 pp each additional hour

OR \$8.00 SOFT BAR DRINK TICKET -

Each beverage purchased with the ticket is hosted and is charged at \$8.00 per beverage.

• **HOUSE BAR** - Call Cocktails, House Wines, Beer and Soft Drinks

Vodka | Titos/Absolut
Whiskey | Jack Daniel's
Gin | Tanqueray
Scotch | Macallan 10

Rum | Captain Morgan/Bacardi
Tequila | Cazadores Reposado
Bourbon | Maker's Mark
Liqueurs | Kahlua/Bailey's

Beers | Bud Light, Coors Light, Corona, Sam Adams, Lagunitas IPA, Widmer Hefeweizen

\$19.00 pp for the 1st hour

\$13.00 pp for the 2nd hour

\$7.00 pp each additional hour

OR \$10.00 HOUSE BAR DRINK TICKET

Each beverage purchased with the ticket is hosted and is charged at \$10.00 per beverage.

• **PREMIUM BAR** - Premium Cocktails, Domestic & Imported Beer, Selection of Wines.

Includes all non-alcoholic beverages and Call Bar liquors.

Vodka | Ketel One/Belvedere
Whiskey | Gentleman Jack
Gin | Tanqueray 10
Scotch | Macallan 10

Rum | Captain Morgan/Bacardi
Tequila | Avion Silver
Bourbon | Hudson
Liqueurs | Kahlua/Bailey's

Beers | Coors Light, Corona, Firestone 805 Blonde, Michelob Ultra, Left Coast Uno Mas, Widmer Hefeweizen, Stone Delicious IPA, Lost Coast Downtown Brown

Wines | ZD Chardonnay, Sonoma Cutrer Pinot Noir, Justin Cabernet Sauvignon

\$22.00 pp for the 1st hour

\$15.00 pp for the 2nd hour

\$9.00 pp each additional hour

OR \$15.00 PREMIUM DRINK TICKET

Each beverage purchased with the ticket is hosted and is charged at \$15.00 per beverage.



CONSUMPTION BAR

All drinks hosted and charged upon consumption. Host may limit the consumption bar at a pre-set dollar amount.

NO HOST BAR

Cash bar, no drinks hosted.



Breakfast Buffet Menu

Breakfast buffet selections are available before 11:00 a.m. Minimum of 25 guests.
Breakfast buffet includes coffee, tea, and juice.

CONTINENTAL BREAKFAST

\$20.00 per person

*assorted breads & pastries with whipped butter and preserves
fruit platter*

DELUXE CONTINENTAL BREAKFAST

\$25.00 per person

*assorted breads & pastries with whipped butter and preserves
fruit platter
scrambled eggs*

EXECUTIVE BREAKFAST

\$30.00 per person

*assorted pastries with whipped butter and preserves,
fruit platter, scrambled eggs, bacon or sausage, breakfast potatoes*

Brunch Buffet Menu

\$35.00 per person

Buffet brunch is available from 10:00 a.m. to 12:00 p.m.

Buffets are open for a total time of 1½ hours and are based on 1½ servings per person. A minimum of 25 guests is required.

Brunch buffet includes coffee, tea, juice and soft drinks.

Roma Tomato & Fresh Mozzarella Platter

balsamic, basil, olive oil

Seafood Cobb Salad

jumbo lump crab, shrimp, avocado, bacon, egg, roma tomatoes, crisp romaine lettuce, Louie dressing

Mesquite Grilled Atlantic Salmon

lemon butter sauce

Brioche French Toast

fresh berries & maple syrup

Bacon and Sausage

Scrambled Eggs

Breakfast Potatoes

Assorted Pastries

Unlimited Mimosa

Champagne and Orange Juice

\$20.00 per person

Mimosa Bar

Juices: Cranberry, White Cranberry, Orange, Grapefruit,

Garnish: Raspberries and Strawberries

\$25.00 per person



Lunch Buffet

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes and are based on 1½ servings per person. All buffet selections are served with freshly baked bread, coffee, tea, and soft drinks.

