



STARTERS:

CLAM CHOWDER - \$11

New England classic, served with oyster crackers

SPINACH & ARTICHOKE DIP - \$16

Spinach & Artichoke Dip, a creamy cheese delight served with our house-fried potato chips.

HOUSE TENDERS - \$17

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 - \$16

grilled then baked, served w/sourdough toast points & chef's topping of the month

POTSTICKERS - \$16

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

WARM BREAD BASKET - \$6

choice of butter OR extra virgin olive oil, parmesan cheese, red pepper flake

SALADS:

HOUSE SALAD ^[GF] - \$12

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

CAESAR SALAD - \$13

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

HARVEST SALAD - \$16

mixed greens, roasted butternut squash, dried cranberries, sliced apples, feta cheese, candied walnuts, and a house-made apple cider vinaigrette

PEAR & ARUGULA SALAD - \$18

baby arugula, sliced pears, blackberries, pecans, blue cheese crumbles, fig balsamic dressing

SESAME ASIAN SALAD - \$16

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

Add grilled protein to any salad:

*** Salmon \$13 * Five Shrimp \$12**

*** Chicken \$10 * Steak Tips \$14**

Salad size is increased with added protein

SANDWICHES:

CHICKEN BLT WRAP - \$15

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

HADDOCK SANDWICH - \$18

fresh haddock fried with a beer batter on a toasted brioche bun with chopped romaine lettuce and a lemon aioli served with french fries

PULLED PORK - \$16

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

HOT HONEY CHICKEN SANDWICH - \$17

fried chicken breast tossed in our house-made hot honey sauce, served on a toasted brioche bun with cheddar cheese, lettuce, sliced tomato, and pickles, served with french fries

WICKED TUNA - \$15

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

VEGAN VEGGIE BURGER - \$17

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 - \$18

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**

ENTREES:

WASABI BAKED SALMON - \$34

Baked Salmon, adorned with a subtle wasabi-infused panko crumb for a touch of crunch. Drizzled with a hint of sweet soy and accompanied by the zing of pickled ginger, it's served with rice pilaf and the chef's choice of seasonal vegetables.

GRILLED FILET MIGNON - \$36

Grilled 6oz filet, complemented by portobello mushroom cap and a touch of melted blue cheese. Finished with a flavorful port wine reduction, it's served with mashed potatoes and the chef's choice of seasonal vegetables

HEARTY BOLOGNESE PASTA - \$24

Chef John's classic: a robust tomato-meat sauce gently tossed with our pasta du jour. Topped with a sprinkle of shaved Parmesan cheese

LEMONCELLO HADDOCK - \$34

Pan-Seared Haddock, lightly battered to perfection and bathed in a delightful lemoncello butter sauce. Accompanied by sweet pea caramelized onion rice pilaf

Enhance your dish with two sautéed shrimp in lemoncello sauce for an additional \$5.

SOUTHWEST SIRLOIN - \$38

Grilled 12oz NY Sirloin served open-face on a bed of artisanal sourdough bread smothered with a blend of colorful peppers, onions, and mushrooms Monterey Jack and cheddar cheese, melted to create a luscious topping. A subtle kick of chipotle ranch drizzle, served with mashed potatoes and vegetable du jour

CHICKEN MARSALA - \$31

Pan-Seared Chicken Medallions, bathed in a sweet and savory Marsala cream sauce with mushrooms and bacon served over pasta du jour

GRILLED PORK TENDERLOIN - \$32

Pork Tenderloin, grilled and sliced. Topped with a Bourbon Maple Apricot sauce, crumbled goat cheese, and a sprinkle of crushed pistachios. Served with creamy polenta and the chef's choice of seasonal vegetables

MARINATED STEAK TIPS - \$30

House-Marinated Steak Tips, Served with a crisp ranch salad and French fries

SIDES:

French fries - \$8

Mashed potato - \$8

Pasta Marinara - \$10

Rice pilaf - \$8

Vegetable du jour - \$8

DESSERT:

BROWNIE SUNDAE - \$11

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

CHEESE CAKE OF THE WEEK - \$11

served with whipped cream

CLASSIC CRÈME BRÛLÉE - \$13

Creamy vanilla custard with a caramelized sugar crust (unavailable for take-out)

CLASSIC CARROT CAKE - \$11

cream cheese frosting

PROFITEROLES - \$11

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