

EARLY BIRD MENU

\$20.16



COMPLIMENTARY GLASS OF HOUSE WINE

SOUPS & SALADS

HOUSE SALAD

CAESAR SALAD

HOMEMADE CHICKEN SOUP WITH GARDEN VEGETABLE AND PASTA

SOUP OF THE DAY

ENTRÉES

GRILLED HERB CHICKEN

**OVER MIXED GREENS, BACON, TOMATO, RED ONION, ROASTED POTATO
AND HARD BOILED EGG WITH HONEY MUSTARD DRESSING**

PALMER'S CLASSIC HAZELNUT CRUSTED MEATLOAF

**CHEF SPECIAL RECIPE SERVED WITH MUSHROOM GRAVY
OVER MASH POTATO AND VEGETABLE**

BLACKENED CHICKEN WITH PINEAPPLE SALSA

**OVER MARKET VEGETABLE AND RICE SAUTEED WITH ONION
TOMATO AND CILANTRO**

PASTA RUSTICA

**ITALIAN SAUSAGE, CHICKEN MEATBALLS, BROCCOLINI,
MUSHROOMS, ONIONS WITH RIGATONI PASTA & A RED WINE MARINARA**

PAN ROASTED SALMON FILLET

**SERVED WITH MARKET VEGETABLE, PARMESAN RISOTTO
AND LEMON-CHARDONNAY SAUCE**

TILAPIA FRANCAISE IN A LEMON CAPER SAUCE

WITH SAUTEED GARLIC SPINACH AND ROASTED POTATO

BROILED CRAB CAKE AND SLICED SIRLOIN

**SERVED WITH GARLIC MASHED POTATO, WILTED SPINACH
AND RED WINE DEMI AND HOLLANDAISE SAUCE **ADD \$4****

GRILLED FLATIRON WITH BATTERFRIED ONION RINGS

SERVED WITH STEAK FRIES, MARKET VEGETABLE AND PAN GRAVY

DESSERTS

CLASSIC APPLE PIE ALA MODE

WARM MINI LAVA CAKE ALA MODE

CHOCOLATE CAKE WITH WHIPPED CREAM

ICE CREAM CHOICE OF VANILLA, CHOCOLATE OR STRAWBERRY