

TAVERN MENU

Crab Cakes 10.50
Made with fresh Maine crab meat and served with remoulade

Shrimp Cocktail 9.50

5 Spice Ahi Tuna 13.50
With a spicy cucumber salad and toasted rice vinaigrette

Chicken Satay 9.50
Szechuan chicken skewers w/spicy peanut sauce over vegetable lo mein noodles

Grilled Brie 13.50
Imported Swiss Brie grilled with honey garlic butter and rustic crostini

Grilled Asparagus Bundle 10.50
Grilled asparagus with wild mushrooms and roasted herb tomatoes, w/ Parmigiano-Reggiano cheese, drizzled w/aged balsamic vinegar

Palmer's House Salad 6.25
Organic baby greens tossed with Dijon balsamic vinaigrette garnished with cucumber, tomato, and red onion

Caesar Salad 7.25
Romaine with our own Caesar dressing, Parmesan cheese and croutons
with grilled chicken: 10.75
or with grilled shrimp: 12.00

Grilled Shrimp & Goat Cheese Salad 12.50
Fresh goat cheese rolled in pine nuts and almonds, toasted and served with grilled shrimp, baby greens, lemon juice and virgin olive oil

Grilled Chicken on Harvest Salad 12.50
Grilled chicken over baby greens with sliced apples, cider dressing, blue cheese and walnuts

Blackened Scallops 15.75
On baby leaf spinach with warm bacon-walnut vinaigrette and gorgonzola cheese

Grilled Salmon 14.75
Over Palmer's House Salad with a mango dressing

Crab-Stuffed Avocado 10.50
Ripe halved avocado stuffed with fresh Maine crab salad on baby greens w/cilantro-lime vinaigrette

Marinated Beef Tips on Greek Salad 14.75

Grilled Veggie Roll-up 8.50
Grilled vegetables drizzled with e.v. olive oil and balsamic vinegar in a Palmer's wrap

Palmer's Hamburger or Cheeseburger 9.75
add: mushrooms, bacon or onions .75

Tuna Melt 8.25
Tuna salad on open-faced sourdough bread with tomato and melted Swiss cheese

Hot Pastrami Sandwich 7.75

Sandwich of the Day 9.50

Chicken Marsala 14.75
Chicken breast sautéed with marsala sauce, served with rice & vegetable

New York Sirloin 13.75
8oz sirloin with a port wine sauce and blue cheese, served with mashed potato and vegetable

Caribbean Salmon 14.75
Grilled salmon with a melon sauce, served with rice and vegetable

Baked Haddock 14.75
Served with rice and vegetable

Shrimp and Tomato Pasta 13.00
Sautéed shrimp with garlic, white wine, tomatoes and fresh basil over the pasta du jour

Fish and Chips 12.75
Served with remoulade and French Fries

Clam Chowder 6.25 **Soup du Jour** 5.75

Potato Skins 9.75
Bacon-cheese or Broccoli-cheese

Chicken Wings 11.50
Plain ~ Buffalo ~ Teriyaki

Jalapeno Poppers 9.50
Stuffed with cheddar cheese, served with salsa

Crispy Chicken Fingers 11.50
With honey mustard dipping sauce

Fried Mozzarella Sticks 9.50

Combo Plate: 12.50
Chicken fingers, Jalapeno poppers and Mozzarella sticks with a dipping sauce trio

Sliders 8.00
4 mini cheese burgers

Palmer's Onion Rings 6.75 **French Fries** 5.50