Palmer's
AMERICAN GRILLE

LONG ISLAND RESTAURANT WEEK

FALL 2026 · NOVEMBER 1 - 8

THREE-COURSE DINNER $40

FIRST COURSE

Mozzarella Caprese
Fresh mozzarella, beefsteak tomato, roasted red pepper, fresh basil, balsamic reduction

Classic Caesar Salad
Crisp romaine lettuce, shaved parmesan cheese, croutons, tossed with Caesar dressing

Palmer Salad
Baby field greens, caramelized onions, glazed walnuts, sun-dried cranberries, gorgonzola cheese, sherry wine vinaigrette

Baked Clams Oreganata
Little neck clams lightly breaded with fresh herbs, drizzled with virgin olive oil and white wine

Soup Du Jour

ENTREE

Fried Pork Chop
Pan fried, finished in the oven, hot cherry pepper Marsala wine sauce, mashed potatoes, spinach

Stuffed Mediterranean White Fish
Shrimp, scallops, lobster and crabmeat stuffing, served over rice and spinach, lobster fricassee sauce

Shrimp Scampi
Served over linguini in a garlic lemon white wine sauce

Chicken Palmer
Topped with prosciutto, spinach and fresh mozzarella, finished with a merlot demiglace, mashed potatoes and vegetables

Honey Herbed Salmon
Atlantic salmon, pan seared with fresh herbs, finished with honey glaze, rice and vegetables

Capellini Chicken Primavera
Angel hair pasta, peas, broccoli, topped with toasted breadcrumbs, shaved parmigiana cheese, garlic and oil

Chicken Campagnola
Chicken breast, crumbled sausage, spicy cherry peppers, baby arugula, mushrooms, onions, white wine vinegar sauce, over angel hair

Penne ala Vodka with Chicken
Shallots, prosciutto, light tomato cream sauce

DESSERT

NY Cheesecake

Chocolate Chip Brownie ala Mode

Ice Cream
Vanilla or Chocolate

** On Saturdays, guests must be seated by 6:30 PM to enjoy the Restaurant Week menu.*

Cannot be combined with any other offers or discounts. Not available for private parties. Please no substitutions.