

Palmer's Restaurant Week

Sunday April 23rd to Sunday April 30th

Three Course \$37.00 Prix-Fix Dinner

Appetizers

Mozzarella Caprese

Fresh Mozzarella, beefsteak tomato, roasted red pepper, fresh basil with a balsamic reduction

Baked Clams Oreganata

Roasted Beet & goat cheese salad

w/ apple and Balsamic vinaigrette

Fried Calamari +3.00

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

Crab Stuffed Mushrooms

Burrata Salad

Butternut squash, pecans, mixed baby greens, balsamic

Soup Du Jour

Lobster Bisque +3.00

Palmer Salad

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

Entrées

Pork Chop Porterhouse

Caramelized onion, apple cider Reduction garlic mashed potato & vegetable

Angel Hair Pasta Primavera

w/shrimp in garlic & oil

Chicken Palmer

boneless chicken breast dipped in batter, layered with prosciutto, spinach and fresh mozzarella finished with a merlot demiglace. garlic mashed potato & vegetable

Seafood Fra Diavolo +10

linguini, mussels, clams, shrimp, calamari 4oz. lobster tail

Pan Seared Pan Roasted Chicken

w/ artichoke, peppers, baby tomato, & garlic garlic mashed potato & vegetable

Marinated Skirt Steak + 7

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

Add L4oz lobster tail +10.00

Pan Seared Salmon

wild caught salmon, pan seared w/ citrus-ginger vinaigrette

Pistachio Crusted Basa Filet

light lemon butter sauce
Rice & vegetable

Farfalle Bolognese

rich meat sauce & peas

Petite Filet Mignon 8oz. (ADD 10.00)

Prime filet Mignon in a cabernet demiglace with a sautéed mushroom cap

Add 4oz lobster tail +10.00

Desserts

Apple Crisp

Brownie Sunday

Gelato Sorbet

Cheese Cake

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