



## Appetizers

### Escargot 14

*Basil Fed Snails, Wild Mushroom Duxelles, Marrow Butter, Roasted Garlic Naan*

### Shrimp Cocktail 15

*Poached Shrimp, Bloody Mary Cocktail Sauce, Lemon Wedge*

### Tempura Fried King Crab 18

*Chili Lime Dipping Sauce, Pickled Vegetables, Endive, Lime Wedge*

### Steakhouse Style Tuna Tartare 18

*Sushi Grade Ahi Tuna, Shallots, Pommerey Mustard, Steakhouse Seasoning*

*Lightly Poached Egg, Caviar, Crisp Capers, Potato Gaufrette*

### Cracked Creamer Potatoes 9

*Rosemary Fried Potatoes, Chives, Garlic "Aioli", Sea Salt Finish*

## Salads & Soups

### Classic Caesar Salad 7/10

*Parmesan Reggiano Cheese, Olive Oil Croutons*

*Sicilian Anchovies, Chopped Hearts of Romaine, Caesar Dressing*

### Wedge Salad 7/10

*Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon*

*Cherry Tomatoes, Iceberg Lettuce, Creamy Bleu Cheese Dressing*

### Farmers Salad 6/9

*Forsyth Farmers Market Tomatoes, English Cucumber, Carrot Curls*

*Local Mixed Greens, Champagne Herb Vinaigrette*

### Spinach Salad 12

*Baby Spinach, Julienne Red Onions, Sliced Eggs*

*Bacon, Roasted Mushrooms, Warm Bacon Dressing*

### Roasted Acorn Squash Salad 12

*Winter Greens, Roasted Acorn Squash, Honey Infused Goat Cheese*

*Julienne Apples, Pumpkin Seeds, Port Plumped Cranberries, Apple Cider Vinaigrette*

### French Onion Soup 12

*Slow Cooked Onions, Applejack, Gruyere, Sourdough Croutons*

## Seafood

### Scottish Salmon 21/28

*Lime & Garlic Gremolata, Beet Silken, Glazed Carrots, Chive Oil*

### Atlantic Halibut MKT

*Apple & Sorrel Escabeche, Cannellini Bean Ragout, Aioli*

### Seared Diver Scallops 36

*Saffron Poached Potato, Confit of Fennel, Crispy Shaved Asparagus*

## Hand Cut Steaks



**Filet Mignon**  
6 oz \$34  
10 oz \$44



**Ribeye 16 oz**  
\$49

**Compart Duroc Farms  
Pork Chop 14 oz**  
\$28



**NY Strip Loin**  
12 oz \$38

**Brasstown Dry Aged  
Kansas City Strip 14 oz**  
\$52

**Palmer's Signature  
Cast Iron USA Lamb Chop**  
\$36



**Chimichurri Marinated  
Denver Steak 10 oz**  
\$42



**Split Bone-In  
Ribeye 22 oz**  
\$56

*Each meal includes choice of side & sauce. Please speak with your server regarding any dietary restrictions.*

## Sides 5

*Haricot Verts | Sautéed Spinach | Grilled Asparagus | Whipped Potatoes | Baked Potato  
Dauphinoise Potatoes | French Fries | Brussel Sprouts | Sautéed Forest Mushrooms*

## Steakhouse Sauces

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

## Premium Enhancements 14

*Lobster Mac & Cheese | Foie Gras | \*Truffled Foie Gras Compound Butter*

## Mains

**Bacon Glazed Chicken Breast 24** 

*Whipped Potatoes, Haricot Verts, Mushroom Jus*

**Braised Fennel Stew 19**  

*Pan Roasted Fennel, Stewed Cannellini Beans, Sweet Peppers, Saffron Broth*



**Steak Frites 26**

*Hanging Tenderloin Steak, Truffle Fries, Parmesan Reggiano, Béarnaise*

## “Throwback Classics”

**Calf 's Liver 22**

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

*Bacon Lardons, Natural Veal Jus*

**House Made Duck Sausage Agnolotti 28**

*Kale & Potato Agnolotti, Exotic Seasonal Mushrooms*

*Brussels Petals, Brown Butter, Smoked Parmesan “Air”*



**Red Wine Braised Short Ribs 36**

*Honey Roasted Brussels, Smashed Potatoes, Natural Jus, Carrot “Hay”*

 Gluten Free

 Vegetarian

 Vegan

For our guests with allergies, please inquire with your server on available options prepared by the Chef.  
We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.  
Regrettably, we cannot guarantee the complete absence of allergens.

\*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.