



## Appetizers

### Crab Toast 15

*Caramelized Fennel, Brown Butter Crab Salad, Avocado Aioli*

### Brasstown Beef Tartare 15

*Wet Aged Prime Strip Loin, Grated Ginger, Garlic Chives, Cornichons  
Gaufrette Potatoes*

### Jumbo Shrimp 16

*(5) Chilled Shrimp, Cocktail Sauce, Lemon Wedge*

### Late Summer Escargot 12

*Roasted Fennel, Pernod, Garlic, Toasted Baguette*

## Salads & Soups

### Classic Caesar Salad 7/10

*Chopped Hearts of Romaine, Parmesan Reggiano Cheese, Olive Oil, Croutons  
Sicilian, Anchovies, Caesar Dressing*

### Globe "Wedge" Salad 7/10

*Half Head Baby Iceberg, Roth Buttermilk Bleu Cheese, Scallions  
Applewood Smoked Bacon, Cherry Tomatoes, Creamy Bleu Cheese Dressing*

### Farmers Salad 6/9

*Local Mixed Lettuce, Forsyth Farmers Market Tomatoes, English Cucumber, Carrots  
Champagne Herb Vinaigrette*

### Heirloom Tomato & Mozzarella Salad 12

*Arugula, Frisee, Beef Steak Heirloom Tomatoes, House Made Mozzarella  
Balsamic Drizzle, Extra Virgin Olive Oil, Shaved Summer Truffle*

### French Onion Soup 11

*Slow Cooked Onions, Applejack, Gruyere, Sourdough*

## Seafood

### Pan Seared Scottish Salmon 20/27

*Avocado Cucumber Relish, Citrus Confit*

### Parmesan Crusted Grouper MKT

*Parmesan Farrotto, Tomato Broth, Fennel & Pickled Spring Onion Salad*

### Coriander Dusted Jumbo Diver Scallops 26/36

*Baby Carrot, Silken Corn, Vanilla, Lima Beans*

*Scallion Curls, Bacon Lardon*

## Hand Cut Steaks **GF**



### Prime Filet Mignon

6 oz \$29

10 oz \$35

### Heritage Farms

Tomahawk

Pork Chop 18 oz \$25

### Prime Kansas City Strip

14 oz \$42

Ribeye 16 oz \$42

### Prime NY Strip Loin

12 oz \$32

### Palmer's Signature

Tomahawk

Ribeye 22 oz \$56

### Porterhouse

22 oz \$56

*Each Meal Includes Choice of Side & Sauce*

### Sides 4.5

*Haricot Verts | Sautéed Spinach | Asparagus | Whipped Potatoes | Baked Potato*

*French Fries | Brussel Sprouts | Sautéed Forest Mushrooms | Garbanzo & Black Bean Cake*

### Steakhouse Sauces

*Béarnaise | Cabernet Veal Jus | Chimichurri | Lemon Beurre Blanc | Peppercorn Jus*

### Premium Enhancements 12

*Lobster Mac & Cheese | Lobster Tail | Foie Gras | \*Seasonal Truffle MKT*

## Mains

### Bone-In Joyce Farm's Chicken Breast 21 **GF**

*Honey Dijon & Pecan Encrusted, Red Skinned Potatoes, Haricot Verts*

*Sweet Tea Chicken Jus*

### Marinated Grilled Tempeh "Steak" 19 **VEG**

*Chili & Farro Salad, Coconut Peanut Sauce, Sauteed Snow Peas*

### Steak Frites 24 **GF**

*Hanging Tenderloin Steak, Truffle Essence, House-Cut Shoestring Fries*

*Parmesan Cheese, Veal Jus, Tomato Jam*

## "Throwback Classics"

### Veal Calf Liver 22

*4 oz Veal Calf Liver, Smashed Potatoes, Wilted Spinach*

*Bacon Lardons, Natural Veal Jus*

### Surf & Turf 32

*(2) 3 oz Filet Mignon, Lobster Hash, Haricot Verts, Natural Veal Jus, Bearnaise*

### Lamb Shank 28

*Olive & White Cheddar Mac N Cheese, Broccoli, Natural Lamb Jus*

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

**GF** - Denotes menu items that are Gluten Free as listed.

promotes whole plant and vegetable foods that are nutrient dense dark colored close to source and prepared minimally.

\*Advisory Notice: The consumption of raw or undercooked foods such as meat fish and eggs which may contain harmful bacteria which may cause serious illness.