

**PALMERS RESTAURANT & TAVERN**  
**DINNER MENU**

**SOUP & SALAD**

SOUP DU JOUR 6  
homemade, changes daily

CLAM CHOWDER 7  
new england classic, served with oyster crackers

HOUSE SALAD 8  
mixed baby field greens, cucumber, tomato, red onion, house dijon balsamic vinaigrette

CAESAR SALAD 9  
chopped romaine, parmesan, caesar dressing, crouton

WEDGE SALAD 10  
iceberg, cherry tomato, red onion, chopped bacon, creamy gorgonzola dressing

SALAD ADDITIONS FROM THE GRILL:

chicken 6  
salmon 7  
shrimp 8  
steak tips 9  
scallops 10

**HOT APPETIZERS**

POTSTICKERS 11  
teriyaki chicken dumplings, sweet soy, chili sauce

WARM SPINACH DIP 11  
with artichokes and house potato chips

CRAB CAKES 13  
fresh crab meat, house remoulade

SHRIMP SCAMPI BRUSCHETTA 13  
sautéed with garlic and white wine, grilled bread

MOZZARELLA FRITTA 11  
breaded mozzarella served with house marinara

JALAPENO-GARLIC WINGS 13  
house marinated wings tossed in a jalapeno-garlic sauce

CHICKEN TENDERS 14  
hand breaded tenders, choice of homemade honey mustard or house sweet buffalo sauce

STICKY RIBS 15  
korean-bbq style slowed cooked ribs

## **SALADS, SANDWICHES, & LIGHTER FARE**

### **HONEY BUFFALO CHICKEN SALAD 15**

our tenders tossed in honey-buffalo sauce served over romaine salad with ranch dressing

### **SHRIMP & GOAT CHEESE SALAD 16**

grilled shrimp, goat cheese rolled in pine nuts and almonds, mixed greens, lemon-vinaigrette

### **TACO SALAD 18**

grilled steak tips served over our taco salad with iceberg, avocado, cheddar cheese, salsa, spicy sour cream

### **CALIFORNIA CHICKEN WRAP 14**

grilled chicken, bacon, avocado, red onion, cheddar jack cheese, ranch dressing

### **TUNA MELT 12**

tuna salad on open faced sourdough with swiss cheese and tomato

### **CHICKEN PESTO SANDWICH 14**

grilled chicken, mozzarella cheese, baby spinach, herb tomatoes, pesto-mayo, brioche bun

### **MAPLE-BBQ CHICKEN SANDWICH 14**

grilled chicken with sweet maple bbq sauce, cheddar cheese, bacon, sautéed onion, brioche bun

### **VEGGIE BURGER 12**

topped with sautéed mushroom, balsamic-mayo, brioche bun

### **CLASSIC BURGER 13.5**

add cheddar, american, swiss 1

add bleu cheese 2

add sautéed mushrooms, caramelized onion, bacon 1ea

### **FISH & CHIPS 14**

fried haddock, french fries, cole slaw, house remoulade

### **FISH TACOS 16**

catch of the day, avocado, salsa, lettuce, chipotle-sour cream

## **ENTREES**

all entrees served with appropriate starch and vegetable

### **MACADAMIA NUT CRUSTED CHICKEN 20**

julienne vegetable, basmati rice, sweet coconut-curry sauce

### **SQUASH MACARONI AND CHEESE 18**

macaroni baked with butternut cream and cheeses, served in a roasted acorn squash

### **BAKED HADDOCK 22**

baked with seasoned panko breadcrumb

### **TUSCAN LONDON BROIL 24**

grilled marinated london broil, roasted tomatoes, pesto butter, parmesan-mashed potato

### **TURKEY TENDERLOIN 21**

grilled marinated tenderloin, cranberry-jus, fresh herbs

10oz NY SIRLOIN 26  
grilled ny sirloin with worcestershire soaked mushrooms

MAPLE MUSTARD SALMON 25  
grilled, seasonal maple-dijon glaze

SEAFOOD CASSEROLE 26  
shrimp, scallops, and haddock, baked en casserole with garlic butter and breadcrumb

SCALLOPS WITH MUSHROOM RAVIOLI 26  
tossed with baby spinach, parmesan, porcini mushroom sauce

FILET MIGNON  
choice of 6oz or 8oz, with port wine reduction and bleu cheese  
6oz 28  
8oz 32

PALMERS SURF AND TURF  
grilled beef tenderloin with choice of shrimp, scallops, or crab cake, garlic-parsley butter  
shrimp 32  
scallops 34  
crab cake 34

### SIDES

BASKET OF FRENCH FRIES 6  
HOUSE MADE POTATO CHIPS 3  
SWEET POTATO FRIES 6.5  
VEGETABLE DU JOUR 5  
PASTA DU JOUR 5

**Consumer Advisory:**

**Please inform your server prior to ordering if a person in your party has a food allergy.**

*A two dollar substitution charge applies to all menu substitutions.*

*A 20% server gratuity will be added to checks of parties with six or more guests.*

*The Commonwealth of Massachusetts reminds you that consuming raw or undercooked animal foods may increase the risk of food-borne illnesses.*

FALL 2018