

Palmer's Restaurant Week

October 29th to November 5th \$46.00 Prefix Menu

Appetizers

Zucchini Linguini

Green & yellow zucchini sliced julienne style, tossed with fresh plum tomato, basil, extra virgin olive oil. topped with shaved parmigiano cheese.

Palmer Salad

Baby field greens, caramelized onions, roasted walnuts, sundried cranberries, gorgonzola cheese tossed with a sherry wine vinaigrette.

Burrata Salad

Burrata cheese, Mesclun greens, tomato & basil

Seafood Crepe add (+5.)

Two thin French crepes with shrimp, lobster, crab meat and scallops in a creamy white wine sauce.

Fried Calamari (+3.)

Tender sweet calamari, hand dusted, fried, and served with an arrabiata and sweet chili lime sauce.

Lobster Bisque ~ French Onion Soup ~ Soup DuJour ~ Mozzarella Caprese

Entrees

Chicken Palmer boneless chicken breast dipped in batter, layered with prosciutto, spinach and fresh mozzarella finished with a merlot demiglace.

Chicken Piccata capers, artichoke hearts, fresh lemon butter sauce

Basa Oreganata light coating of seasoned, breadcrumbs, white wine, lemon, and butter. Rice & veg.

Horseradish Crusted Salmon wild caught salmon, pan seared rice Pilaf, vegetable.

Lobster Ravioli filled with lobster and ricotta cheese topped with baby shrimp in a pink cream sauce.

Stuffed Shrimp (+6.) stuffed with crab meat, lobster & scallops, topped with a scampi sauce.

16 oz. N.Y. Strip Steak (+8.) boneless prime aged sirloin, garlic mashed & vegetable.

Marinated Skirt Steak marinated in a teriyaki and citrus marinade, topped with crispy fried onions.

Pork Chop Porterhouse garlic mashed potato and vegetable.

Petite filet Mignon (+8) demi glaze with a mushroom cap, garlic mashed potato & vegetable.

Fettucini Bolognese with a rich meat sauce, peas & shaved parmesan cheese.

Dessert

Brownie Sundae with Vanilla Ice cream
Cheesecake, Bananas Foster, Chocolate Bread Pudding

Palmer's American Grille Sunday to Sunday

Saturday must be seated by 6:00 PM

Reservations 516.420.0609