



PALMER LEGENDS

Country Club

BEGINNINGS

CRAB CAKES

Crispy Jumbo Lump Crab Cakes, Black Garlic Truffle Aioli 19.99

STEAKHOUSE ONION RINGS

Beer-Battered Onion Rings, Blue Cheese Fondue,
Balsamic Drizzle 11.99

TROPICAL SHRIMP COCKTAIL

Jumbo Shrimp, Caramelized Pineapple, Coconut Lime Crema, Tajín 14.99

ESCARGOT

Roasted Burgundy Snails, Truffle & Garlic Cream Sauce, Sliced Baguette 15.99

WAGYU MEATBALLS

Whiskey & Peach Glaze, Fresh Peach Chutney 14.99

LOBSTER SALAD

Cold Water Lobster Salad with Meyer Lemon, Fresh Green Peas,
Chives, Fried Green Tomatoes, Creole Hollandaise Sauce 18.99

SESAME SEARED AHI TUNA

Peppercorn & Sesame Seed Crust, Asian Slaw, Wonton Chips 16.99 *

Palmer Favorites 

Gluten Free 

Vegetarian 

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

HOUSE SOUP

BAKED FRENCH ONION

Roth Kase Swiss Cheese 7.99

LOBSTER BISQUE

Maine Lobster & Sherry 8.99

GREENS

Add Grilled Chicken 8 • Grilled Shrimp 8 • Salmon 12

Seared Ahi Tuna 10 • Steak 14

HOUSE SALAD

Spring Mix, Cherry Tomatoes, Red Onion, Cucumber,
Poppyseed Honey Dijon Vinaigrette 5.99 / 9.99

CLASSIC CAESAR

Romaine Lettuce, House-made Caesar Dressing,
Garlic Croutons, Asiago Cheese 6.99 / 10.99

HARVEST SALMON SALAD

Spring Mix, Goat Cheese Crumbles, Granny Smith Apples, Craisins,
Candied Pecans, Cherry Tomatoes, Fig Balsamic Vinaigrette 21.99

WEDGE SALAD

Iceberg Lettuce, Cherrywood Smoked Bacon, Roth Kase Blue Cheese Crumbles,
Red Onion, Cherry Tomatoes, Blue Cheese Dressing 12.99

HANDHELDS

Served with Seasoned Fries, Potato Salad, or House Chips

Substitute Side Salad +1.99 Substitute GF Bun +1.99

G.O.A.T. BURGER

The Greatest Of All Time, Just Like Mr. Palmer Himself.

Goat Cheese Crumbles, Cherrywood Smoked Bacon,
Fresh Arugula, Caramelized Onions, Balsamic Glaze 17.99 *

PRIME RIB FRENCH DIP

Aged Provolone, Parmesan Roasted Garlic Aioli,
Au Jus, French Baguette 17.99

HAND CUTS STEAK

ALL OF OUR CHERRYWOOD FIRE-GRILLED STEAKS ARE HAND-CUT IN HOUSE.
WE PROUDLY SERVE ONLY THE FINEST CUTS OF 28-DAY AGED BEEF.

12oz PRIME NEW YORK STRIP 🍴

House-made Signature Steak Sauce, Baked Potato, Chef's Seasonal Vegetables 41.99 *

14oz SNAKE RIVER FARMS PRIME RIBEYE 🍴

Whipped Buttermilk Potatoes, Grilled Asparagus 47.99 *

6oz FILET MIGNON 🌈🍴

Buttermilk Whipped Potatoes, Grilled Asparagus 38.99 *

STEAK FRITES

Sliced Beef Tenderloin, Cognac Cream Sauce, Seasoned Fries 23.99 *

STEAK ENHANCEMENTS

Caramelized Onions 3 Wild Mushrooms 3

Grilled Garlic Herb Jumbo Shrimp 8

6 oz Cold Water Lobster Tail MKT

COMFORT

10oz PORK RIBEYE

Maple Dijon Cream Sauce, Marble Potatoes, Chef's Seasonal Vegetables 25.99 *

APPLE COBBLER BONE-IN PORK CHOP

Bone-In Pork Chop, Apple Cobbler Glaze,
Whipped Buttermilk Potatoes, Grilled Asparagus 29.99

TOMATO GLAZED MEATLOAF

House-Made Beef & Pork Meatloaf, Sweet Tomato Glaze,
Crispy Onion Straws, Whipped Buttermilk Potatoes,
Chef's Seasonal Vegetables 18.99

CRISPY SOUTHERN FRIED CHICKEN

Orange Honey Drizzle, House-Made Sweet Potato Casserole,
Braised Swiss Chard 23.99

CRISPY EGGPLANT NAPOLEON 🌱

Herb Goat Cheese, Sautéed Spinach, Mushrooms,
Roasted Cherry Tomatoes, Balsamic Glaze, Marble Potatoes 18.99

SEA

EVERYTHING SEASONED SEA BASS 🌈 🍴

Crispy Parmesan Truffle Polenta Cake,
Chive Garlic Butter, Grilled Asparagus 47.99

MAPLE BOURBON SALMON 🍴

House-Made Sweet Potato Casserole,
Grilled Asparagus 23.99

NEW ENGLAND HALIBUT 🍴

Old Bay Seasoned Halibut, New England Clam Cream Sauce,
Herbed Rice, Braised Swiss Chard 32.99

STUFFED GROUPER

Fresh Florida Grouper, Crab & Lobster Stuffing,
Jambalaya-style Rice, Grilled Asparagus 41.99

FISH & CHIPS

Tempura Style Beer Battered Haddock,
Seasoned Fries, Tartar Sauce 23.99

PASTA

Substitute Gluten Free Pasta +2.99

LOBSTER & SHRIMP PASTA

6 oz. Cold-Water Lobster Tail, Shrimp, Blistered Cherry Tomatoes,
Toasted Pine Nuts, Pesto Cream Sauce, Linguine 39.99

CAJUN SHRIMP PASTA

Jumbo Shrimp, Andouille Sausage, Blackened Cream Sauce,
Spinach, Cherry Tomatoes, Linguine 23.99

CHICKEN CORDON BLEU

Dijon Mustard Cream Drizzle, Tasso Ham, Swiss Cheese,
Béchamel Linguine 21.99

SHORT RIB RAGU

Pulled Braised Short Rib Ragu, Linguine Pasta,
Topped with Fresh Burrata & Basil 25.99

CHICKEN ROCKEFELLER

Pan-Seared Chicken Breast, Cherrywood-Smoked Bacon,
Creamy Spinach, Roasted Garlic, Parmesan, Mozzarella,
Buttery Herb Breadcrumbs, Linguine 21.99