



Palmer's Crossing Dinner Menu

Soups & Appetizers

Creamy Portobello Bisque 7

Manhattan Clam Chowder 8

Soup de Jour 7

Sweet Lump Crab Cakes 13

Twin Maryland Blue Crab cakes with Coleslaw on the side

Sugarcane-Skewered Black Tiger Shrimp 12

*with Lemongrass Marinade
and a tangy cucumber/cilantro salsa*

Grilled Eggplant Caprese 10

*Layered with Jersey fresh tomatoes, fresh mozzarella
and Balsamic Vinaigrette*

Thick Cut Rosemary-Olive loaf Bruschetta 8

With all traditional toppings drizzled with Balsamic Vinaigrette

Calamari Adriatico 9

*Rings dusted with seasoned flour then fried to golden brown
served with Marinara sauce*

Salads

Classic Caesar 8

*With zesty Caesar dressing shaved parmesan homemade croutons
and a cheese crisp*

Palmer's Chop Salad 10

*Mixed greens tossed with Vegetables Fruit
& our House Vidalia Onion Vinaigrette*

Rock Shrimp Salad 10

*Spinach, Arugula, Avocado, Cucumbers, Grape Tomatoes,
Almonds & warm Ginger Vinaigrette*

Crispy Iceberg Wedge 9

With Applewood bacon crisps, diced tomatoes & our house Blue Cheese dressing

Pasta

Jumbo Lobster Ravioli 20

Sauteed with sun-dried tomatoes, kalamata olives, shallots, basil and white wine

Fresh Rolled Cavatelli 18

*Sauteed with sweet Italian sausage, roasted plum tomatoes, portabella mushrooms, escarole,
garlic, fresh chopped herbs, virgin olive oil and white wine*

As a courtesy to other diners, please refrain from using cellular telephones

An automatic gratuity of 20% will be added to parties of six or more.



From the Land

Twin Cut Lamb Chops 32

Two 5 oz. thick cut lamb chops, grilled and served with Ragout

Pomegranate Marinated Pork Chop 27

Tender 12 oz. Bone-In grilled to perfection topped with a Port wine reduction

Cracked Pepper NY Strip Prime Steak 34

Juicy 12 oz. char-grilled and topped with a roasted shallot & pepper steak butter

Palmer's Filet Mignon 32

8 oz. filet, pan seared and covered with a truffle mushroom ragout

Muscovy Duck Breast 26

Cooked to desired temperature with a sweet Madeira wine reduction

Roasted Free-Range Organic Chicken 22

Oven roasted with lemon and rosemary, served with mashed redskin potatoes

Chicken breast Chevre 24

Stuffed with milk goat cheese & fresh herbs, sautéed with a mushroom port wine reduction

Hazelnut Crusted Meatloaf 20

Thick cut served with Mushroom Gravy and mashed Redskin potatoes

Veal Osso Buco 28

Melt in your mouth veal shank, slowly braised with chicken stock, white wine, and vegetables

From the Sea

Chilean Sea Bass 26

Baked with a Porcini mushroom crust, served with mushroom leak ragout and baby spinach

Fresh Alaskan Halibut Filet 29

Sautéed with white wine and virgin olive oil fresh herbs and grape slices

Grilled Jumbo Black Tiger Shrimp 28

with fresh Asparagus & Shiitake Mushroom and Cognac Risotto

Seared Sesame Ahi Tuna 27

Pan seared served medium-rare with Asian slaw Wasabi and a saki-soy reduction

Green Tea Salmon Filet 23

Broiled atop a cedar plank and topped with a Cilantro - Riesling butter sauce

Side Orders

All entrees include your personal choice of two side orders

Sautéed Crispy Garlic Spinach

Baby spinach flash sautéed with white wine, olive oil, lemon zest and roasted garlic

Tuscan Herbed Pasta

fresh Cavatelli pasta tossed with white wine, virgin olive oil, fresh cut herbs and a hint of crushed red pepper flakes

Sherried Wild Mushrooms

A blend selection wild mushrooms sautéed with fresh cut herbs, Sherry and Butter

Roasted Asparagus

Tender marinated, grilled and finished with a lemon-tarragon beurre blanc

Roasted Jersey Tomato

Jersey's finest tomatoes marinated in olive oil, fresh rosemary, hint of garlic and slow roasted. Served with fresh parmesan crisps

Wild Mushroom Rissotto

With a blend of cheeses and a hint of cognac

General Manager: Brian Bode - Executive Chef: Ireneo Abaring



RESTAURANT HOURS

MONDAY THRU FRIDAY

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| BREAKFAST a la Carte | 6:30 AM TO 10:30 AM |
| BREAKFAST BUFFET | 6:30 AM TO 10:00 AM |
| LUNCH | 11:30 AM TO 3:00 PM |
| DINNER | 5:00 PM TO 10:00 PM |

SATURDAY & SUNDAY

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| BREAKFAST a la Carte OR BREAKFAST BUFFET | 7:00 AM TO 11:00 AM |
| LUNCH | 12:00 PM TO 3:00 PM |
| DINNER | 5:00 PM TO 10:00 PM |

ROOM SERVICE

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|-------|---------------------|
| DAILY | 6:30 AM TO 10:30 PM |
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