

  
**PALMER LEGENDS**  
*Country Club*

## DECADENT BEGINNINGS

### **Artichokes Francese**

Egg-battered artichoke hearts, sautéed until golden brown then finished with a sweet marsala wine sauce. 14

### **The King's Seafood Martini**

Colossal lump crabmeat, sweet Maine lobster and jumbo shrimp lightly poached and finished with a cilantro citrus vinaigrette. 21

### **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 18 • Full Order 29

### **Mussels & Clams**

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

### **Cheese Board**

Assorted combination of exotic and intense cheeses, hard salami, chorizo and fresh fruit. 19 | 29

### **Lollipop Chicken Wings**

Marinated in citrus and basted with sweet and tangy bourbon pineapple sauce. 19

### **Calamari**

Served crispy, dusted with Parmesan cheese and homemade marinara 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. 22

### **Grilled Prawns & Chorizo**

Jumbo prawns, Spanish chorizo grilled and finished with fresh citrus and roasted garlic. 18

### **Jumbo Shrimp Cocktail**

Jumbo prawns poached with lemon and seasonings, served with our homemade "Bloody Mary" cocktail sauce. 19

### **Escargot**

Jumbo snails baked in roasted garlic, shallots, and bone marrow butter. Served with a garlic crostini. 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 8 • Bowl 15

### **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 8 • Bowl 15

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.

## SALADS

### Palmer Legends Salad

Mixed field greens, iceberg, gorgonzola cheese, tomatoes, sliced cucumbers and red onion, garnished with toasted croutons. 8

### Classic Caesar

Romaine hearts tossed with our homemade dressing, finished with pumpernickel croutons and asiago cheese. Half 8 • Full 15  
*Add Grilled Chicken 6 • Grilled Salmon 8 • Grilled Ahi Tuna 8 • Grilled Shrimp 8  
Smoked Salmon 8 • Calamari 9 • Filet Tip Medallions 10*

### Smoked Salmon Salad

Honey smoked salmon, presented atop mixed greens. Tossed in raspberry walnut vinaigrette, tomatoes, cucumbers, red onions, sliced egg and topped with lemon zest and capers. 19

### 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. M|P

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### Homemade Dressing Selection

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

### French Dip Au Jus

Slow roasted *Certified Angus Beef*<sup>®</sup>, creamy fontina, garlic hoagie, Au Jus dip. 23

### Maple Bacon Burger

Half pound of Prime *Certified Angus Beef*<sup>®</sup> topped with peppercorn bacon, sweet Vermont maple caramelized onions and topped with a fried egg. 22

### Fish N Chips

Golden cod, fried crisp served with well-seasoned fries and accompanied by citrus tartar sauce. 24

 Gluten Free

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## ENTRÉES

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### 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. 31

#### 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

#### Signature Pasta

Penne tossed with baby spinach crushed tomatoes, roasted vegetables in a rich tomato crème sauce. 20  
*Add Grilled Chicken 22 • Grilled shrimp 24 • Smoked Salmon 25*

#### Chicken Marsala

Sautéed & finished with sweet marsala wine sauce, wild mushrooms, Italian parsley over linguine. 26

#### Chicken Parmesan

Dusted in Italian bread crumbs served golden, covered in homemade marinara sauce.  
Topped with creamy fontina cheese served over fettuccine. 25

#### Seafood Risotto

Creamy Risotto combined with crab, lobster and shrimp finished  
with garlic, shallots and white wine. 34

## FRESH FISH & SHELLFISH

#### Ahi Tuna

Bluefin tuna blackened to order and served with Asian salad, finished with ginger chili oil. 29

#### Cedar Plank Salmon 🌿

Atlantic salmon soaked in bourbon and honey then grilled on a cedar plank. 28

#### Braised Alaskan Halibut

Lightly Braised, wild mushroom risotto, fresh sprouts, Charred lemon Burre Blanc. M|P

#### 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 - M|P

🌿 Gluten Free

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## ENTRÉES

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### STEAKS & 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. 26



#### **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. 37



#### **The Filet Mignon**

7 oz *Certified Angus Beef*<sup>®</sup> center cut tenderloin, grilled to perfection over cherry coals. 49  
*Surf and Turf accompanied by a lobster tail - M|P*



#### **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 39 • 7 oz 54

#### **Veal Chop**

Tender, bone-in veal chop, hand cut and rubbed with fresh garlic and seasonings, finished with wild mushrooms and a sweet marsala wine sauce. 52



#### **Delmonico Ribeye**

The true steak lover's steak, 14 oz *Certified Angus Beef*<sup>®</sup> ribeye, marbled for flavor, rubbed with our own blend of seasonings and grilled to perfection. 45



#### **Tomahawk**

*Certified Angus Beef*<sup>®</sup> Prime aged up to four weeks for flavor and texture.  
26 oz of the best beef in town. 69

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## SIDES ALA CARTE

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Roasted Rosemary Potatoes 5 • Baked Potato 5  
Loaded Baked Potato - Bacon, cheddar, jack and chives 8  
Wild Steakhouse Mushrooms 5 • Creamy Mushroom Risotto 6  
Jumbo Asparagus 6 • Fresh Spinach 6

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