

# PALMERS DINNER MENU

## SALADS, SOUPS, AND APPETIZERS

**Palmers House Salad** 6.25  
Organic baby greens tossed with Dijon balsamic vinaigrette garnished with cucumber, tomato, and red onion

**Caesar Salad** 7.25  
Romaine lettuce tossed with our own caesar dressing, parmesan cheese and croutons

**Spinach Salad** 7.25  
Baby leaf spinach tossed with mandarin oranges, vanilla bean dressing and toasted almonds

**Italian Salad** 9.25  
Lolla Rosa with smoked aged provolone cheese, artichoke hearts and rosemary balsamic dressing

**Harvest Salad** 8.25  
Baby greens with sliced apples, cider dressing, blue cheese and walnuts

**Grilled Shrimp and Goat Cheese** 12.50  
Fresh warm goat cheese rolled in pinenuts and almonds, toasted and served with grilled shrimp, baby greens, lemon juice and virgin olive oil

**Grilled Asparagus Bundle** 10.50  
Grilled asparagus with wild mushrooms and roasted herb tomatoes, Parmigiano-Reggiano cheese, drizzled w/aged balsamic vinegar

**New England Clam Chowder** 6.25

**Soup du jour** 5.75

**Grilled Brie** 13.50  
Imported Swiss Brie grilled with a honey garlic butter and rustic crostini

**Palmers Crab Cakes** 10.50  
Made with fresh Maine crab meat, served with remoulade

**Chicken Satay** 9.50  
Szechuan chicken skewers in a spicy peanut sauce & vegetable lo mein noodles

**5 Spice Ahi Tuna** 13.50  
With spicy cucumber salad and a toasted rice vinaigrette

**Scallops and Pepper Bacon** 12.50  
Scallops wrapped with pepper-crusted bacon, served with truffle butter

**Side Dishes** 5.50

<i>Pasta du jour</i>	<i>Potato du jour</i>
<i>Rice Pilaf</i>	<i>Mashed Potato</i>
<i>Vegetable du jour</i>	<i>Baked Potato</i>

## ENTREES

**Porcini Chicken** 19.00  
Bell and Evans Statler breast with a porcini mushroom cream sauce

**Flat Iron Steak** 19.00  
Grilled and sliced juicy sirloin served with a bacon and onion butternut squash and a leek demi glace

**Veal a la Palmer** 22.00  
Sautéed veal medallion, served with a creamy marsala sauce, prosciutto and pasta du jour

**Macadamia Chicken** 18.75  
Tender Statler breast in a macadamia nut crust with a coconut mango sauce

**Filet Mignon** 24.00  
8 oz. tenderloin of beef with blue cheese crust on grilled portabella mushroom cap with a port wine sauce

**Grilled Herb Lamb Chops** 25.00  
With a mustard demi glace

**Veal & Lobster Hollandaise** 28.50  
Sautéed medallions of veal topped with fresh lobster in a Palmers Hollandaise

**Filet Mignon and Shrimp** 24.00  
Grilled filet mignon served with grilled shrimp, topped with béarnaise sauce

**Sicilian-style Tuna** 22.00  
Seared ahi tuna with an olive tomato sauce, spinach, white beans and pancetta

**Sesame-Crusted Salmon** 19.00  
With Asian stir-fried vegetables

**Caribbean Mahi Mahi** 22.00  
Grilled Caribbean-spiced Mahi Mahi with grilled shrimp and a melon sauce

**Baked Stuffed Haddock** 25.00  
Fresh native haddock with lobster, shrimp and crab stuffing

**Colossal Scallops** 23.00  
Grilled scallops in a pumpkin cream sauce with winter squash risotto

**Cheese Ravioli with Seafood** 25.00  
Large cheese-filled ravioli, served with shrimp, lobster and scallops in a lobster bisque

**Mediterranean Pasta** 17.00  
Sautéed leeks, spinach, tomatoes, mushrooms and olives in a garlic white wine sauce over pasta du jour, topped with feta cheese  
*for addition of chicken to this dish, add 4.00*

For young guests (under age of 12) we offer **CHILDREN'S MEALS 12.00**  
CHICKEN FINGERS, MINI CHEESEBURGERS,  
STEAK TIPS, OR LINGUINI & SAUCE