

  
**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

### 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

### The King's Seafood Martini

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

### 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

### Grilled Prawns and Chorizo

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

### Calamari

Served crispy, dusted with Parmesan cheese and homemade marinara sauce. 16

### Jumbo Shrimp Cocktail

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

### 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

### 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 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

 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. 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 Shrimp 8 • Calamari 9  
Grilled Ahi Tuna 8 • Smoked Salmon 8 • Filet Tip Medallions 10*



### 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



### 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. 17

### 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

### Southern Fried Chicken Salad

Hand breaded chicken, cheddar and jack cheese, tomato, onions, cucumbers, bacon topped with a sliced egg and buttermilk Ranch dressing. 18

### Homemade Dressing Selection

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

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## SANDWICHES

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



### 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. 18

### 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. 17

### Fried Cod Sandwich

Golden cod, beer battered and fried crisp. Served with citrus tartar sauce. 19

### Grilled Chicken Sandwich

Grilled chicken breast, topped with applewood smoked bacon, Swiss cheese, and dijon mayonnaise on a toasted sourdough bun. 17

### Oven Roasted Turkey

Baby Arugula, seasonal tomatoes, sweet maple bacon, roasted red pepper aioli, garlic herb wrap. 17



### French Dip Au Jus

Slow roasted certified angus beef, creamy fontina, garlic hoagie, Au Jus dip. 23

### Crab & Lobster Salad Croissant

Colossal lump crab, sweet lobster, celery, creamy citrus dill, baby arugula, buttery croissant. 23



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# PALMER'S PRIME BURGERS



A half pound of Prime *Certified Angus Beef*<sup>®</sup> grilled over cherrywood coals.  
Served with your choice of cranberry and apple coleslaw, 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. 18

## **Bacon & Cheddar Burger**

Applewood smoked bacon and sharp Wisconsin cheddar. 21

## **Black n Bleu Burger**

Blackened with New Orleans spices and broiled with gorgonzola cheese. 18

## **Mushroom Swiss Burger**

Sautéed wild mushrooms, smothered in Swiss cheese. 18

## **Maple Bacon Burger**

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

## **Palmer Melt**

Melted cheddar cheese, grilled onions and Russian dressing on grilled sourdough. 19

For your dining pleasure, we serve *Certified Angus Beef*<sup>®</sup> brand, the tastiest, juiciest beef available.  
Less than 1.5% of beef is elite enough to meet *Certified Angus Beef*<sup>®</sup> brand Prime standards.

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