

Brunch

BEGINNINGS

CRAB CAKES

Crispy Jumbo Lump Crab Cakes,
Black Garlic Truffle Aioli 19.99

SESAME SEARED AHI TUNA

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

ESCARGOT

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

STEAKHOUSE ONION RINGS

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

LOBSTER SALAD

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

BENEDICTS & OMELETS

Served with Red Potatoes... Substitute Fruit +1.99

OSCAR OMELET

Jumbo Lump Crabmeat, Asparagus, Asiago Cheese, Old Bay Hollandaise,
Served with Sourdough Toast 20.99

MEAT LOVERS OMELET

Ham, Sausage, Bacon, Cheddar Cheese, Served with Sourdough Toast 15.99

THE CLASSIC BENEDICT

Honey Cured Ham, Poached Eggs, Old Bay Hollandaise, English Muffin 13.99

SURF & TURF BENEDICT

Grilled Filet Mignon, Sweet Maine Lobster, Poached Eggs,
Old Bay Hollandaise, English Muffin 35.99

BRUNCH SPECIALTIES

CROISSANT FRENCH TOAST

Strawberries, Blueberries, House-made Whipped Cream,
Served with Choice of Bacon or Sausage 13.99

FILET & EGGS

6oz Fire-Grilled Filet Mignon, Two Eggs Prepared Your Way, Served with Red Potatoes 37.99

PALMER'S QUICHE

Cherrywood Smoked Bacon, Ham, Spinach, Swiss Cheese, Puff Pastry,
Served with Red Potatoes & Sourdough Toast 13.99

Palmer Pairings

Select Any Two Items from Below to Create Your Perfect Lunch Pairing 13.99

SOUPS & SIDE SALADS

Lobster Bisque • Baked French Onion • Caesar • House • Potato Salad

HALF SANDWICHES

Prime Rib French Dip • Turkey Club • The Real Reuben • Blueberry Chicken Salad

SOUP & SALADS

Add Grilled Chicken 8 • Grilled Shrimp 8 • Salmon 12 • Seared Ahi Tuna 10 • Steak 14

HOUSE SOUP

Lobster Bisque 8.99 Baked French Onion 7.99

HOUSE SALAD 9.99 

CLASSIC CAESAR 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

GRILLED CHICKEN COBB SALAD

Spring Mix, Cherrywood Smoked Bacon, Shredded Cheddar Cheese, Hard Boiled Egg,
Avocado, Cherry Tomatoes, Scallions, Poppyseed Honey Dijon Vinaigrette 16.99

STRAWBERRY SALAD

Spring Mix, Fresh Strawberries, Candied Pecans, Goat Cheese Crumbles,
Dates, Poppyseed Honey Dijon Vinaigrette 12.99

HANDHELDS

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

TEMPURA HADDOCK SANDWICH

Cajun Remoulade, Lettuce, Tomato,
Red Onion, Brioche Bun 15.99

PRIME RIB FRENCH DIP

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

THE REAL REUBEN

The Original from Reuben's Deli in NYC
Certified Angus Corned Beef Brisket,
Broiled Swiss Cheese, Sauerkraut,
Russian Dressing, Grilled Marble Rye 16.99

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 *

COMFORT

TROPICAL AHI BOWL *

Ponzu-Marinated Ahi Tuna, Herbed Rice, Pineapple, Avocado, Cucumber,
Masago Caviar, Coconut Lime Crema, Toasted Sesame Seeds 18.99

OPEN-FACED MEATLOAF MELT

House-Made Beef & Pork Meatloaf, Sweet Tomato Glaze, Melted Cheddar,
Crispy Onion Straws, Grilled Sourdough 14.99

FISH & CHIPS

Tempura Style Beer Battered Haddock, Seasoned Fries, Tartar Sauce 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.**