BUFFET

\$47 per person

APPETIZER (Select 2)

Heirloom Tomato & Mozzarella

Hummus Platter

Bruschetta

Stuffed Mushrooms

Fried Calamari

SALAD (Select 1)

Caesar Salad

Mixed Green Salad
balsamic vinaigrette

Chopped Wedge Salad

ENTREE (Select 2)

Mahi Mahi
lemon beurre blanc

Salmon
miso glazed

Chicken Limone
boneless chicken breasts, capers, garlic, white wine-lemon butter sauce

Baby Vegetable Risotto
parmesan cheese tomatoes, arugula

SIDES (Select 2)

Roasted Baby Vegetables

Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

HOUSEMADE MINI DESSERTS



Children Buffet

Platters are designed to serve 10 guests. Based on one serving per child.

MAIN COURSE

Chicken Tenders (20 pcs) - \$50

Popcorn Shrimp - \$60

Cheeseburger (20 pcs) - \$60

SIDES

Kid's Crudité- \$20

French Fries - \$20

Potato Chips - \$20

DESSERT

Cookies and Fruit Salad- \$25



Dinner Buffet

Minimum of 25 guests is required for all buffets. Buffets are open for 90 minutes and are based on 1½ servings per person. All buffet selections are served with freshly baked bread, coffee, tea, and soft drinks.

BUFFET I

\$65 per person

APPETIZER (Select 2)

Heirloom Tomato & Mozzarella Platter

Hummus Platter

Bruschetta

Stuffed Mushrooms

Fried Calamari

SALAD (Select 1)

Mixed Green Salad
balsamic vinaigrette

Caesar Salad

Chopped Wedge Salad

ENTRÉE (Select 2)

Mahi Mahi *lemon beurre blanc*

Salmon *miso glazed*

Chicken Limone

boneless chicken breasts, capers, garlic, white wine-lemon butter sauce

Skirt Steak

guajillo chimichurri

Baby Vegetable Risotto

parmesan cheese, tomatoes, arugula

SIDES (Select 2)

Roasted Baby Vegetables

Roasted Fingerling Potatoes

Roasted Brussel Sprouts

Yukon Gold Mashed Potatoes

HOUSEMADE MINI DESSERTS

BUFFET II

\$75 per person

APPETIZER (Select 3)

Heirloom Tomato & Mozzarella Platter

Hummus Platter

Cheese Display

Bruschetta

Stuffed Mushrooms

Fried Calamari

SALAD (Select 1)

Alsatian Salad

Gorgonzola blue cheese blue cheese, field greens, Gala apples, candied pecans, apple cider vinaigrette

Roasted Red & Golden Beet Salad

mixed green salad, shiitake mushroom with horseradish dressing

Chopped Wedge Salad

ENTRÉE (Select 3)

Mahi Mahi *lemon beurre blanc*

Salmon *miso glazed*

Day Boat Catch of the Day *guajillo chimichurri*

Shrimp & Scallop Brochette *lemon beurre blanc*

Chicken Limone *boneless chicken breasts, capers, garlic, white wine-lemon butter sauce*

Filet Medallions *cognac crème*

Baby Vegetable Risotto *parmesan cheese, tomatoes, arugula*

SIDES (Select 2)

Roasted Baby Vegetables

Roasted Fingerling Potatoes

Roasted Brussel Sprouts

Mac & Cheese

HOUSEMADE MINI DESSERTS



Parkers' Lunch Menu

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

2 COURSE MENU - \$40 per person

Select a Salad & Entrée or Entrée & Dessert

SALAD

House Salad

Chopped romaine, Redwood Hill Farm goat milk feta, tomatoes, green beans, red wine vinaigrette, kalamata olives

ENTRÉE

Grilled Atlantic Salmon

*Mesquite grilled, lightly brushed with lemon butter
Served with grain medley and seasonal vegetables.*

Shrimp Scampi Pasta

Tomatoes, garlic, lemon & white wine

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

New York Style Cheesecake

with raspberry coulis

3 COURSE MENU - \$45 per person

SALAD

Parkers' Wedge

Iceberg, Applewood smoked bacon, tomatoes, blue cheese dressing, Gorgonzola blue cheese.

