


PALMER LEGENDS

Country Club

BEGINNINGS

Crab Cakes

Crispy Lump Crab Cakes, Black Garlic Truffle Aioli 19.99

Wagyu Meatballs

Whiskey & Peach Glaze, Fresh Peach Chutney 14.99

Florida Orange Shrimp Cocktail

Citrus-Poached Jumbo Shrimp, Orange-Infused Cocktail Sauce 15.99

Steakhouse Onion Rings

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

Seared Scallops

Jumbo Sea Scallops, Sweet Corn Purée, Crispy Prosciutto, Chives 20.99

Shrimp Deviled Eggs

Classic Deviled Eggs, Crispy Shrimp, Masago Caviar 14.99

Sesame Seared Ahi Tuna

Sesame Crust, Asian Slaw, Wonton Chips 16.99

Classic Escargot

Burgundy Escargot, Garlic Herb Butter, Toasted Baguette 15.99

HOUSE SOUP

Lobster Bisque

Maine Lobster, Sherry 8.99

Baked French Onion

Roth Kase Swiss Cheese 7.99



Gluten Free



Palmer Favorites



Vegetarian

GREENS

Add: Grilled Chicken 7 | Grilled Shrimp 8
Grilled Salmon 12 | Seared Ahi Tuna 10 | Steak 14

House Salad 🥗

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

Classic Caesar

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

Wedge Salad 🥗

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

Harvest Salmon Salad 🥗👑

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

HANDHELDS

Served with Seasoned Fries, Potato Salad, or House Chips
Substitute Side Salad +1.99 Substitute GF Bun +1.99

Steakhouse Burger 👑

Half-Pound Prime Angus Burger, Blue Cheese Fondue,
Beer-Battered Onion Rings 17.99

Prime Rib French Dip

Slow-Roasted Prime Rib, Aged Provolone, Parmesan Roasted Garlic Aioli,
Toasted Baguette, Au Jus 17.99

Chimichurri Steak Sandwich 👑

Chargrilled Sliced Steak, Aged Provolone, Peppadew Chimichurri,
Pickled Red Onions, Fresh Arugula, Toasted Baguette 21.99

STEAKS & CHOPS

Our Beef Selections Are Hand-Cut In House,
Aged for 28 Days, and Cherrywood Fire-Grilled.

All Steaks and Chops are Served with Port-Braised Pearl Onions.

6 oz. Filet Mignon 🍖

Whipped Buttermilk Potatoes, Grilled Asparagus 38.99

14 oz. Snake River Farms Prime Ribeye 🍖

Whipped Buttermilk Potatoes, Grilled Asparagus 47.99

12 oz. Prime New York Strip 🍖

Baked Potato, Chef's Seasonal Vegetables 38.99

Filet Medallions

Port Wine Demi-Glace, Sautéed Mushrooms and Onions,
Whipped Buttermilk Potatoes, Chef's Seasonal Vegetables 28.99

TOMAHAWK FOR TWO

*Two House Salads to begin, followed by a 32 oz. Tomahawk Ribeye,
Cherrywood Fire-Grilled and served with Port Wine Demi-Glace,
Whipped Buttermilk Potatoes, and Grilled Asparagus 110*

PASTA

Bison Bolognese

Slow-Cooked Bison Bolognese, Rigatoni, Creamy Pesto Ricotta 21.99

Short Rib Ravioli

Tender Short Rib, Cheese Ravioli, Roasted Garlic Cream Sauce,
Parmesan 23.99

Chicken Rockefeller 🍷

Pan-Seared Chicken Breast, Crispy Prosciutto,
Creamy Spinach, Roasted Garlic, Parmesan, Mozzarella,
Buttery Herb Breadcrumbs, Linguine 21.99

SEA

New England Halibut 🌊

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

Lobster & Crab Wellington

8 oz. Cold Water Lobster Tail, Lump Crab, Spinach, Mushrooms, Golden Puff Pastry, Lobster Cream Sauce, Whipped Buttermilk Potatoes, Chef's Seasonal Vegetables 39.99

Maple Bourbon Salmon

Maple Bourbon-Glazed Salmon, Sweet Potato Casserole, Grilled Asparagus 23.99

Crab Stuffed Grouper

Florida Grouper Stuffed with Crab, Spinach, and Herbs, Seafood Velouté, Parmesan Risotto, Grilled Asparagus 29.99

Fish & Chips

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

COMFORT

Tomato Glazed Meatloaf

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

Wild Mushroom Chicken 🍄

Sautéed Chicken Breast, Wild Mushrooms, Dijon White Wine Sauce, Whipped Buttermilk Potatoes, Chef's Seasonal Vegetables 22.99

Crispy Southern Fried Chicken

Orange Honey Drizzle, Sweet Potato Casserole, Braised Swiss Chard 23.99

Crispy Eggplant Napoleon 🍆

Crispy Eggplant, Herbed Goat Cheese, Roasted Mushrooms & Tomatoes, Sautéed Spinach, Parmesan Risotto, Balsamic Glaze 18.99

Apple Cobbler Bone-In Pork Chop

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

Honey Dijon Pork Ribeye

Tender Pork Ribeye, Savory Honey Dijon Glaze, Whipped Buttermilk Potatoes, Chef's Seasonal Vegetables 23.99

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