





# PALMER LEGENDS

*Country Club*

## SPECIAL FEATURES


### DINNER ENTREES



 **Bone-in Cowboy Ribeye**   
*Certified Angus Beef*,<sup>®</sup> Prime aged up to  
four weeks for flavor and texture.  
22 oz of the best beef in town. 46

**Stuffed Maine Lobster Tail**  
Sweet, 12 oz tail stuffed with spinach and  
fresh crab meat, baked and topped with  
warm chardonnay butter. MP

**Duck A La Grand Marnier**  
One half duck, slow roasted and basted with  
orange juice, until crisp. Served with a tangy  
grand mariner and orange peel glaze. 29

**Lollipop Veal Chop**  
Tender bone-in veal chop, hand cut and  
rubbed with fresh garlic and seasonings,  
served over red wine bordelaise sauce. 38

  **The Filet Oscar**  
*Certified Angus Beef*<sup>®</sup> Prime filet, hand cut  
and grilled to perfection. Topped with  
jumbo lump crab meat, sautéed asparagus and  
finished with cream béarnaise sauce  
4 oz 33 • 7 oz 45

  **Chateaubriand for Two**  
One pound of center cut tenderloin roasted  
to perfection, then carved tableside.  
Accompanied by choice of house salad or  
Caesar salad, Grecian tomato halves,  
sautéed wild mushrooms, fresh asparagus  
and roasted potatoes. 99