

# Palmer's American Grille

## Long Island Restaurant Week

### Three Course Dinner

~\*~ Appetizers ~\*~

#### *Baked Clams Oreganata*

Little neck clams lightly breaded with fresh herbs  
and drizzled with fresh virgin olive oil

#### *Stuffed Mushrooms*

Stuffed with spinach, goat cheese and truffle oil

#### *Palmer Salad*

Baby greens, caramelized onions, glazed walnuts, gorgonzola cheese  
sundried cranberries, sherry vinaigrette

#### *Soup Du Jour*

~\*~ Entrees ~\*~

#### *Chicken Palmer*

*Boneless chicken breast dipped in batter, sautéed, layered with prosciutto,  
spinach and fresh mozzarella, finished with merlot demiglace.*

#### *Honey Herbed Salmon*

Wild caught Atlantic salmon, pan seared with fresh herbs and finished  
with a lemon honey glaze

#### *Lobster Ravioli*

Ravioli filled with lobster and ricotta cheese topped  
with baby shrimp and a pink sauce

#### *Marinated Skirt Steak*

Char grilled skirt steak, marinated in a teriyaki and citrus marinade topped  
with crispy fried onions

~\*~ Dessert ~\*~

*Apple Crisp à la mode ~ Italian Cannoli*

Coffee or Tea

Not to be combined with any other offers \$29.95 plus tax and gratuity

**Saturday must be seated by 6:30pm**