



SOUPS & SALADS

Creamy Portobello Bisque Soup	7
The Chef's Daily Creation of Various Soups	7
Caesar Salad	8
Cobb Salad	11
<i>Iceberg Lettuce, Avocado, Hard Boiled Egg, Crispy Pancetta Roma Tomatoes, Cucumbers, Choice of Blue Cheese or Balsamic Dressing</i>	
Bibb Lettuce Salad	11
<i>With Baby Greens, Candied Nuts, Gorgonzola, Poached Seckle Pears & Maple Vinaigrette</i>	

Take your Salad to the Next Level....Add

Grilled Chicken 3	New York Strip Steak 5	Grilled Salmon 4
Grilled Jumbo Shrimp 5	Jumbo Lump Crab Meat 6	

Jumbo Lump Crab Cake	17
<i>Over Crisp Mescaline Dressed in Sun-Dried Tomato Vinaigrette & a Garlic Aioli</i>	
Coriander Seared Tuna Nicoise	15
<i>Medium Rare Seared Tuna Crusted with Coriander over Mixed Baby Greens Tossed with Xeres Vinaigrette, Grape Tomatoes, Haricot Vert, Nicoise Olives, New Potatoes & Shaved Red Onion</i>	
Trio Salad Sampler	14
<i>Curried Chicken Salad, Tuna Salad & Dill Laced Egg Salad Atop of Baby Greens</i>	

SANDWICHES

All Sandwiches Served with Choice of French Fries, Sweet Potato fries or Side Salad

Philadelphia Cheese Steak Sandwich	12
<i>With Caramelized Onions, Peppers & Cheddar Cheese</i>	
Grilled Chicken Gyro	12
<i>Oregano and Lemon Marinated Chicken Breast Served with Tzaiiki Sauce, Shredded Lettuce, Diced Tomato, and Red Onion</i>	
Albacore Tuna Croissant	11
<i>Fresh Albacore Tuna Salad in a Flaky Croissant with Arugula, Red and Yellow Tomatoes & Shaved Red Onion</i>	



BURGERS

All Burgers are 8oz. portions of Black Angus Beef

All Burgers Served with Choice of French Fries, Sweet Potato fries or Side Salad

Grilled Angus Burger	10
<i>Choice of Cheddar or Swiss Served on a Kaiser Roll with Fries</i>	
Black and Blue Burger	11
<i>Seasoned in a House Recipe Blackening Spice Topped with Crumbled Gorgonzola Cheese</i>	
Sweet BBQ Burger	11
<i>Glazed in a Tubaduro Sugar Simmered Barbeque Sauce with Smoked Gouda Cheese</i>	
Seared Tuna Burger	14
<i>8oz Seared Teriyaki Glazed Tuna on a Whole Wheat Bun Alfalfa Sprout, Heirloom Tomatoes, and Wasabi Aioli</i>	

PANINI

All Paninis Served with Choice of French Fries, Sweet Potato fries or Side Salad

Grilled Vegetable Rustica	10
<i>Grilled Zucchini, Yellow Squash, Eggplant, Roasted Red Peppers Dressed with Basil Pesto and Fresh Mozzarella, on Rustic Ciabatta Bread</i>	
Cuban	11
<i>Oven Roasted Ham and Turkey Sliced Thin with Swiss Cheese Horseradish Mustard Sauce and Sliced Pickles on Onion Roll</i>	
Tuscany	12
<i>Tender Prosciutto di Parma, Genoa Salami, and Capicola with Pesto Aioli, Smoked Mozzarella, Roasted Red Peppers served on Rosemary Focaccia</i>	
Pastrami	11
<i>Slow Roasted Pastrami and Simmered Sauerkraut Pressed on a Fresh Bagel with Melted Swiss & Whole Grain Mustard Sauce</i>	
Grilled Cheese Panini of the Day	10
<i>Ask Your Server About the Chef's Special Grilled Cheese</i>	
Turkey	11
<i>Slow Oven Roasted Golden Turkey Breast with Tender Spinach, Red Onion, Avocado, and Alfalfa Sprouts on Italian Bread</i>	



2010 Palmers EARLY BIRD menu

Monday – Friday 4p-6:30p

Complimentary Glass of House Wine

First Course

Choice of:

Chefs soup Creation of the Day

Caesar Salad

House Salad w/ choice of Dressing

Balsamic, Ranch, Italian, Blue Cheese, Vidalia Onion, Russian

Entrees

Choice of:

Rosemary and Lemon Marinated Chicken

Half Chicken roasted served with Mushroom Risotto,
Broccoli

Tortellini alla Ricotta

Tri Color Ricotta tossed in a Roasted Garlic Pesto wine sauce
Topped with Basil Ricotta

Balsamic Grilled Flat Iron Steak

Topped with Tomato Fennel Marmalade
Red Bliss Mashed Potatoes

Hazel nut Crusted Meatloaf with Mushroom Gravy

Red Skin Mashed Potatoes, Broccoli

Grilled Salmon with a Basil and Lemon cello Butter

Served Over Rice Medley and Grilled Asparagus

Dessert

Choice of:

Vanilla, Chocolate, Strawberry Ice Cream,
Apple pie Ala Mode, Double Chocolate Cake

\$20.10 Per Person