ENTRÉE

Parkers' Mahi Mahi

Thyme risotto, asparagus, lemon beurre blanc sauce

Mesquite Grilled Shrimp

*Mesquite grilled, lightly brushed with lemon butter
Served with Yukon Gold mashed potatoes and fresh asparagus.*

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

Skirt Steak

Mesquite grilled medium, Cotija mashed potatoes, guajillo chimichurri

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

New York Style Cheesecake

with raspberry coulis

Crème Brulee



Parkers' Lunch Menu

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

4 COURSE MENU - \$50 per person

SOUP

Soup Du Jour

Clam Chowder

New England Style - tender ocean clams, herb cracker

SALAD

House Salad

Chopped romaine, Redwood Hill Farm goat milk feta, tomatoes, green beans, red wine vinaigrette, kalamata olives.

ENTRÉE

Grilled Atlantic Salmon

*Mesquite grilled, lightly brushed with lemon butter
Served with grain medley and seasonal vegetables.*

Shrimp Scampi Pasta

Tomatoes, garlic, lemon & white wine

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

7 oz. Filet Mignon

Mesquite grilled medium, Yukon Gold mashed potatoes, seasonal vegetables.

Seafood Platter

*One fresh fish brochette, one shrimp & scallop brochette, and one crab cake.
Served with grain medley and seasonal vegetables.
(\$5.00 supplement per order)*

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

New York Style Cheesecake

with raspberry coulis

Crème Brulee

4 COURSE MENU - \$55 per person

SOUP

Soup Du Jour

Clam Chowder

New England Style - tender ocean clams, herb cracker

SALAD

Parkers' Wedge

*Iceberg, Applewood smoked bacon, tomatoes, blue cheese dressing,
Gorgonzola blue cheese*

Caesar Salad

*Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons,
freshly shaved reggiano parmesan.*

ENTRÉE

Parkers' Mahi Mahi

Thyme risotto, asparagus, lemon beurre blanc sauce

Mesquite Grilled Shrimp

*Mesquite grilled, lightly brushed with lemon butter
Served with Yukon Gold mashed potatoes and fresh asparagus.*

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

7 oz. Filet Mignon

Mesquite grilled medium, Yukon Gold mashed potatoes, seasonal vegetables

Seafood Platter

*One fresh fish brochette, one shrimp & scallop brochette, and one crab cake.
Served with grain medley and seasonal vegetables.
(\$5.00 supplement per order)*

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

New York Style Cheesecake

with raspberry coulis

Crème Brulee



Parkers' Dinner Menu

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

3 COURSE MENU - \$50 per person

SALAD

House Salad

Chopped romaine, Redwood Hill Farm goat milk feta, tomatoes, green beans, red wine vinaigrette, kalamata olives

ENTRÉE

Asian Grilled Salmon

Miso glaze, steamed rice, julienne Asian vegetables

Shrimp Scampi Pasta

Tomatoes, garlic, lemon & white wine

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

Crème Brulee

3 COURSE MENU - \$60 per person

SALAD

Caesar Salad

Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons, freshly shaved reggiano parmesan

ENTRÉE

Parkers' Mahi Mahi

Thyme risotto, asparagus, lemon beurre blanc sauce

7 oz. Filet Mignon

Mesquite grilled medium, Yukon Gold mashed potatoes, seasonal vegetables

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce.
Served with linguini tossed with herbs & parmesan cheese.*

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

New York Style Cheesecake

with raspberry coulis

Crème Brulee



Parkers' Dinner Menu

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

3 COURSE MENU - \$80 per person

SALAD

Caesar Salad

Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons, freshly shaved reggiano parmesan

Parkers' Wedge

Iceberg, Applewood smoked bacon, tomatoes, blue cheese dressing, and Gorgonzola blue cheese.

Clam Chowder

New England Style - tender ocean clams, herb crackers

ENTRÉE

Broiled Lobster Tail 11 oz.

Cold water lobster tail, herb butter, oven roasted fingerling potatoes, seasonal vegetables, drawn butter

Crab-Stuffed Shrimp

Wrapped in pancetta, Yukon Gold mashed potatoes, asparagus, and beurre blanc

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

Filet Mignon 10 oz.

