

STARTERS:

CLAM CHOWDER - \$9

New England classic, served with oyster crackers

TOMATO MOZZARELLA - \$15

sliced tomato, fresh mozzarella cheese julienne portobello mushroom, shaved parmesan, balsamic glaze & e.v.o.o

HOUSE TENDERS - \$16

breaded chicken, served plain with honey mustard or buffalo style with bleu cheese

FRIED MOZZARELLA - \$14

fried breaded mozzarella sticks served w/ rosa tomato dipping sauce

BANG BANG SHRIMP - \$16

four lightly battered fried shrimp drizzled with a sweet & tangy bang bang sauce

BAKED BRIE - \$14

grilled then baked, served w/ sourdough toast points & chefs topping of the month

POTSTICKERS - \$15

fried chicken dumplings served with a soy glaze and sweet chili pepper

SIDES:

French fries - \$8

Mashed potato - \$8

Pasta Marinara - \$9

Rice pilaf - \$7

Vegetable du jour - \$7

SALADS:

HOUSE SALAD [GF] - \$10

mixed greens, grape tomato, red onion, cucumber, house dijon-balsamic vinaigrette

CAESAR SALAD - \$11

romaine, parmesan, crouton, house recipe caesar dressing with a touch of balsamic

TUSCAN SALAD - \$15

chopped romain lettuce, grape tomatoes fresh mozzarella & basil, house-made tomato dressing, parmesan crusted crostini garnish

PEACH & ARUGULA SALAD - \$16

baby arugula, sliced grilled peaches, fennel, grape tomatoes, red onion, feta cheese, fig balsamic dressing

SESAME ASIAN SALAD - \$14

baby greens, grape tomatoes, scallion, toasted almonds, julienne cucumber & carrot, sesame asian dressing

Add grilled protein to any salad:

* Salmon \$12

* Five Shrimp \$10

* Chicken \$8

* Steak Tips \$13

DESSERT:

BROWNIE SUNDAE - \$9

warm chocolate brownie, vanilla ice cream, hot fudge, whipped cream

CHEESE CAKE OF THE WEEK - \$9

served with whipped cream

CLASSIC CARROT CAKE - \$9

cream cheese frosting

PROFITEROLES - \$9

twin puffs filled with vanilla ice cream, hot fudge & caramel sauces, whipped cream

ENTREES:

GRILLED SALMON - \$31

with a bourbon-roasted peach sauce over a bed of sautéed leeks served with rice pilaf and vegetable du jour

* PETIT FILET MIGNON [GF] - \$36

grilled 6oz filet, portobello mushroom cap, melted blue cheese, port wine reduction served with mashed potato and vegetable du jour

BOLOGNESE PASTA BOWL - \$21

Chef Johns classic hearty tomato-meat sauce tossed in pasta du jour topped with shaved parmesan cheese

LEMONCELLO HADDOCK - \$29

pan seared, lightly battered in a lemoncello butter sauce served with a sweet pea caramelized onion rice pilaf

recommended; add two sautéed shrimp with lemoncello sauce additional \$5

* GRILLED NY SIRLOIN - \$35

over baby arugula with sautéed mushrooms, shaved parmesan cheese, truffle oil drizzle, served with parmesan crusted mashed potato and vegetable du jour

ORANGE BLUEBERRY CHICKEN - \$27

pan seared chicken medallions in a orange marmalade blueberry compote with a hint of fresh rosemary served with mashed potato and vegetable du jour

PORK TENDERLOIN - \$29

marinated pork tenderloin grilled and sliced topped with a chipotle-margarita drizzle & roasted corn salsa served with vegetable du jour and scallion mashed potato

* HOUSE MARINATED STEAK TIPS - \$28

served with a ranch salad and french fries

SANDWICHES:

CHICKEN BLT WRAP - \$14

grilled chicken breast, bacon, lettuce, house-made tomato jam in a flour tortilla wrap served w/ french fries

FISH TACO TRIO - \$17

catch of the day, shredded iceberg, slaw, sriracha aioli atop soft tortillas

FRIED HADDOCK MELT - \$18

served on a toasted brioche bun with cheddar cheese, tartar sauce & lettuce, tomato, pickle, coleslaw on the side, served with french fries

PULLED PORK - \$15

seasoned & slow roasted pork w/ cheddar cheese, coleslaw, bbq sauce on a toasted brioche bun served with french fries

WICKED TUNA - \$14

open face tuna melt on toasted sour dough bread w/ bacon, red onion, tomato, swiss cheese, served w/ french fries

VEGAN VEGGIE BURGER - \$16

grilled and served with lettuce, tomato, pickles, red onion, on a toasted brioche bun and a choice of cheese, served w/ french fries

* PALMERS BURGER - \$17

toasted brioche bun lettuce, tomato, pickles on the side and a choice of cheese, served w/ french fries

*** Recommended sandwich or burger additions: sautéed onions - \$1, mushrooms - \$1, bacon - \$2**

*** Available cheese: Cheddar - Swiss - American - Blue cheese**