


PALMER LEGENDS
Country Club

DECADENT BEGINNINGS

Artichokes Francese

Egg-battered artichoke hearts, sautéed until golden brown then finished with a sweet marsala wine sauce. 15

The King's Seafood Martini

Colossal lump crabmeat, sweet Maine lobster and jumbo shrimp lightly poached and finished with a cilantro citrus vinaigrette. 22

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 19 • Full Order 31

Lollipop Chicken Wings

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

Cheese Board

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

Calamari

Served crispy, dusted with Parmesan cheese and homemade marinara sauce. 17

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. 24

Jumbo Shrimp Cocktail

Jumbo prawns poached with lemon and seasonings, served with our homemade “Bloody Mary” cocktail sauce. 21

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 9 • Bowl 17

Legends Creamy 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 10 • Bowl 19

 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.

SALADS

Palmer Legends Salad

Mixed field greens, iceberg, gorgonzola cheese, tomatoes, sliced cucumbers and red onion, garnished with toasted croutons. 9

Classic Caesar

Romaine hearts tossed with our homemade dressing, finished with pumpernickel croutons and asiago cheese. Half 10 • Full 18
*Add Grilled Chicken 6 • Grilled Salmon 8 • Grilled Ahi Tuna 8 • Grilled Shrimp 8
Calamari 9 • Filet Tip Medallions 10*

Grilled Salmon Salad

Honey grilled salmon, presented atop mixed greens. Tossed in White Zinfandel vinaigrette, tomatoes, cucumbers, red onions, sliced egg and topped with lemon zest and capers. 21

Harvest Steak Salad

Mixed greens, tossed with gorgonzola cheese, chopped granny smith apples, raisins, candied pecans and tomatoes. Topped with grilled tenderloin and finished with balsamic vinaigrette dressing. 21

Homemade Dressing Selection

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

French Dip Au Jus

Slow roasted *Certified Angus Beef*[®], creamy fontina, garlic hoagie, Au Jus dip. 25

The G.O.A.T Burger

Mr. Palmer is our Greatest Of All Time, topped with broiled goat cheese, Arugula and aged balsamic glaze. 24

Fish N Chips

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

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ENTRÉES

PASTA

Seafood Alfredo

Gulf shrimp sautéed with lobster, jumbo lump crab meat, sun-dried tomatoes and fresh basil.
Tossed with linguine in a roasted shallot creme sauce, topped with parmesan cheese. 34

Signature Pasta

Penne tossed with baby spinach crushed tomatoes, roasted vegetables in a rich tomato crème sauce. 23
Add Grilled Chicken 26 • Grilled shrimp 29

Chicken Marsala

Sautéed & finished with sweet marsala wine sauce, wild mushrooms, Italian parsley over linguine. 29

Chicken Parmesan

Dusted in Italian bread crumbs served golden, covered in homemade marinara sauce.
Topped with creamy fontina cheese served over fettuccine. 27



Braised Filet Tips and Ravioli

Red wine braised Filet tips presented with goat cheese stuffed ravioli tossed
in a creamy red wine and fresh basil reduction. 33

FRESH FISH & SHELLFISH

Ahi Tuna

Bluefin tuna blackened to order and served with Asian salad, finished with ginger chili oil. 33

Cedar Plank Salmon

Atlantic salmon soaked in bourbon and honey then grilled on a cedar plank. 31

Branzino

Pan seared topped with artichokes, sundried tomatoes, fresh basil finished
with warm chardonnay butter. 34

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

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ENTRÉES

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. 29

Braised Short Ribs

Tender Braised Short Rib presented on Basil redskin mashed potatoes finished with a rich cabernet reduction. 32

Filet & Shrimp

4 oz of applewood bacon-wrapped filet mignon accompanied by a jumbo gulf shrimp and presented with a port wine reduction. 39

The Filet Mignon

7 oz *Certified Angus Beef*[®] center cut tenderloin, grilled to perfection over cherry coals. 56
Surf and Turf accompanied by a lobster tail - M|P

New Zealand Lamb Chops

Twin Chops frenched and grilled finished with fresh herbs and a champagne reduction 38

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. 69

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. 49

New York Strip

Center cut 14oz *Certified Angus Beef*[®] Dry Aged NY Strip rubbed with extra virgin olive oil and fresh seasonings for a robust flavor. 55

LEGENDARY COMPLEMENT'S

Oscar Jumbo Lump Crab, Asparagus & Creamy Bearnaise Sauce \$12

Sweet Maine Lobster Tails 6oz or 12oz M|P • Grilled Garlic Herb Jumbo Shrimp \$9

SIDES ALA CARTE

Basil Redskin Mashed Potatoes 5 • Baked Potato 7

Loaded Baked Potato - Bacon, Cheddar, Jack and Chives 12

Wild Steakhouse Mushrooms 7

Jumbo Asparagus 8 • Fresh Spinach 7

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CERTIFIED ANGUS BEEF®
BRAND PRIME

To the true beef aficionado,
only the very best delivers an experience
that satisfies their exclusive tastes.
Certified Angus Beef® brand Prime is the
very best of the best, meeting nine more
standards than USDA Prime does.
It's exceptional Angus beef, to be enjoyed
without reservation or compromise.

**EXCEPTIONAL QUALITY
FROM RANCH TO TABLE**

The *Certified Angus Beef*® brand is brought
to you by generations of cattlemen and women,
whose families are dedicated to
raising wholesome, high quality beef.
They proudly deliver you the very best.





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WINE LIST

CHARDONNAY

Hahn Monterey County

Glass 8.5 • Bottle 35

Hess Shirtail Creek

Glass 9 • Bottle 38

Grigch Hills Napa Valley

Bottle 75

Crisp flavor, yet rich on the palate, with flavors of white peach and notes of smoky vanilla.

