

EARLY BIRD MENU \$21.95
MONDAY THROUGH FRIDAY 4:00PM-6:30PM

COMPLIMENTARY GLASS OF HOUSE WINE

SOUPS AND SALADS

Soup Of The Day

Homemade Chicken Soup

Classic Caesar

Romaine, Croutons, Parmesan, Creamy Caesar Dressing

Traditional Tossed Salad

*Mesclun, Cucumber, Carrots, Grape Tomato
& Balsamic Vinaigrette*

ENTRÉE'S

Citrus Grilled Chicken

*Citrus Marinated Breast of Chicken, Saffron Rice and Peas
Asparagus & Pomegranate Syrup*

Roasted Chicken Thigh

*Apricot Chutney, Sweet Potato Cake & Spinach
Creamy Mafalda Pasta with Chicken & Mushroom*

Mushroom Medley, Roasted Garlic, Fresh Herb

Broiled Cod

*Tomato Garlic Lemon and Butter Sauce
Creamy Risotto, Vegetables*

Grilled Salmon

*Saffron Rice and Peas Vegetable Lemon Wedge
Palmer's Classic Hazelnut Crusted Meatloaf*

*Chef Special Recipe served with Mushroom Gravy
Over Mashed Potato and Vegetables*

9oz Sirloin Steak

Served with Garlic Mashed Potato, Vegetables, Herb Butter

Samurai Pork

*Fried Rice, Pickled Ginger Red Cabbage and Carrot Slaw
Sweet and Spicy Sauce*

Beef Brisket and Noodle Salad

Egg Noodle Salad Mix Julienne Vegetable Soy and Sesame Dressing

DESSERTS

Classic Apple Pie Ala Mode

Warm Mini Lava Cake w/ Ice Cream

Classic Cheesecake

Seasonal Fruit Plate

Ice Cream Choice of: Vanilla, Chocolate or Strawberry