Yukon Gold mashed potatoes, seasonal vegetables, and béarnaise sauce

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

Key Lime Tart

with raspberry coulis

Crème Brulee



Parkers' Dinner Menu

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

4 COURSE MENU - \$70 per person

SOUP

Soup Du Jour

Clam Chowder

New England Style - tender ocean clams, herb crackers

SALAD

Caesar Salad

Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons, freshly shaved reggiano parmesan

ENTRÉE

Parkers' Mahi Mahi

Thyme risotto, asparagus, lemon beurre blanc sauce

Crab-Stuffed Shrimp

Wrapped in pancetta, Yukon Gold mashed potatoes, asparagus, beurre blanc

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

7 oz. Filet Mignon

Mesquite grilled medium, Yukon Gold mashed potatoes, seasonal vegetables

Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

New York Style Cheesecake

with raspberry coulis

Crème Brulee

4 COURSE MENU - \$90 per person

SOUP

Soup Du Jour

Clam Chowder

New England Style - tender ocean clams, herb crackers

SALAD

Alsation Salad

Santa Maria greens, Gorgonzola blue cheese blue cheese, Gala apples, candied pecans, apple cider vinaigrette

Parkers' Wedge

Iceberg, Applewood smoked bacon, tomatoes, blue cheese dressing, and Gorgonzola blue cheese

Caesar Salad

Crisp romaine, classic Caesar dressing, housemade roasted garlic croutons, freshly shaved reggiano parmesan

ENTRÉE

Chilean Sea Bass

Miso mirin glaze, slivered Asian vegetables, steamed white rice

Crab-Stuffed Shrimp

Wrapped in pancetta, Yukon Gold mashed potatoes, asparagus, beurre blanc

Chicken Limone

*Boneless chicken breasts, capers, garlic, white wine-lemon butter sauce
Served with linguini tossed with herbs & parmesan cheese.*

Filet Mignon 10 oz.

Yukon Gold mashed potatoes, seasonal vegetables, and béarnaise sauce

Surf & Turf

7oz. Filet mignon & 6oz. cold water lobster tail, lemon butter sauce, Yukon Gold mashed potatoes, and seasonal vegetables

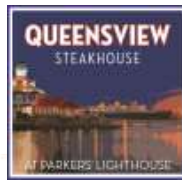
Baby Vegetable Risotto

Parmesan cheese, tomatoes, arugula

DESSERT

Key Lime Tart *with raspberry coulis*

Godiva Swiss Chocolate Cake



Queensview Steakhouse Dinner Menu

All selections are served with freshly baked bread and butter. Coffee, tea and soft drinks are included.

3 COURSE MENU - \$80 per person

SALAD

Heirloom Tomato

Burrata, grilled baguette, basil, oregano, red wine vinaigrette, balsamic reduction

Mediterranean Chopped

Redwood Hill Farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives

ENTRÉE

Atlantic Salmon

Pan-seared, port wine glazed onions

Shelton Farms Free Range Boneless Half Chicken

Bourbon chicken a jus

7oz. Filet Mignon*

Surf & Turf

6oz. Lobster Tail and 7oz. Petite Filet

FAMILY STYLE SIDES

Yukon Gold Mashed Potatoes

Mac & Cheese

Mornay sauce, panko topping

Grilled Asparagus

DESSERT

New York Style Cheesecake *raspberry coulis*

Crème Brulee

3 COURSE MENU - \$90 per person

FIRST COURSE

Lobster Bisque *Sherry cream and fresh lobster*

Heirloom Tomato

Burrata, grilled baguette, basil, oregano, red wine vinaigrette, balsamic reduction

Mediterranean Chopped

Redwood Hill Farm goat milk feta, tomatoes, green beans, romaine, red wine vinaigrette, kalamata olives

ENTRÉE

Shelton Farms Free Range Boneless Half Chicken

Bourbon chicken a jus

USDA Prime 14 oz. New York Strip Steak

10 oz. Filet Mignon*

Surf & Turf

6oz. Lobster Tail and 7oz. Petite Filet

FAMILY STYLE SIDES - Select 3

Potato Gratin

Yukon Gold potatoes, simmered in parmesan cream, oven-roasted

Yukon Gold Mashed Potatoes

Mac & Cheese

Mornay sauce, panko topping

Roasted Brussels Sprouts

Oven Roasted Mushrooms

Trio of sautéed fresh mushrooms, shallots & thyme

Grilled Asparagus

DESSERT

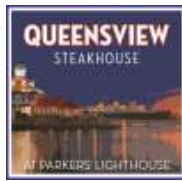
New York Style Cheesecake *raspberry coulis*