PINOT GRIGIO

Caposaldo Italy

Glass 7.5 • Bottle 28

Santa Margherita Italy

Bottle 65

Dry, fruity, and complex; it's held as Italy's most prestigious white wine.

RIESLING

Schmitt Sohne "Relax" Germany

Glass 7.5 • Bottle 28

SAUVIGNON BLANC

Rodney Strong Charlotte's Home

Vineyard, Sonoma County

Glass 8.5 • Bottle 34

Farm to Table Australia

Glass 9 • Bottle 36

Fruit forward palate with a bit of citrus to give it a crisp finish.

Cakebread Napa Valley

Bottle 58

Aromas of fresh pink grapefruit are layered with hits of gooseberry and melon.



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CHAMPAGNE



Palmer & Company

Brut Reserve

Bottle 75

Citrus, pear and apricot aromas with notes of hazelnut and brioche.

Brut Rose Reserve

Bottle 120

Wild strawberry with hints of red and black currant, vanilla & spice.

Blanc de Blancs

Bottle 140

Subtle aromas of citrus & almond.
Pure cuvee, 100% Chardonnay.

RED ZINFANDEL

Cline “Ancient Vines”

Contra Costa County

Glass 8 • Bottle 32

MERLOT

Decoy Sonoma County

Glass 12 • Bottle 48

Frogs Leap Napa Valley

Bottle 75

Deep ruby in color, with a medium bodied flavor including blackberry and plum which lingers into a long finish.



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CABERNET

Farm to Table Australia

Glass 9 • Bottle 36

The palate is ripe and rich with dark cherry and plum flavors.

Hahn Monterrey County

Glass 9 • Bottle 36

Freakshow Lodi Region, California

Glass 10 • Bottle 42

Kenwood “Jack London”

Sonoma Mountain

Glass 12.5 • Bottle 55

Duckhorn Napa Valley

375 ml Bottle 72

Flavors of red and black fruits, mingle with hints of violet, dried herbs, black licorice and graphite. Echoed with lovely black currant and licorice elements.

The Prisoner Napa Valley

Bottle 85

A red blend with enticing aromas of Bing cherry, dark chocolate, clove and roasted fig. Smooth and luscious finish.

Grgich Hills Napa Valley

Bottle 95

Full bodied wine with rich aromas of black cherry and licorice and a hint of mocha.

Features a good length and gripping tannins.

Pine Ridge Napa Valley

Bottle 120

Rich aromas of black berry and cocoa, dominate this full bodied wine.

Flavors blueberries, chocolate and dark fruit compliment the expansive finish of this wine.



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CABERNET

Caymus Special Select

Napa Valley

Bottle 290

This wine exemplifies the caymus style—deep color, rich, concentrated and balanced.

Caymus 45 Napa Valley

2017 750 ml

Bottle 170 • 1 Ltr 225

Flavors of plum and raspberry with vanilla bean nuances.

Hewitt Rutherford Napa Valley

Bottle 195

With greater depth and complexity, this Cabernet has a flavor that consists of cocoa powder along with black cherry and toffee.

Chimney Rock Stag Leap District

1.5 L Bottle 260

A sleek, elegant style, with ripe plum, currant and dark berry flavors.

Offers a fine grained tannins on the finish.

MALBEC

Layer Cake Malbec

Glass 10 • Bottle 40

SHIRAZ

Penfolds Bin 28 South Australia

Glass 10 • Bottle 40

Penfolds St. Henri Barossa Valley, Australia

Bottle 180

Bright ruby in color, the aromas of this wine is fruit driven with a combination of red currant, cassis and plum fruits supported by violets, black olives and hints of vanilla and spice.



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PINOT NOIR

Meiomi California

Glass 10 • Bottle 40

**Rodney Stong Russian River Valley
Sonoma Valley**

Bottle 44

Aromas of red cherry and pomegranate characterize this lively, medium bodied wine.

Golden Eye Anderson Valley

Bottle 140

Medium to full bodied red with subtle hints of truffle and black cherry.

ITALIAN WINES

Candoni Chianti Tuscany, Italy

Glass 8 • Bottle 32

Banfi Brunello Montalcino

Bottle 110

This full bodied Italian wine is deep in color and flavor and has a long finish.

Vega Sicilia Valbuena Spain

2006 Bottle 195

Flurry of orange, rose petal and violet.

2007 Bottle 215

Notes of red currant and red cherry fruit.

2011 Bottle 230

Expressive, silky wine with sparks of red currant and mint.



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SPECIAL SELECTIONS

Dominus Christian Moueix Napa Valley

2014 1.5 L Bottle 700

2007 Bottle 350

2005 Bottle 500

1996 Bottle 700

Multi dimensional wine with notes of red and black currant and licorice.

Quintessa Meritage Napa Valley

Bottle 225

Culminating in ripe, elegant tannins. Blessed with intense colors and handsome flavors.



Opus One Napa Valley

Overture Bottle 205

2019 Bottle 530

2018 Bottle 580

2017 Bottle 495

2016 Bottle 490

2015 Bottle 610

2014 Bottle 750

2013 Bottle 660

Time is expressed in opus one by the character of the vintage: sometimes, with a personality that is highly defined and sometimes with a shade of difference subtle from other vintages.

Penfolds Grange Australia

2009 Bottle 1595

Blackberry and blueberry fruit interwoven with licorice and aged in oak. The tannins leave a firm tight finish of great length. Grange is known as Australia's most famous wine.

2012 Bottle 995

Red licorice, gravy reduction flavors and black olive tapenade to the fore, with a boundless array of red fruits give a compelling depth and coat to the tongue.