


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

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

The King's Seafood Martini

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

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

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

Jumbo Shrimp Cocktail

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

Calamari

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

Escargot

Jumbo snails 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

Lunch Menu Served until 3:30pm Daily

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 onions slices, 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 Shrimp 8 • Calamari 9
Grilled Abi Tuna 8 • Filet Tip Medallions 10*



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

The Cobb

Sliced grilled chicken, shredded cheese, tomatoes, avocado, scallions, applewood smoked bacon, sliced egg, crumbled gorgonzola and tossed with honey dijon dressing. 18



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

Southern Fried Chicken Salad

Hand breaded chicken, cheddar and jack cheese, tomato, onions, cucumbers, bacon topped with a sliced egg and buttermilk Ranch dressing. 19

Homemade Dressing Selection

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

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Palmer's Legendary Combo

Pick two of your favorites; house or Caesar salad, lobster bisque or onion gratinée soup, or half a club croissant with oven roasted turkey and honey baked ham. 19

SANDWICHES

Sandwiches are served with your choice of homemade potato salad, French fries or tavern chips.

Club Croissant

Roasted turkey, honey cured ham, applewood bacon, Swiss cheese, lettuce, tomato, and honey dijon on a buttery croissant. 19



The Real Reuben

The original from Reuben's deli in New York. Lean *Certified Angus Beef*®, piled high on grilled pumpernickel and served open faced with sauerkraut, Russian dressing and broiled Swiss cheese. 19

Fried Cod Sandwich

Golden cod, beer battered and fried crisp. Served with citrus tartar sauce. 21

Grilled Chicken Sandwich

Grilled chicken breast, topped with applewood smoked bacon, Swiss cheese, and dijon mayonnaise on a toasted sourdough bun. 18



French Dip Au Jus

Slow roasted certified angus beef, creamy fontina, garlic hoagie, Au Jus dip. 25

Crab & Lobster Salad Focaccia

Colossal lump crab, sweet lobster, celery, creamy citrus dill, and baby arugula on rosemary focaccia bread. 24

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PALMER'S PRIME BURGERS



A half pound of Prime *Certified Angus Beef*[®] grilled over cherrywood coals.
Served with your choice of homemade potato salad, French fries or tavern chips.

Arnie's Classic Burger

With lettuce, tomato, red onion slices and your choice of
Swiss, cheddar, fontina, or gorgonzola cheese. 19

Bacon & Cheddar Burger

Applewood smoked bacon and sharp Wisconsin cheddar. 22

Black n Bleu Burger

Blackened with New Orleans spices and broiled with gorgonzola cheese. 20

Mushroom Swiss Burger

Sautéed wild mushrooms, smothered in Swiss cheese. 21



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

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.

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