Godiva Swiss Chocolate Cake

***You may add one of the following preparations to steaks above.**

Au Poivre - Pan-seared, peppercorn mélange coated, cognac cream - additional \$5.00

Oscar - King Crab, béarnaise - additional \$10.00



Queensview Steakhouse Dinner Menu

4 COURSE MENU - \$100 per person

FIRST COURSE

Iced Seafood Tower

*One tower per table to include a sampling of 2 Oysters, 2 Large Gulf Shrimp, 4 oz. Alaskan King Crab per person.
Served with classic horseradish, cocktail sauce, & champagne mignonette*

SALAD

Lobster Bisque *Sherry cream and fresh lobster*

Heirloom Tomato *Burrata, grilled baguette, basil, oregano, red wine vinaigrette, balsamic reduction*

Alsatian Earthbound Farm Certified Organic Field greens, Gorgonzola blue cheese blue cheese, shaved Gala apple, candied pecans

ENTRÉE

Pacific Swordfish *Lemon beurre blanc*

Grilled 11 oz. Cold Water Lobster Tail *Drawn butter*

Shelton Farms Free Range Boneless Half Chicken *Bourbon chicken a jus*

10 oz. Filet Mignon*

Surf & Turf 6oz. Lobster Tail and 7oz. Petite Filet

FAMILY STYLE SIDES - Select 4

Potato Gratin *Yukon Gold potatoes, simmered in parmesan cream, layered with emmental cheese and oven-roasted*

Yukon Gold Mashed Potatoes

Creamed Corn

Roasted Brussels Sprouts *Smoked bacon, lemon-pepper vinaigrette, parmesan cheese*

Oven Roasted Mushrooms *Trio of sautéed mushrooms, shallots & thyme*

Grilled Asparagus

Lobster Mac & Cheese *Mornay sauce, tender lobster, panko topping*

DESSERT

New York Style Cheesecake *raspberry coulis*

Crème Brulee

Key Lime Tart *raspberry coulis*

***You may add one of the following preparations to steaks above.**

Au Poivre - *Pan-seared, peppercorn mélange coated, cognac cream – additional \$5.00*

Oscar - *King Crab, béarnaise – additional \$10.00*



Family Style Sides

Family Style Sides can be added to any Coured Banquet Menu.
Sides serves 2-3 guests and is priced at \$10 per order, unless otherwise described below.

Potato Gratin

*Yukon Gold potatoes, simmered in parmesan cream,
layered with emmental cheese and oven-roasted*

Yukon Gold Mashed Potatoes

Creamed Corn

Roasted Brussels Sprouts

Smoked bacon, lemon-pepper vinaigrette, parmesan cheese

Oven Roasted Mushrooms

Trio of sautéed mushrooms, shallots & thyme

Grilled Asparagus

Mac & Cheese

Roasted Seasonal Vegetables

Herb Roasted Fingerling Potatoes

Lobster Mac & Cheese - \$15.00

Mornay sauce, tender lobster, panko topping



Directions

We offer complimentary shuttle service to and from Parkers' Lighthouse to any hotel within a 5 mile radius.
Please call (562) 432-6500 to make arrangements.

FREEWAY DIRECTIONS

- Take San Diego Fwy (405) North from Orange County or South from Los Angeles to Long Beach Fwy (710) South.
- Follow the downtown Shoreline area signs to the Aquarium.
- As the freeway ends, it becomes Shoreline Drive.
- Drive past the Aquarium. Shoreline Village will be on the right.
- Turn right on Shoreline Village Drive.
- Turn right into the parking lot.
- Parkers' Lighthouse is located at the far end of the lot, directly across the water from the Queen Mary.

FROM THE QUEEN MARY

- Take Queensway Hwy towards downtown Long Beach.
(This brings you onto Shoreline Drive)
- Turn right on Shoreline Village Drive.
- Turn right into the parking lot.
- Parkers' Lighthouse is located at the far end of the lot, directly across the water from the Queen Mary.

FROM OCEAN BOULEVARD

- Take Ocean Blvd to Shoreline Drive.
- Turn onto Shoreline Drive. (opposing Alamitos Ave.) and continue on Shoreline Drive.
- Turn left onto Shoreline Village Drive.
- Turn right into the parking lot.
- Parkers' Lighthouse is located at the far end of the lot, directly across the water from the Queen Mary

