


PALMER LEGENDS
Country Club

DECADENT BEGINNINGS

Artichokes Francese

Egg-battered artichoke hearts, sautéed until golden brown then finished with a sweet marsala wine sauce. 12

The King's Seafood Martini

Colossal lump crabmeat, sweet Maine lobster and jumbo shrimp lightly poached and finished with a cilantro citrus vinaigrette. 16

Lollipop Chicken Wings

Marinated in citrus and basted with sweet and tangy bourbon pineapple sauce. 15

Escargot

Jumbo snails presented over baked button mushrooms in a roasted garlic and shallot butter. Served with garlic crostini. 15

Sesame Seared Ahi Tuna

Bluefin ahi tuna fillet encrusted with cracked peppercorns and sesame seeds. Accompanied with fresh Asian slaw and crispy wonton chips.
Half Order 15 • Full Order 27

Mussels and Clams

One pound of Prince Edward Island mussels and clams sautéed in white wine, fresh garlic cloves and basil butter. 15

Quesadillas

Your choice of grilled chicken, filet mignon, sweet Maine lobster, shrimp, or smoked salmon combined with melted cheese, salsa and fresh cilantro wrapped in a chipotle tortilla. 15

Jumbo Shrimp Cocktail

Jumbo prawns poached with lemon and seasonings, served with our homemade "Bloody Mary" cocktail sauce. 16

Colossal Lump Crab Cakes

Colossal lump crabmeat combined with just the right amount of seasoning, pan sautéed and served over baby greens with a savory lemon butter sauce. 18

Cheese Board

Assorted combination of exotic and intense cheeses presented with assorted crackers and fresh fruit. 18

SOUPS

Onion Soup Gratinée

Caramelized sweet onions enhanced with sherry and fresh thyme, slowly simmered in a rich homemade stock, finished with a garlic crostini and gruyere cheese. Cup 7 • Bowl 12

Legends Cream Lobster Bisque

Our signature soup is a rich blend of lobster enhanced with sweet sherry, onions, roasted red peppers and our own seasonings to deliver a flavorful taste of New England. Cup 7 • Bowl 12

SALADS

Palmer Legends Salad

Mixed field greens, iceberg, gorgonzola cheese, tomatoes, sliced cucumbers and red onion, garnished with toasted croutons. 6

Classic Caesar

Romaine hearts tossed with our homemade dressing, finished with pumpernickel croutons and asiago cheese. Half 6 • Full 12

*Add Grilled Chicken 4 • Grilled Salmon 6 • Grilled Shrimp 6
Grilled Ahi Tuna 6 • Smoked Salmon 6 • Filet Tip Medallions 8*

Gorgonzola Tomato Salad

Hearty seasonal tomatoes layered with fresh gorgonzola and topped with baby greens, finished with fig balsamic reduction. 12

Seared Scallop Salad

Jumbo sea scallops, pan seared and presented over baby field greens, tossed with a julienne of fire-roasted peppers, cilantro, tomatoes and oranges. Finished with a warm chardonnay dressing, offering hints of lemon and lime. 19

Homemade Dressing Selection

Moody Bleu Cheese • Buttermilk Ranch • Russian • Honey Dijon
Raspberry Walnut Vinaigrette  • Balsamic Vinaigrette  • White Zinfandel 

SANDWICHES

Sandwiches are served with your choice of cranberry and apple coleslaw, homemade potato salad, French fries or tavern chips and a kosher dill pickle.

Grilled Chicken Sandwich

Grilled chicken breast, topped with applewood smoked bacon, Swiss cheese, and dijon mayonnaise on a toasted sourdough bun. 14

Fish N Chips

Golden cod, fried crisp served with well-seasoned waffle fries and accompanied by citrus tartar sauce. 18



Maple Bacon Burger

Half pound of Prime *Certified Angus Beef*® topped with peppercorn bacon, sweet Vermont maple caramelized onions and topped with a fried egg. 16

 Gluten Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTRÉES

PASTA

Shrimp & Lobster Alfredo

Gulf shrimp sautéed with lobster, sun-dried tomatoes and fresh basil. Tossed with linguine in a roasted shallot creme sauce, topped with parmesan cheese. 28

Clams & Mussels Linguine

One pound of Prince Edward Island mussels and clams, sautéed in white wine, fresh garlic and basil butter, served over linguine. 25

Chicken Marsala

Sautéed & finished with sweet marsala wine sauce, wild mushrooms, Italian parsley over linguine noodles. 23

Chicken Parmesan

Dusted in Italian bread crumbs served golden, covered in homemade marinara sauce. Topped with creamy fontina cheese served over fettuccine noodles. 23

FRESH FISH & SHELLFISH

Ahi Tuna

Bluefin tuna blackened to order and served with Asian salad, finished with ginger chili oil. 28

Cedar Plank Salmon

Atlantic salmon soaked in bourbon and honey then grilled on a cedar plank. 27

Grilled Dorado Mahi

Mahi Mahi grilled over cherrywood coals finished with a citrus herb butter. 22

Maine Lobster Tails

Sweet Maine lobster tail lightly seasoned and broiled to enhance their sweet flavor, accompanied by drawn butter for dipping. 6oz or 12oz - MP

STEAKS AND CHOPS

Grilled items are prepared over cherrywood coals to impart unique flavor.

Tuscan Pork Chops

Twin hand cut boneless chops marinated in olive oil and fresh herbs then grilled to perfection. 24

Filet, Shrimp & Sea Scallop

4 oz of applewood bacon-wrapped filet mignon accompanied by a jumbo gulf shrimp and sea scallop presented with a port wine reduction. 35

The Filet Mignon

7 oz *Certified Angus Beef*® center cut tenderloin, grilled to perfection over cherry coals. 44

Surf and Turf accompanied by a lobster tail - Market Price

Delmonico Ribeye

The true steak lover's steak, 14 oz *Certified Angus Beef*® ribeye, marbled for flavor, rubbed with our own blend of seasonings and grilled to perfection. 39

Kansas City Strip

Certified Angus Beef® bone-in 16 oz strip loin rubbed with extra virgin olive oil and fresh seasonings, grilled on bone for flavor and perfection. 48

New Zealand Lamb Rack

Slow roasted for enhanced flavors, rubbed with fresh garlic, rosemary and mint served with a savory champagne and shallot reduction. 36

For your dining pleasure, we serve *Certified Angus Beef*® brand, the tastiest, juiciest beef available. Less than 1.5% of beef is elite enough to meet *Certified Angus Beef*® brand Prime standards. There is no finer choice than *Certified Angus Beef*® brand.

SPECIAL FEATURES DINNER ENTREES

Bone-in Cowboy Ribeye

Certified Angus Beef®, Prime aged up to four weeks for flavor and texture. 22 oz of the best beef in town. 54

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. 33

Lollipop Veal Chop

Tender bone-in veal chop, hand cut and rubbed with fresh garlic and seasonings, served over red wine bordelaise sauce. 46

The Filet Oscar

Certified Angus Beef® Prime filet, hand cut and grilled to perfection. Topped with jumbo lump crab meat, sautéed asparagus and finished with cream béarnaise sauce.

4 oz 36 • 7 oz 49

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

SIDES ALA CARTE

Herb Roasted Potatoes 3 • Baked Potato 3 • Loaded Baked Potato and Chives 6 • Garlic Red Skinned Mashed Potatoes 3 • Saffron Risotto 4
Seafood Risotto with Crab, Shrimp & Lobster 8 • Sautéed Jumbo Asparagus 4 • Fresh Spinach Sautéed in Extra Virgin Olive Oil 4

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